



# MEZE RESTAURANT

SPECIAL DINNER MENU

\$ 49  
2 COURSES  
+ GLASS HOUSE WINE

## Entree

### Achari Chicken Tikka

Boneless chicken marinated with pickle spices, served with pickle onion & mint chutney

### Achari Panner Tikka

Tender chunks of cottage cheese, onion and capsicum, marinated with pickle spices, served with pickle onion & mint chutney

### Hummus

Pureed chickpeas flavoured with tahini, a hint of garlic and lemon, served with pita bread

### Falafel

Chickpea nuggets flavoured with garlic, onion and parsley with garlic dip

### Lamb Kibbeh

Lamb and cracked wheat shells stuffed with spiced lamb mince and pine nuts, with garlic dip

### Fattoush

Cucumbers, tomatoes, capsicum, red onion, radish, sumac, iceberg lettuce, fried pita and lemon dressing

## Main

### Butter Chicken

Succulent chicken pieces in a rich tomato, cashew and cream sauce, served with Basmati rice or Naan

### Daal Panchmel

Five types of lentils, slow cooked and tempered with garlic and chilli, served with Basmati rice or Naan

### Karaikudi Vegetable Curry

Mixed vegetables simmered in a spicy South Indian gravy, served with Basmati rice or Naan

### Shish Taouk

Traditional Lebanese preparation of chicken marinated in garlic, yoghurt and lemon juice, finished with a sprinkle of sumac powder, served with saffron rice, salad, pickles and dip

### Mixed Vegetable Brochettes

Assorted mixed vegetables with Turkish spices, served with saffron rice, salad, pickles and dip

### Pan Seared Barramundi

Wilted greens, potato gratin, wine cream sauce

### Spaghetti Arrabiata

Spaghetti with home made Arrabiata sauce with a hint of chilli, basil, garlic and aged parmesan

## Dessert

### Gulab Jamun Creme Brulee

A combination of saffron creme brulee and gulab jamun with pistachios and rose petals

### Sticky Date Pudding

Caramel sauce, pistachio and vanilla ice cream

### Fruit Platter

Sorbet and berry coulie

### Indian Sweet Plate

Assortment of four Indian sweets