

WELCOME TO MEZE, WHERE WE OFFER A UNIQUE BLEND OF MIDDLE EASTERN, INDIAN, AND INTERNATIONAL CLASSICS. OUR MENU IS CRAFTED WITH CARE AND AUTHENTICITY TO BRING YOU A PLEASURABLE DINING EXPERIENCE AS WE BELIEVE THAT THE BEST FOOD SHOULD BE DESIGNED TO PLEASE A VARIETY OF PALATES, WITH SOMETHING FOR EVERYONE TO ENJOY.



MEZE

DF - Dairy Free | GF - Gluten Free | Veg - Vegetarian | DFO - Dairy Free Option | GFO - Gluten Free Option | N - Contains Nuts

PLEASE NOTE: ALTHOUGH GREAT CARE IS TAKEN WHEN PREPARING YOUR FOOD, PLEASE TAKE EXTRA CAUTION IF YOU HAVE SEVERE ALLERGIES AND LET YOUR WAITER KNOW. WE SHALL DO OUR BEST TO CATER TO YOUR REQUIREMENTS. HOWEVER, WE ARE UNABLE TO GUARANTEE THE ABSENCE OF NUT, EGG, WHEAT, SEEDS AND OTHER ALLERGENS IN OUR FOOD AS THESE INGREDIENTS ARE USED EXTENSIVELY IN OUR CUISINE.

WWW.MEZERESTAURANT.COM.AU

MIDDLE EASTERN

BY MEZE

MIDDLE EASTERN DISHES ARE TYPICALLY SHARED
AROUND THE TABLE. PLEASE MAKE A VARIED SELECTION TO HAVE
THE MOST ENJOYABLE MEAL



MIDDLE EASTERN

BY MEZE



S

Classic Hummus (DF/GF/Veg) - \$8

Pureed chickpeas flavoured with tahini, a hint of garlic and lemon

E

Muhammara (DF/Veg/N) - \$9

Roasted capsicum and walnut dip thickened with bread crumbs and pomegranate molasses

E

Tzatziki (GF/Veg) - \$9

Hung yogurt with garlic, lemon juice, cucumber, mint, dill and parsley

R

Lamb Kibbeh - \$15

Lamb and cracked wheat shells stuffed with spiced lamb mince and pine nuts

T

Falafel (DF/GF/Veg) - \$12

Chickpea nuggets flavoured with garlic, onion and parsley

N

Spinach Fatayer (Veg) - \$14

Baked pastry filled with spinach and halloumi cheese

E

Fattoush (GFO/Veg) - \$12

Cucumbers, tomatoes, capsicum, red onion, radish, sumac, ice berg lettuce, fried pita and lemon dressing

MEZE PLATTER FOR TWO - \$25 PER PERSON

Chef's selection of Hot & Cold Meze from above served with Fattoush and freshly baked pita.



MIDDLE EASTERN

BY MEZE



S

MIDDLE EASTERN GRILLS – SERVED WITH AROMATIC SAFFRON RICE, PICKLES, ROCKET LEAVES AND GARLIC SAUCE.

Z

Shish Taouk (GF) - \$28

Traditional Lebanese preparation of chicken marinated in garlic and lemon juice, finished with a sprinkle of sumac powder

I

Beef Shish Kebab (GF/DFO) - \$32

Beef cubes flavoured with garlic, ginger and Moroccan spices

A

Kebab Meshwi (GF) - \$26

Minced lamb flavoured with cinnamon, cumin and parsley

M

Mixed Vegetable and Halloumi

Brochette (GF/VEG) - \$22

Assorted mixed vegetables with Turkish spices

MIXED GRILL PLATTER FOR TWO – \$50 PER PERSON

Shish Taouk, Beef Shish Kebab & Kebab Meshwi – served with accompanying sauces and pickles, thick cut chips, grilled pita, rocket leaves and aromatic saffron rice



INDIAN

BY MEZE

TAKING INSPIRATION FROM THE SPICE ROUTES
BETWEEN INDIA AND THE MIDDLE EAST, WE PRESENT
SOME SIGNATURE REGIONAL INDIAN DISHES





