

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

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



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COLD AND HOT MEZE

Classic Hummus - \$9

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

Muhammara - \$9

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

Tzatziki - \$9

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

Lamb Kibbeh - \$16

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

Falafel - \$14

Chickpea nuggets flavoured with garlic, onion and parsley

Spinach Fatayer - \$14

Baked pastry filled with spinach and halloumi cheese

Fattoush - \$12

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

MEZE PLATTER FOR TWO – \$28 PER PERSON

Assortment of meze with Fattoush and freshly baked pita

We make every effort to identify ingredients that may cause allergies or food intolerances. While we take precautions to minimise risk and handle such foods safely, cross contamination may occur beyond our control. Therefore, we cannot guarantee complete absence of potential allergens. If you have any food allergies or food intolerations, please inform our staff.

MIDDLE EASTERN

BY MEZE



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

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Shish Taouk - \$30

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

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Beef Shish Kebab - \$32

Beef cubes flavoured with garlic, ginger and Moroccan spices

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Kebab Istanbuli - \$30

Minced lamb flavoured with garlic, capsicum, onion and spices

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Mixed Vegetable and Halloumi

Brochettes - \$30

Assorted mixed vegetables with Turkish spices

MIXED GRILL PLATTER FOR TWO - \$50 PER PERSON

Shish Taouk, Beef Shish Kebab & Kebab Istanbuli - served with accompanying sauces and pickles, chips, grilled pita, rocket leaves and aromatic saffron rice

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INDIAN

BY MEZE

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



INDIAN

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

Achari Chicken Tikka - \$18

Boneless chicken marinated with pickle spices

Chicken Reshmi Kebab - \$18

Boneless chicken marinated with yogurt, cream cheese and saffron

Achari Paneer Tikka - \$18

Tender chunks of cottage cheese, onion and capsicum, marinated with pickle spices

INDIAN MIXED GRILL PLATTER - \$50

Assortment of Kebabs with mint chutney and pickled onions

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INDIAN

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CLASSIC INDIAN CURRIES

Butter Chicken - \$26

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

Laal Maas - \$28

Rajasthani specialty of lamb smoked and slow cooked with red chillies, yogurt and garlic

Paneer Tikka Makhni - \$24

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

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Madras Prawn Curry - \$34

Prawns simmered in a Chettinad style sauce

Karaikudi Mixed Vegetables - \$24

Mixed vegetables simmered in a spicy South Indian gravy

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Dal Panchmel - \$22

Five types of lentils, slow cooked and tempered with garlic and chilli

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Awadh Style Chicken Dum Biryani - \$26

Awadh Style Lamb Dum Biryani - \$28

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

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OVEN FRESH SELECTION OF BREADS

Freshly baked pita - \$4

Mnaish bil zaatar - \$5

Lebanese flat bread flavoured with zaatar

Mnaish bil sumac - \$5

Lebanese flat bread flavoured with sumac

Mnaish bil zaatar wa jibneh - \$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

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Chips - \$9

Steamed Basmati Rice - \$5

Biryani Rice - \$6

Raita - \$6

Indian pickled onions - \$4

House Garden Salad - \$6

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CLASSICS

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ENTRÉES

Warm Marinated Olives - \$7

Cheese, Herb and Garlic Bread - \$10

Crispy Fried Chicken Wings - \$18
Smoky BBQ Sauce

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Steak Frites - \$48

Grass-fed striploin 250gm, cooked medium rare, with chips, house salad and bearnaise

Chicken Parma - \$30

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

Fish and Chips - \$28

Tartare sauce, tomato sauce and house salad

Pan Fried Humpty Doo Barramundi - \$34

Wilted greens, potato gratin, wine cream sauce

Grass Fed Beef Burger - \$26

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

Spaghetti and Meatballs - \$28

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

Spaghetti Arrabiata - \$24

Spaghetti with home made Arrabiata sauce with a hint of chilli, basil and garlic

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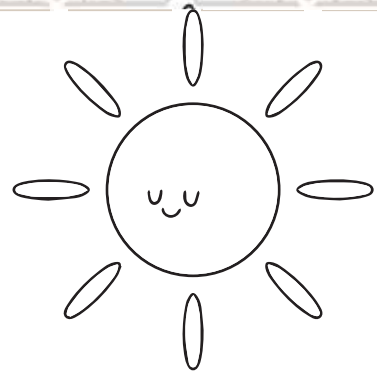
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KIDS MENU



**ALL KIDS MEALS ARE SERVED WITH
SOFT DRINKS / JUICE AT \$16**

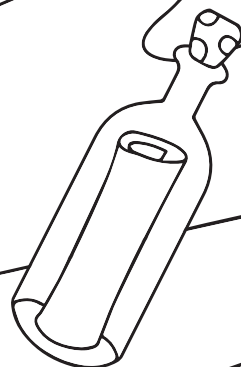
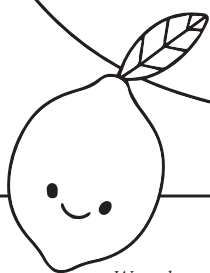
Spaghetti Meatballs

Fish and Chips

Cheeseburger and Chips

Chicken Nuggets and Chips

Vanilla Ice Cream, Two Scoops - \$8



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DESSERTS

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Umm Ali - \$16

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

Zafrani Gulab Jamun Creme Brulee - \$16

A combination of saffron creme brulee and gulab jamun, with pistachios and rose petals

Indian Sweet Plate - \$15

Assortment of four Indian Sweets

Sticky Date Pudding - \$16

Butterscotch sauce, pistachio and vanilla ice cream

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