

MEZZA

Lounge Bar and Restaurant

BREAKFAST(8-11am)

Fruit and Nut Toast served with minted mascarpone and local honey	\$16
Sourdough and preserves	\$12
Granola and Greek Vanilla yoghurt served with honeycomb and seasonal fruits	\$16
Acai, dragon fruit and banana bowl served with coconut and fresh seasonal fruit	\$20
Belgian waffles served with double cream and dulce leche, berries and pashmak	\$23
French brioche toast served with berry compote, vino cotto, mint, fresh strawberries and maple syrup	\$23
Bacon and eggs your way on toasted sourdough	\$18
Forest Mushrooms, cheese, tomato, balsamic onion, spinach served with sourdough	\$22
3 egg omelette of ham, tomato, cheddar cheese served with chutney and Turkish bread	\$19
Eggs Benedict served on sourdough with shaved Bangalow ham and hollandaise sauce	\$21
Eggs Florentine served on sourdough with Huon smoked salmon, baby spinach and hollandaise	\$21
The Mezza Breakfast: sourdough served with avocado, feta, rocket, cherry tomato and dukkah	\$22
The Ballina Breakfast: eggs your way, bacon, sausage, tomato, mushroom, hash brown and spinach, Turkish bread	\$24

See over for hot drinks, cold drinks and juices

Surcharges Public Holidays 15%, Sundays 10%

GF Gluten Free DF Dairy Free V Vegetarian VG Vegan Available

À LA CARTE

Bread

Cob Loaf with garlic, sage and olives (V)	\$12
Tomato Basil Bruschetta with olive oil and parmesan (V)	\$14
Crisp/Fresh Lebanese flatbread with hummus and baba ganoush (V)	\$18

Entrée

Oysters – Natural (6) (GF)	\$26
Oysters – Mornay or Kilpatrick (6)	\$28
Drunken Prawns - seared with a mild Asian sauce	\$28
Salt and Pepper Calamari with lemon and aioli (GF) (DF)	\$22
Cheese and Corn Croquettes with smoked paprika mayonnaise (3) (V)	\$18
Falafel with tahini, tabouli, pickled turnips and hummus	\$19
Confit Duck with mushroom risotto and (GF)	
Grand marnier glaze	\$26
Pumpkin and feta Arancini served with basil pesto and shaved parmesan (3) (V)	\$18

Salads

Fattoush Salad – lettuce, mint, cucumber, sumac, radish, tomato, garlic, lemon, pomegranate molasses, fried pita bread (V) (DF)	\$20
Roast Pumpkin Salad – pumpkin, cherry tomatoes, feta rocket, toasted almonds, onion (V) (GF)	\$24
Thai Beef Salad – with bean shoots and nam jim dressing	\$27
Greek Salad – cucumber, tomato, feta, olives (V)	\$22

Salad Add Ons

Prawns, Squid, Chicken, Smoked Salmon, Lamb Kofta	\$9
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Seafood Selection

Creamy Prawn risotto, pan sautéed garlic prawns, onion, white wine, cream, shallots, petit salad, lime	\$36
Chilli Mussels with crusty bread	\$35
Macadamia Crusted Barramundi Fillet with seasonal greens roast potatoes and lemon butter	\$39
Scallops – whole scallops, sweet potato rounds and caviar	\$47
King Prawns – served on a bed of Aglio Olio fettucine with Basil and chilli	\$49
Bugs – with garlic, kaffir lime, chilli, lemon, thyme, risotto	\$52
Lobster – Mornay or Fresh	\$65
Seafood Plank – crumbed flathead, panko coconut prawns, oysters, prawns, calamari, bug, chips, salad	\$65
Seafood Platter – Prawns, Oysters, Scallops, Salmon, Bugs, Calamari, barramundi, Salad	\$110
Deluxe Seafood Platter – Lobster, Prawns, oysters, Scallops, Salmon, Bugs, Calamari, Barramundi, Salad	\$195