INDIAN

BY MEZE

S
E
È
R
T
N
E

STARTERS FROM THE GRILL - SERVED WITH MINT CHUTNEY AND PICKLED ONIONS

Chicken Tikka (GF) - \$15

Boneless chicken marinated with Tandoori spices

Methi Malai Kebab (GF) - \$15

Boneless chicken marinated with yogurt and cream cheese with a hint of fenugreek

Achari Paneer Tikka (GF) - \$15

Tender chunks of cottage cheese and capsicum marinated with pickle spices

INDIAN MIXED GRILL PLATTER - \$40

Assortment of Kebabs with mint chutney and pickled onions



INDIAN

BY MEZE

S

CLASSIC INDIAN CURRIES

Chicken Tikka Makhni (GF/N) - \$22

Succulent chicken pieces in a rich tomato, cashew and cream sauce

Z

Awadhi Lamb Korma (GF/N) - \$24

Slow cooked lamb in subtly spiced rich aromatic sauce made with yogurt, cashews and cream

Paneer Tikka Makhni (GF/N) - \$22

Succulent pieces of grilled paneer, capsicum and onions in a rich tomato, cashew and cream sauce

I

Prawns Moilee (DF/GF) - \$32

Prawns simmered in a mild coconut sauce flavoured with curry leaves

A

Mixed Vegetable Moilee (DF/GF) - \$22

Mixed vegetables simmered in a mild coconut sauce flavoured with curry leaves

M

Dal Makhni (GF) - \$18

Overnight cooked dark lentils finished with butter and cream

BIRYANI - SERVED WITH RAITA, ONIONS

Chicken Dum Biryani (GFO/N) - \$22

Lamb Dum Biryani (GFO/N) - \$24

Our Biryani is inspired from the cuisine of Awadh - a region in India which was ruled by the Royal Nawabs. Our biryani is not spicy - but aromatic and subtle on the palette.



INDIAN

BY MEZE

S

D

A

E

R

B

OVEN FRESH SELECTION OF BREADS

Freshly baked pita (DF/Veg) - \$4

Mnaish bil zaatar (DF/Veg) - \$5
Lebanese flat bread flavoured with zaatar

Mnaish bil sumac (DF/Veg) - \$5
Lebanese flat bread flavoured with sumac

Mnaish bil zaatar wa jibneh (Veg) - \$7
Lebanese flat bread flavoured with zaatar and cheese

Khamiri Butter naan - \$4
Soft Naan Bread

Khamiri Garlic naan - \$5
Soft Naan bread with garlic

S

I

D

E

S

Thick cut chips - \$8

Steamed Basmati Rice - \$4

Biriyani Rice - \$5

Raita - \$6

Indian pickled onions - \$4

House Garden Salad - \$6





CLASSICS

BY MEZE

CLASSICS

BY MEZE

ENTRÉES

Warm marinated olives - \$7

Cheese, Herb and Garlic Bread - \$10

Crispy Fried Chicken Wings - \$18
Smoky BBQ Sauce

S

Chicken Parma - \$28

Double smoked ham, napoli sauce, mozzarella, fresh basil, chips and house salad

Fish & Chips (DF) - \$26

Tartare sauce, tomato sauce and house salad

N

Steak & Chips - \$48

Grass-fed striploin 250gm, cooked medium rare, with thick cut chips, house salad and béarnaise

Pan Fried Humpty Doo Barramundi (GF) - \$32

Wilted greens, potato gratin, caper cream sauce

I

Grass Fed Beef Burger (DFO/GFO) - \$22

Milk bun, burger sauce, lettuce, tomato, onion, cheese, pickles and chips

A

Spaghetti & Meatballs (DFO) - \$24

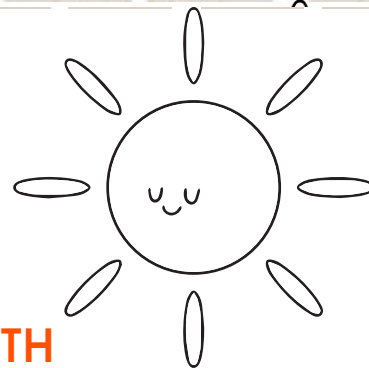
Spaghetti with meatballs in a chunky tomato sauce with fresh basil and parmesan

