

MEZZA
@the point

À LA CARTE
M E N U

mezza.com.au

6681 1188

Family owned and operated
Lounge Bar & Restaurant

B r e a d

Cob Loaf with garlic, sage and olives (V)	\$12
Tomato Basil Bruschetta with olive oil and parmesan (V)	\$14
Crisp Lebanese flatbread with hummus and baba ganoush (V)	\$16

E n t r é e

Oysters – Natural (6) (GF)	\$26
Oysters – Mornay or Kilpatrick (6)	\$28
Ballina Prawns served classic cocktail style (GF)	\$29
Salt and Pepper Calamari with lemon and aioli (GF) (DF)	\$22
Cheese and Corn Croquettes with smoked paprika mayonnaise (3) (V)	\$16
Baked Chorizo, apple and sherry vinegar with turkish bread (DF)	\$19
Middle Eastern Lamb Cutlet, labneh and dukkah (GF)	\$22
Pumpkin and fetta arancini served with basil pesto and shaved parmesan (3) (V)	\$15

S a l a d s

Fattoush Salad – lettuce, mint, cucumber, sumac, radish, tomato, garlic, lemon, pomegranate molasses, fried pita bread (V) (DF)	\$18
Roast Pumpkin Salad – pumpkin, quinoa, haloumi, avocado, rocket, toasted almonds (V) (GF)	\$18
Caesar Salad - lettuce, egg, crouton, garlic, parmesan cheese (V)	\$18
Roquette Salad – with pear, walnut and parmesan (V)	\$18

Salad Additions

Prawns	\$9
Squids	\$9
Chicken	\$9
Lamb Kofta	\$10
Smoked Salmon	\$9

Surcharges: Public Holidays 15%, Sundays 10%

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (V) Vegan Available

B u r g e r s (L u n c h)

Steak Sandwich – lettuce, bacon, egg, tomato relish, onion jam and tallegio cheese on Turkish	\$24
Falafel Burger – baby spinach, spanish onion, hummus, baba ganoush (V)	\$22
Barramundi Burger – battered barramundi, with lettuce, cucumber and tartare sauce, red onion	\$22
Kofta Burger – lamb kofta, bacon, tomato relish, spinach, tomato, red onion, egg, cheese, aioli (all served on bun with fries)	\$24

P a s t a

Pappardelle osso bucco – slow cooked beef with tomato and fresh parmesan	\$27
Spaghetti Marinara – seafood, garlic, olive oil and white wine	\$32
Linguini Pesto – fresh pesto with dried tomatoes and cream sauce (V)	\$27
Gnocchi Gamberi – Ballina prawns in a rich tomato and prawn sauce	\$34
Risotto Primavera – creamed Arborio rice topped with crisp garden vegetables, shaved parmesan (V)	\$28

M e z z a P l a t t e r s

Fresh Seafood Platter - Ballina Prawn Cocktail, Richmond Oysters, Tasmanian Smoked Salmon, Balmain Bugs, Barramundi, Scallops, Crumbed Flathead, Fried Squid, Chips, and Salad (DF)	\$90
Traditional Mezza Grazing Platter – olives, hummus, baba ganoush, pickled turnips, dolmades, lamb kibbi, pumpkin kibbi, Garlic sauce, Chicken skewers, Lamb kofta, Fried Cauliflower with tahini, tabouli, falafel, green beans with tomato (for 1) (GF) (DF)	\$45

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M a i n s

Garlic Prawns, char grilled, with saffron, garlic oil and jasmine rice (GF) (DF)	\$33
Grilled chicken with charred corn, peppers, radish and smoked almonds (GF) (DF)	\$32
Lamb Rack, creamy polenta, ratatouille and jus (GF)	\$42
Chilli Mussels in a rich tomato and chilli sauce with crusty bread	\$29
Crispy Pork Belly with candied apple jus, pumpkin puree, crisp broccolini (GF) (DF)	\$36
Macadamia Crusted Barramundi Fillet with seasonal greens and roast potatoes (GF) (DF)	\$39
Confit Duck Maryland with mushroom risotto, broccolini and grand marnier glaze (GF) (DF)	\$32
350g Porterhouse, Roast Potatoes and Seasonal Vegetables (Choice of mushroom, pepper or red wine jus) (GF) (DF)	\$44
250g Chargrilled Eye-Fillet, Roast Potatoes and Seasonal Vegetables (Choice of mushroom, pepper or red wine jus) (GF) (DF)	\$46

Sides

Seasonal Veg (V)	\$9
Roast Potatoes (V)	\$9
Garden Salad (V)	\$9
Fries (V)	\$8

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*S e n i o r s & K i d s **

Served with your choice of a small soft drink or ice cream with topping

Fish and chips with garden salad (DF)	\$12
Grilled Chicken and chips with garden salad (DF)	\$12
Spaghetti Bolognese with garden salad (DF)	\$12
Beef Burger and Chips	\$12

*Seniors Card Holders only/Children under 14

D e s s e r t s

Trio of gelati (GF)	\$14
Tiramisu with vino cotto ice cream	\$14
Rosewater Crème Brulee with Turkish Delight and Pashmak pistachio crumb (GF)	\$14
Honey Yoghurt Panna Cotta with Honeycomb and dried pineapple crisp (GF)	\$14
Death by Chocolate, Chocolate Soil, Dark Chocolate Mousse, Salted Caramel, Chocolate ice Cream, White Chocolate and Raspberry Chard (GF)	\$14
Eton mess with Lemon Curd, Fresh berries, cream (GF)	\$14
Sticky Date Pudding with butterscotch sauce and vanilla icecream	\$14
Red Wine Poach Pear, Coconut and Cardamon Custard, dusted with praline crumb (V)	\$14
Frangelico affogato: vanilla ice cream, coffee espresso liquor	\$19
Trio of Cheeses with strawberries, apples, dried fig, quince paste, lavosh and toasted sourdough	\$28

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