

MEZZA

Lounge Bar and Restaurant

WELCOME TO MEZZA
Lounge Bar & Dining

WINE AND BEVERAGE LIST

Open from 8am until late every day

Winter Dining Hours

Breakfast 8-11am

Lunch 11.30-2.30pm

Tapas 3-6pm

Dinner 5.30pm-7.30pm

Locally owned and operated

www.mezza.com.au

#mezzathepoint

(Room Charge available for Ramada Hotel guests. Please sign at the bar for any purchases made in house)

Surcharges Public Holidays 15%, Sundays 10%

Ⓥ Vegan

Beers On Tap



Asahi Dry (5.0%)	9	11
Byron Bay Lager (4.6%)	7	9
Coopers Pale Ale (4.4%)	7	9
Coopers Dark Ale (4.5%)	7	9
Little Creatures (5.2%)	7	9
Peroni Leggera (3.5%)	6	8
Peroni (5.1%)	9	11
Seven Mile 'Cali Cream Ale' (4.6%, Ballina, NSW)	7	9
Seven Mile 'Ironpeg' (4.1%, Ballina, NSW)	6	8
James Squire 150 Lashes (4.6%)	7	9
James Squire Mid River (3.5%)	6	8
Brookvale Union Ginger Beer (4.0%)		9

Bottled Beer & Cider

Asahi Soukai (3.5%)	7
Cascade Premium Light (2.4%)	6
Corona (4.6%)	9
Crown Lager (4.9%)	9
Great Northern (4.2%)	8
Great Northern Super Crisp (3.5%)	7
Heineken Zero (0%)	7
Stone & Wood Pacific Ale (4.4%)	8
Cider (Ask about our current range)	9

Cocktails

Aperol Spritz	<i>aperol, prosecco, orange</i>	16
Bloody Mary	<i>vodka, spiced tomato, lemon</i>	18
Caprioska	<i>vodka, lime, sugar, soda</i>	18
Cosmopolitan	<i>vodka, cointreau, cranberry, lime</i>	18
Espresso Martini	<i>espresso, vodka, kahlua, sugar</i>	18
Frangelico Sour	<i>frangelico, lime, egg white</i>	18
French Martini	<i>vodka, chambord, pineapple</i>	18
Lychee Martini	<i>vodka, lychee, lime</i>	18
Martini	<i>gin or vodka, dry vermouth.</i>	18
Margarita	<i>tequila, cointreau, lime</i>	18
Mojito	<i>white rum, lime, mint leaves</i>	18
Negroni	<i>gin, campari, sweet vermouth, orange</i>	19
Old Fashioned	<i>whiskey, sugar, bitters</i>	18
Spiced Pineapple Mojito	<i>spiced rum, pineapple, lime, mint</i>	18
Frozen Daiquiri	<i>Ask for our current flavours</i>	10

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Sparkling & Champagne



Edmond Thery, France	9	40
<i>Notes of yellow fruit, peach and apricot, gives way to a pleasant soft palate</i>		
Villa Sandi Prosecco, NV, Veneto, Italy	11	47
<i>The perfect aperitif, flavours of green tropical fruit and green apple with crisp acidity.</i>		
Delamere, Brut, Pipers Brook, Tas		62
<i>Fresh citrus and white peach with a with a dry brioche finish</i>		
Yarra Burn Rosé, NV, Yarra Valley, VIC		41
<i>An elegant rosé style sparkling exhibiting softness and complexity with fresh red fruit flavours.</i>		
Veuve Cliquot, NV, Reims, France		130
<i>Flavours of buttered toast, brioche and biscuit to complement the ever-present acidity and length</i>		

White Wines



Mezza Featured White (House)	9	34
<i>Ask your waiter for our current feature wine</i>		
Tim Adams 'Skilly Ridge' Riesling, Clare Valley, SA (V)	12	49
<i>Floral and textured, lime and lemon flavours with a long dry finish</i>		
Howard Park 'Miamup' Sem/Sav, Margaret River, WA(V)	13	52
<i>Juicy, savoury with lemon, green capsicum and spice aromas and flavours.</i>		
Bladen 'Tin Cottage' Sauvignon Blanc, Marlborough, NZ (V)		42
<i>Flavors of passionfruit and gooseberry and tropical fruit with lingering dry finish.</i>		
d'Arenberg 'The Broken Fishplate' Sauvignon Blanc, Adelaide Hills, SA (Org)(V)	12	49
<i>Burst of citrus, kaffir lime and zingy peach, tied together with crisp acidity and gentle texture.</i>		
Kris, Pinot Grigio, Alto Adige, Italy	13	52
<i>Pear and red apple flavours with a well-rounded feel with a dash of lime</i>		
Trout Valley, Pinot Gris, Marlborough, NZ (V)	11	46
<i>Stone fruits such as nectarines, citrus and some spice on the finish.</i>		
Jericho Fiano, 2021, Adelaide Hills, SA (vegan)	13	52
<i>Floral aromas with a touch of citrus, almonds and rounded mouthfeel</i>		
Seppeltsfield, Vermentino, Barossa Valley, SA (V)	13	52
<i>Floral aromas with a touch of citrus, sea salt and rounded mouth feel</i>		
First Drop Chardonnay 2017, Adelaide Hills, SA (vegan)	11	46
<i>Grapefruit, peach and apple flavours with toasty oak and a long lingering finish</i>		
Coriole, Chenin Blanc, McLaren Vale, SA	11	46
<i>Green apples and pears with hints of lemon curd</i>		

