

# M e c c a V i a d u c t

## *Dinner Menu*

### **Entree**

*Garlic Bread grilled and oozing with garlic butter 8*

*Warm Turkish pide and trio of dips 13.5*

*Fresh Pacific oysters with a tomato pomegranate dressing  
half dozen 13 one dozen 24.5*

*Prawn fritter in light chickpea batter w lemon tahini dip 12.5*

*Scallop & Coriander Wontons, thin pockets of stuffed pastry 12.5*

*Jordanian hummus with tomato salsa and warm Turkish pide 11.5*

*Marinated eggplant, capsicum & tomatoes with thick yoghurt 12.5*

*Prawn & Avocado cocktail with a lemony caper mayonnaise 16.5*

*Feta, potato and parsley filo cigars, hummus and salsa 13.5*

*Crispy Salt & Pepper Squid on salad greens w sweet chili 15*

*Little Lamb Meatballs coated in tomato on crisp potatoes 13*

### **Platters**

*Seafood tasting plate of Pacific oysters, salt and pepper squid, prawn fritters,  
house smoked salmon, garlic prawns, mussels, lemon mayonnaise and warm  
Turkish pide 26 for two / 48 for four*

*Meze Plate with marinated eggplant and mushrooms, mixed olives,  
yoghurt & feta dip, rocket pesto, sigara boregi, hummus w warm Turkish pide 28*

# Mecca Viaduct

## Dinner Menu

### Main Course

*Char-grilled eye fillet, parmesan mash, seasonal vegetables, roasted vine tomatoes, bearnaise sauce and Shiraz glaze 33.5*

*Pork fillet wrapped with pancetta, served on kumara mash with wilted spinach, pomegranate roasted grapes and jus 31*

*Char-grilled scotch fillet, parmesan mash, seasonal vegetables, roasted vine tomatoes, bearnaise sauce and Shiraz glaze 31*

*Seared venison tenderloin with vegetable gratin, baby watercress, caramelised pumpkin and date chutney, jus 33.5*

### Mecca Classics

*Whole baked chicken breast stuffed with pine nuts, spinach & mozzarella, with kumara mash, cream and pernod sauce 27.5*

*Herbed lamb cutlets on potato puree with marinated eggplant, garlic yoghurt and pomegranate dressing 31*

*Roasted sirloin strips on grilled Turkish bread with a rich tomato and yoghurt sauce and bulgur pilaf 26.5*

*Baked eggplant filled with spiced lamb and mushroom, minted yoghurt and Greek salad 24.5*

*Lamb shanks, slow simmered with tomato, rosemary and thyme served on garlic mash with caramelised onions 28.5*

*Spanakopita, creamy spinach, mushrooms and feta wrapped in a filo parcel with salad and plum chutney 23.5*

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## Dinner Menu

### *Seafood*

*Salt & Pepper squid, lemon mayonnaise and salad 24.5*

*Oven baked hapuka, Mediterranean style with baby potatoes, tomatoes, julienne of vegetables, garlic, fresh herbs & a hint of chilli 29.5*

*Snapper fillets, lemon mash, rocket, lime hollandaise and red pepper & fennel salsa 29.5*

*Seafood saute of snapper, scallops, prawns & squid with roasted baby vegetables, snow peas, broccolini and saffron aioli 33*

*Crisp skin salmon fillet, herb potatoes, roasted vegetables, rocket, chermoula dressing and avocado oil 31*

### *Pasta*

*Lasagna of chicken, roast pumpkin, spinach and cottage cheese topped with tomato salsa, shredded parmesan and salad 23*

*Prawn & scallop fettuccine, mildly spiced coconut cream & sun-dried tomato sauce, baby spinach, coriander and lemongrass 28.5*

### *Salads*

*Garlic prawns w a Lebanese salad of tomatoes, cucumber, crisp pita bread, fresh herbs, crunchy lettuce & lemon olive oil dressing 21*

*Warm chicken salad w balsamic marinated chicken strips, field mushroom, crispy bacon, brie cheese, baby cos & mustard mayonnaise 23.5*

*House smoked salmon, lime & sumac orzo, vine tomatoes, salad greens and fennel mayonnaise 23.5*

### *Sides*

*Garden Salad 7  
Fries 7*

*Rocket & Parmesan 8  
Turkish bread 6*

*Seasonal vegetables 7  
Mixed olives 5*