Mezza Platters

Mezza Grazing Plate – chicken skewers, lamb kofta, olives, Hummus, Baba Ganoush, pickled turnips, dolmades, lamb kibbi, pumpkin kibbi, garlic sauce, , fried cauliflower with tahini, tabouli, falafel, green beans with tomato	\$45
Mezza Share Platter – Lamb Kofta, Garlic Chicken, Lebanese Sausage, beef skewer, fish fillet, lamb cutlet, fattoush salad, Pita bread, haloumi, pickled turnips, dips and olives	\$125

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Burgers (Available 12-3pm)

Chicken Burger – grilled chicken, iceberg lettuce, onion avocado, bacon jam	\$22
Falafel Burger – baby spinach, tomato, Spanish onion, hummus, garlic sauce (V)	\$22
Barramundi Burger –battered barramundi with lettuce, cucumber and tartare sauce	\$22
Kofta Burger – lamb kofta, bacon, tomato relish, spinach, tomato, red onion, egg, cheese, aioli	\$24

Pasta

Carbonara – bacon, mushroom, onion, garlic, egg yolk	\$32
Spaghetti Marinara – seafood, garlic, olive oil and white wine	\$32
Penne Amatriciana – Chilli, bacon, parsley, onion, white wine, Napoli sauce	\$32
Risotto Primavera – creamed Arborio rice topped with crisp garden vegetables, shaved parmesan (V)	\$28

Mains

Middle Eastern Chicken with warm pita bread and salad	\$34
Lamb Rack, pistachio and herb crust, Dutch carrots, chat potatoes and jus (GF)	\$42
Crispy Pork Belly with candied apple jus, pumpkin puree, crisp broccolini (GF) (DF)	\$36
Confit Duck with mushroom risotto, broccolini, and Grand marnier glaze (GF)	\$44
250g Chargrilled Eye-Fillet, Seasonal Vegetables and red wine jus	\$46

Sides

Seasonal Vegetables, Roast Potatoes, Garden Salad, Fries \$9

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DRINKS

Noah's Juices – Carrot/Apple/Ginger, Apple/Blood Orange/Plum/Acai, Apple/Peach/Kiwi/Mango/Lime Orange/Apple/Guava/Pineapple/Paw Paw	\$7
Bundaberg – Coconut and Pineapple, Ginger Beer	\$6
Juice – Cranberry, Orange, Pineapple, Apple	\$5
Lemon Lime and Bitters	\$6
Soft Drinks – Coca Cola, Coke No Sugar, Sprite, Lift, Ginger Ale, Tonic	\$5
Mount Franklin Sparkling Water (Bottle)	\$6
Mount Franklin Still Water (Bottle)	\$5
Lime and Soda	\$4

TEA/COFFEE

Tea - pot <i>English Breakfast, Earl Grey, Chai, Green, Peppermint, Dandelion, Chamomile</i>	\$4.50
Coffee - cup	\$4.50
- mug	\$5.00
<i>Flat White, Latte, Cappuccino, Hot Chocolate, Long Black, Mocha, Picollo, Short Black</i>	
Iced Coffee, Iced Chocolate	\$8
Iced Latte, Iced Mocha	\$6.50
Iced Long Black	\$6.00
Additional Options	
Soy, Almond, Macadamia, Coconut, Lactose Free, Oat	\$1
Caramel, Hazelnut, Vanilla, Decaf	\$5.00
Milkshakes - regular	\$7
- kids	\$5

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DESSERTS

Trio of gelati ^{GF}	\$15
Tiramisu with vino cotto ice cream	\$15
Rosewater Crème Brulee with Turkish Delight and Pashmak pistachio crumb ^{GF}	\$15
Honey Yoghurt Panna Cotta with Honeycomb and dried pineapple crisp ^{GF}	\$15
Chocolate Mousse, vanilla ice cream, raspberry coulis	\$15
Eton mess with Lemon Curd, Fresh berries, cream	\$15
Sticky Date Pudding with butterscotch sauce and vanilla ice cream	\$15
Frangelico affogato: vanilla ice cream, coffee espresso liqueur	\$19

JOIN US FOR HAPPY HOUR AND TAPAS 3-6PM DAILY

OPEN 8AM UNTIL LATE EVERY DAY

BREAKFAST 8-11AM

LUNCH 12-3PM

TAPAS 3-6PM

DINNER 5.30-8.30PM

mezza.com.au