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Rosé Wines



Mezza Featured Rosé (House)	9	34
Zilzie Regional Rosé, Clare Valley, SA <i>Shimmering with bright cherry and berry fruit on a vibrant palate with a crisp, minerally dry finish.</i>	11	42
Maison Breban Villa Aix Rosé, Provence, France <i>Classic Provence, flavours of red and green stone fruits a touch of savoury character, finishes dry</i>	13	52

Red Wines



Mezza Featured Red (House) <i>Ask your waiter for our current feature wine</i>	9	34
Le Bon Pinot Noir, Yarra Valley, VIC <i>Fragrant ripe red cherry and strawberry flavours with hints of spicy herbs on the finish.</i>	12	49
Bream Creek Pinot Noir, Southern Tasmania <i>Punchy, dried dark stone fruits and dark roasted herbs with nice ripe tannins.</i>		89
Jericho Grenache Shiraz Mourvèdre, McLaren Vale, SA (V) <i>Ripe red fruit flavours of wild berries and spice with soft and velvety tannins.</i>		52
Mount Trio Merlot, Porongurup, WA <i>Loads of distinctive ripe berry and plum flavours with gentle tannin on the finish.</i>	12	49
Radio Boka Tempranillo, Alicante, Spain <i>Black cherry and exotic spice on the palate balanced with fine tannins</i>	11	42
Rocky Gully Cabernet, Frankland River, WA (Org) (V) <i>Blackcurrant and plums flavours with a hint of oak, elegant ripe juicy tannins on the finish.</i>	12	44
Zema Estate Cabernet Sauvignon, Coonawarra, SA <i>Blackcurrant and mint highlight in this classic cabernet with plenty of depth and flavour.</i>	13	59
Thistle Hill Shiraz, 2019, Mudgee, NSW (Org) <i>Blackberries, cherries, dark chocolate and vanillin oak, with a spicy finish.</i>		39
Brave Souls 'The Whaler' Shiraz, Barossa Valley, SA <i>Fleshy ripe red berry fruits are layered with subtle herbal notes, enveloped in velvety tannins.</i>	13	52
Coriole Sangiovese, McLaren Vale, SA <i>Wild strawberries, cherry, raspberry and forest floor aromas, full palate</i>	12	49
d'Arenberg 'Dead Arm' Shiraz, McLaren Vale, SA <i>Dark red berries, hints of spice, earth, tobacco, and leather and with seamlessly integrated oak and ripe tannins.</i>		126
Woodstock 'The Stocks', Shiraz, McLaren Vale, SA <i>Plush, red and black fruits with a touch of dried spice and toasty oak.</i>		180

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D e s s e r t W i n e s

Mezza Aperitivo Moscato (House)	9	34
La Gioiosa Moscato, Italy	11	44
<i>Intensely fruity and aromatic bouquet reminiscent of exotic fruit. Sweet and round in the mouth, with a persistent, pleasant fruity aftertaste.</i>		
De Luliis 'Late Picked' Semillon, Hunter Valley, NSW (90ml)	12	49
<i>Flavours of honey, marmalade, dried apricots and peaches with a silky feel and a citrus finish.</i>		
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S p e c i a l t y B e v e r a g e s

F o r t i f i e d W i n e s

Dutschke Bourbon-Barrel Tawny Port 10YO, SA (60ml)	12
Dutschke Pedro-Ximenez 12+YO (60ml)	12
Penfolds Tawny Port, SA (60ml)	9
Baileys of Glenrowan Muscat, VIC (60ml)	8

B r a n d y

St Agnes	9
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C o g n a c

Courvoisier XO	15
Courvoisier VS	15

Spirits

Vodka

Vodka O	9
Grey Goose	11

Gin

Brookies Dry	11
Brookies Slow	10
Ink Gin	11
Hendricks	11

Tequila

Patron Silver	14
Patron Cafe	10

Bourbon

Gentleman Jack	12
Makers Mark	11
Jack Daniels	9
Jim Beam	9
Wild Turkey	10

Soft Drinks

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

Rum

Kraken Spiced Rum	10
Captain Morgan	9
Bacardi White	9

Whiskey

Johnny Walker Red	9
Johnny Walker (Double Black)	12
Chivas Regal 12YO	11
Canadian Club	10
Jameson's	9

Aperitifs & Liqueurs

Frangelico	10
Cointreau	10
Grand Marnier	11
Southern Comfort	10
Baileys	10
Kahlua	10

Mount Franklin Sparkling /Still Water (750ml)	6
Lime and Soda	4

