

MEZA

BAR & GRILL

\$70 Per Person

ENTRÉE *To Share*

GARLIC BREAD

MEZZE PLATE

Prosciutto, chorizo, feta, mixed olives, taramasalata, babaganoush & pita bread

CREAMY GARLIC PRAWNS (A)

Queensalnd Prawn cutlets, white wine, cream, garlic, shallots & toasted bread

MAINS *To Choose*

CHARGRILLED SIRLOIN STEAK (gf)

Cooked Medium, with chips, salad & mushroom sauce

GRILLED FISH OF THE DAY (A) (gf)

Baby potato, pickled cucumber, cherry tomato, radish, olives, Spanish onion, gremolata & Creamy Honey lemon mustard dressing

GRILLED PORK GYROS

Pita bread, tzatziki, tomato salsa & chips

LOADED CHICKEN PARMIGIANA

Wagyu bolognaise topping, melted cheese, chips & salad

GRILLED LAMB SOUVLAKI

Pita bread, Greek salad, tzatziki & chips

OVEN ROASTED CHICKEN SUPREME (gf)

Provençal Sauce, seasonal greens & mashed potato

GRILLED WHITE POLENTA (VEGAN/GF/DF)

Eggplant puree, roasted vegetables, tomato coulis & gremolata

Available from 23 of November 2026

MEZA

BAR & GRILL

\$60 Per Person

ENTRÉE *To Share*

SALT & PEPPER CALAMARI (I)

NZ Calamari with Baby Panache, tomatoes, cucumber, onion & passion fruit coulis

MEZZE PLATE

Prosciutto, chorizo, feta, mixed olives, taramasalata, babaganoush & pita bread

MAINS *To Choose*

TEMPURA FLAT HEAD FILLETS (I)

served with chips & salad

OVEN ROASTED CHICKEN SUPREME

Provençal Sauce, seasonal greens & mashed potato

GRILLED LAMB SOUVLAKI

Pita bread, Greek salad, tzatziki & chips

GRILLED PORK GYROS

Pita bread, tzatziki, tomato salsa & chips

CHICKEN SCHNITZEL

chips, salad, & mushroom sauce

GRILLED WHITE POLENTA (VEGAN/GF/DF)

Eggplant puree, roasted vegetables, tomato coulis & gremolata

Available from 23 of November 2026