

START SMALL

A little taste of what's to come

Warm Marinated Olives (VG) 	\$7
thyme rosemary garlic EVOO	
Hummus with Grilled Pita (VG) 	\$9
chickpeas tahini garlic lemon	
Muhammara with Grilled Pita (VG) 	\$9
roasted capsicum walnut pomegranate molasses	
Cheesy Garlic Bread (V) 	\$10
roasted garlic butter melted cheese	
Crispy Falafel (VG) 	\$14
garlic sauce lemon (5pcs)	
Meze Fried Chicken Wings 	\$15
kimchi slaw gochujang sauce sesame (4pcs)	
Chicken Tikka 	\$18
mint chutney pickled onion	
The Meze Board (VG) 	\$20
hummus muhammara falafel pickles & olives fattoush salad pita garlic sauce	
Salt & Pepper Calamari (I) 	\$18/\$23
house salad lemon aioli	

Seafood Origin:

A= Australian | I = Imported | M = Mixed
VG - Vegan | V- Vegetarian

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

15% public holiday surcharge applies

THE MAIN EVENT

Showstoppers worth the wait

Penang Vegetable Curry (VG) 	\$24
coconut cream galangal tumeric chilli chicken \$26; prawns (I) (5pcs) \$30	
Paneer Makhani (V) 	\$24
rich velvety tomato gravy cashew butter	
Butter Chicken 	\$26
cashew cream dried fenugreek leaves	
Malay Lamb Rendang 	\$30
coconut cream lemon grass kaffir lime chilli	
Middle Eastern Flame Grilled Chicken Skewers 	\$30
garlic yoghurt pickles rocket salad chips	
Miso-Glazed Humpty Doo Barramundi (A) 	\$34
miso hajikami wilted greens	

COMFORT ZONE

The classics you know and love, the Meze way

Fettuccine Aglio e Olio (V) 	\$24
parsley garlic chili EVOO aged parmesan chicken \$26; prawns (I) (5pcs) \$30	
The Meze Angus Beef Burger 	\$26
brioche bun house burger sauce cheese lettuce tomato pickles chips	
Korean Crispy Chicken Burger 	\$26
brioche bun kimchi slaw gochujang sauce cheese chips	
Fish & Chips (I) 	\$28
tempura fish house salad chips tartare sauce	
The Chicken Parmigiana 	\$30
ham napolitana cheese house salad chips	
Steak & Chips 	\$48
Grass-fed Striploin 250g house salad chips choice of sauce (mushroom or béarnaise)	

FINAL INDULGENCE

End on a sweet note

Mango Macadamia Kulfi (V) 	\$15
pistachio berries coulis	
Lemongrass & Coconut Crème Brûlée 	\$15
coconut cream lemongrass coconut	
Chocolate Fondant 	\$16
berries vanilla ice cream	
Sticky Date Pudding 	\$16
butterscotch sauce vanilla ice cream pistachio	

SIDEKICKS

Every hero needs a supporting act

Butter / Garlic Naan (V) 	\$4/\$5
Grilled Pita (V) 	\$4
Pita bil za'atar / sumac (V) 	\$5
Pita bil za'atar wa Jibneh (V) 	\$7
Steamed Jasmine Rice (VG) 	\$5
Garden Salad (VG) 	\$6
Thick-Cut Chips (VG) 	\$9
Seasonal Greens (VG) 	\$10
Fattoush Salad (VG) 	\$12

THE KIDS SHOW

Favourite meals for our little stars

Fish & Chips (I) 	\$16
Chicken Nuggets & Chips 	\$16
Cheeseburger & Chips 	\$16
Crispy Chicken Burger & Chips 	\$16
Fettuccine Napoli 	\$16
Vanilla Ice Cream 	\$8

*All kids meals are served with a choice of drink



Very low
Carbon



Low
Carbon



Medium
Carbon



High
Carbon



Very high
Carbon

The A–E rating shows the carbon impact based on CO₂e data from our sustainability partner, Foodsteps. Each dish's footprint is calculated using Life Cycle Assessment (LCA) data – from farming to waste – helping guests make informed, sustainable choices.



Scan to explore our food
carbon rating methodology

LUNCH MENU
DAILY FROM 12PM



