

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

Lunch Menu

Entree

Garlic Bread, grilled and oozing w garlic butter 7.5

Warm Turkish pide w a trio of dips freshly prepared in Mediterranean styles 12.5

Fresh Pacific oysters with a tomato pomegranate dressing half dozen 12
one dozen 23

Marinated eggplant, capsicum and tomatoes with thick yoghurt and warm
Turkish pide 12

Jordanian hummus w tomato salsa and warm Turkish pide 9.5

Scallop and coriander wontons, thin pockets of stuffed pastry w a hot sour
dipping sauce 12.5

Prawn fritters in a light chickpea batter w lemon tahini dip 12.5

Platters

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

Meze Platter a selection of appetizers to delight the palate w fried eggplant, mixed
olives, rocket pesto, sigara boregi, hummus and marinated mushrooms, served w
warm Turkish pide 28

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Mains

Cajun chicken on olive bruschetta w mixed salad, crispy bacon, basil oil and fries 19.5

Spanakopita w spinach, mushrooms, capsicum and feta wrapped in a filo parcel with salad and plum chutney 17.5

Tender lamb shank slowly braised with tomato, rosemary and thyme, on garlic mash 19.5

Beef iskendaar, roasted sirloin strips on grilled Turkish pide, rich tomato and yoghurt sauce, bulgur pilaf 24.5

Herbed lamb cutlets, potato puree, marinated eggplant, garlic yoghurt and pomegranate dressing 24.5

Lamb striploin, bulgur pilaf, seasonal salad, roasted vine tomatoes and cacik 24.5

Open Grilled Steak Sandwich, mixed salad, roasted garlic aioli, caramelised onion jam on toasted pide with fries 22.5

Oven baked eggplant filled w spiced lamb and mushrooms served with minted yoghurt, Greek salad and bread 24.5

Seafood

Zatar fish of the day, oven roasted, served on chickpea puree with watercress and pine nut dressing 25

Pan Fried Snapper on lemon mash with rocket, lime hollandaise and fennel & capsicum salsa 27

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Seafood cont.

Salt & Pepper squid, lemon mayonnaise and salad 18

Seafood saute of snapper, scallops, prawns and squid with roasted baby vegetables, broccolini, snow peas and saffron aioli 28.5

Fish and chips, lightly battered snapper fillets with tartare and seasonal salad 24.5

Salads and Pasta

Garlic prawns w a Lebanese salad of tomatoes, cucumber, crisp pita bread, fresh herbs, crunchy lettuce & lemon olive oil dressing 19

House smoked Salmon, lime and sumac orzo, vine tomatoes, salad greens and fennel mayonnaise 19

Warm chicken salad w balsamic marinated chicken pieces, field mushroom, crispy bacon, brie cheese, baby cos lettuce and mustard mayonnaise 19

Parpadelle w scallops, chorizo, roasted garlic butter, baby spinach and lemon 19

Lasagna of chicken, roast pumpkin, spinach & cottage cheese topped with tomato salsa, shredded parmesan, served with salad 21

Sides

Garden Salad 7

Mixed olives 5

Rocket and Parmesan Salad 8

Seasonal Vegetables 7

Fries 7

Turkish Pide Bread 6

15% surcharge applies on public holidays