M

Spaghetti Pesto Cream (Veg/DFO/GFO) - \$22

Spaghetti with assorted vegetables in a creamy pesto sauce and parmesan

KIDS MENU



ALL KIDS MEAL ARE SERVED WITH
SOFT DRINKS/JUICE AT \$16.00

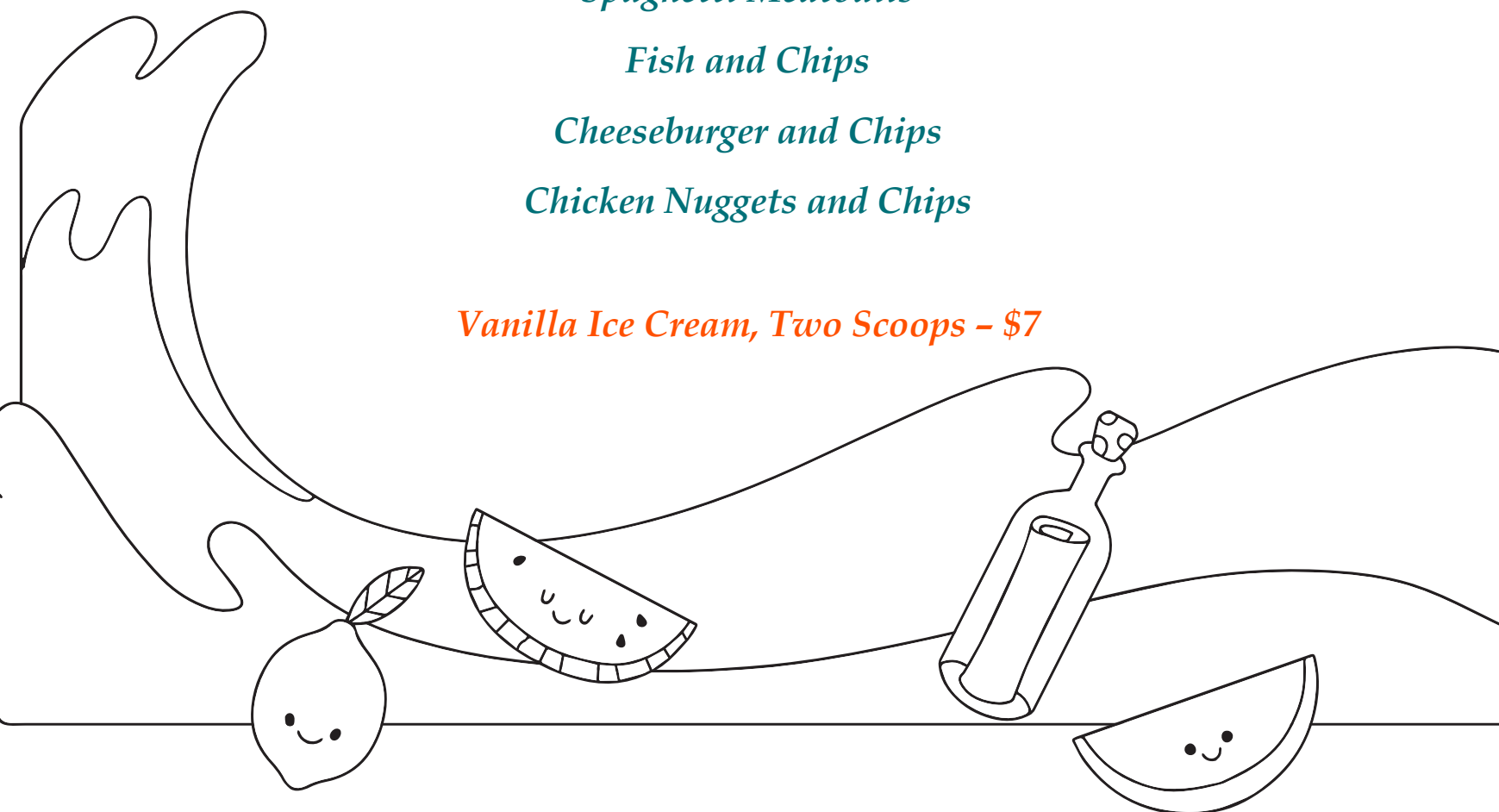
Spaghetti Meatballs

Fish and Chips

Cheeseburger and Chips

Chicken Nuggets and Chips

Vanilla Ice Cream, Two Scoops - \$7



DESSERTS

BY MEZE

D
E
S
S
E
R
T
S

Umm Ali (N) - \$15

Egyptian bread and butter pudding with cinnamon, almonds and pistachios served with a scoop of vanilla bean ice cream

Baklava (N) - \$15

Cashewnut, Walnut, Pistachio

Zafrani Gulab Jamun Crème Brulee (N) - \$15

A combination of saffron crème brulee and gulab jamun

Sticky Date Pudding (N) - \$15

Butterscotch sauce, pistachio, vanilla ice cream

DF - Dairy Free | GF - Gluten Free | Veg - Vegetarian | DFO - Dairy Free Option | GFO - Gluten Free Option | N - Contains Nuts

Please note: Although great care is taken when preparing your food, please take extra caution if you have severe allergies and let your waiter know. We shall do our best to cater to your requirements. However, we are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our food as these ingredients are used extensively in our cuisine.