

MEZE SET MENU

ENTRÉE & MAIN | 45 THREE COURSES | 55

Served with one complimentary house white / house red / house beer or tap soft drink per person

MIXED MEZE PLATE OF THE DAY

Tabouli, hummus, babaghanouj and beetroot dips with 4 chef's choice meze of the day with mixed Lebanese bread

MEZE

1 plate per person | Choose 3 options if more than 4 people | 1 plate serves 4 to share

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (gf*)

Crispy pork belly, pickled quince, green apple red cabbage salad, jus (20 minute cooking time) (gf)(df)

Moroccan chicken breast, basturma, roasted pumpkin, haloumi, cranberries, lemon rocket salad (gf)(v*)(df*)

Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v) (gf) (df)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern pilaf (df*)

Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v) (gf*) (df)

Crispy kataifi wrapped king prawns, muhammara sauce, preserved lemon, braised fennel, freekeh

Hazelnut dukkah salt and pepper squid, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)

Harissa spiced chicken wingettes, toum (garlic sauce) (gf)

Sticky lamb ribs, honey pomegranate sauce, fried shallot, coriander(gf)(df)

Wagyu beef souvlaki, preserved lemon zhoug sauce (gf)(df)

Fattoush salad / cos lettuce, tomato, cucumber, capsicum, radish, sumac, mint, crisp bread (v) (df) (gf*)

Grilled halloumi cheese, muhammara sauce, lemon parsley salad, Lebanese bread (v) (gf*)

DESSERT / DESSERT MEZE

Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)

Chocolate brownie, Turkish delight gel, baklava, fairy floss, white chocolate gelato (v)(gf*)

Yogurt panacotta saffron poached pear, orange blossom, pistachio crack, anise (gf)

Selection of gelato, berry compote, pistachio, fairy floss (v) (gf) (df*)

Vanilla crème brulee, rhubarb compote (v) (gf)

KIDS MENU Age 2-12

Served with chips, salad, small soft drink and one scoop of gelato

Cornflake chicken / Fresh crumbed flathead (df) | Fried calamari / beef minute steak (df)(gf) | 15

All menus and prices subject to change at any time / 10% surcharge public holidays / 12+ GUESTS MUST CHOOSE A SET MENU

ONE SET MENU MUST BE CHOSEN PER TABLE – NON NEGOTIABLE

(df) dairy free | (v) vegetarian | (gf) gluten free | (*) indicates dish may be altered to suit (stated*) dietary requirement

FEAST SET MENU

ENTRÉE MAIN | 58

THREE COURSE | 68

Served with one complimentary house white / house red / house beer or tap soft drink per person

MEZE

1 plate per person or | Choose 3 options if more than 4 people sharing | 1 plate serves 4 to share

Dips plate / hummus, babaghanouj, beetroot, chermoula olives, mixed breads (v) (gf*)

Middle Eastern spicy lamb mince, pine nuts, hummus, rocket, pita bread (gf*)

Crispy pork belly, pickled quince, green apple red cabbage salad, jus (20 minute cooking time) (gf)(df)

Moroccan chicken breast, basturma, roasted pumpkin, haloumi, cranberries, lemon rocket salad(gf)(v*)(df*)

Fried cauliflower, eggplant jam, tahini sauce, pine nuts (v) (gf) (df)

Almond crumbed chicken, honey pomegranate glaze, Middle Eastern pilaf (df*)

Falafel, chakchouka, garlic tahini sauce, Lebanese bread (v) (gf*) (df)

Moroccan spiced king prawns, preserved lemon, braised fennel, freekeh

Hazelnut dukkah salt and pepper squid, smashed avocado, paprika aioli, rocket, lemon dressing (gf) (df)

Harissa spiced chicken wings, toum (garlic sauce) (gf)

Sticky lamb ribs honey pomegranate sauce, fried shallot, coriander(gf)(df)

Wagyu beef souvlaki preserved lemon zhoug sauce (gf)(df)

MAINS

Scotch fillet 300g, 200 day grain fed, harissa kipfler potato, cavolo nero, Moroccan butter, jus (gf)(df*)

Lamb rack tagine, ras el hanout, roast pumpkin, sujuk, feta, bell peppers, golden couscous (gf*,df*)

Chicken kataifi stuffed with chakchouka, baby spinach, wild mushroom ragout

Moroccan spiced vegetable tagine, lentils, preserved lemon, sultanas, tahini sauce, golden couscous (v)(gf*)(df*)

Crispy sumac salmon, braised fennel, freekeh, smashed avocado, orange walnut salad, citrus dressing (v*)(gf*)(df*)

DESSERT / DESSERT MEZE

Crème brulee, rhubarb compote (gf)

Caramelised lemon tart, double cream, crushed pistachio, blood orange sorbet (v)

Chocolate brownie, Turkish delight gel, baklava, fairy floss, white chocolate gelato (v)(gf*)

Selection of gelato, berry compote, pistachio, fairy floss (v) (gf*)(df*)

Yogurt panacotta saffron poached pear, orange blossom, pistachio crack, anise (gf)

KIDS MENU Age 2-12

Served with chips, salad, small soft drink and one scoop of gelato

Cornflake chicken / Fresh crumbed flathead (df) | Fried calamari / beef minute steak (df)(gf) | 15

All menus and prices subject to change at any time / 10% surcharge public holidays / 12+ GUESTS MUST HAVE SET MENU

ONE SET MENU MUST BE CHOSEN PER TABLE – NON NEGOTIABLE

Meze Me Wedding /Function Terms and Conditions

Deposit paid secures booking / Deposit are **non-refundable** / \$100 per 10 people.

Final numbers and menu choices will need to be given **at least four days prior** to function date, functions **over 100 people 1 week prior**. Final numbers is what will be charged.

Sit down Wedding / Function private areas

100 adults' minimum for main function hall (private entertainment available inc. piano room)

45 people minimum for back deck (private entertainment available)

Cocktail Wedding / Function private areas

150 adults' minimum for main function hall (private entertainment available inc. piano room)

60 people minimum for back deck (private entertainment available)

What is Included:

- Use of the gardens surrounding the restaurant for photos and ceremony's prior notice required
- White Cloth napkins per guest
- White Table clothes per table
- Liaising, Table Plan and Running Order Sheet organised with you to be executed on wedding/function day.
- Microphones (available for private areas only)

Additional costing:

- Pianist \$50 per hour (pending availability)
- 58 "LCD smart TV set up for Photos videos etc. \$50 (BYO Laptop)
- Rotunda hire \$450 with 20-30 chairs provided (mezeme to reimburse landlord)

Menus include **one** complimentary House drink. Drinks package is arranged, subtract \$4 from menu price

- Food and drink extras
- Meze Me will do all it can to source your chosen menus ingredients due to seasonal availability ,we may need to omit and or substitute ingredients or menu choice with notice and liaising with organizer
- Meze me will do all it can to accommodate food allergies and dietary requirements with 2 days prior notice on all group bookings. To give our Chef and management ample time to have all dietary requirements met.
- Selection of four canapés served on arrival | 18
- Mixed nuts, chermoula olives | 2
- After dinner fruit platters | 4.5
- Selection of local and imported cheeses, Persian figs, mixed breads | 6
- Mixed petit fours | 5
- Toby's Coffee Tea station (if not already included) | 2
- Cakeage (no charge if booked 3 course menu) | 2

DISCLAIMER: MezeMe Grove is primarily a **restaurant**. Although your function will be our priority, we reserve the right to trade as Restaurant in your unreserved space.