

The Mediterranean

~ Entrée ~

Sumac Seared Tuna

Fresh Blue Fin Tuna Coated with Sumac and Pan Seared, served with a Salad Nicoise of Fresh Basil, Blanched Beans and Burnt Cherry Tomato \$17.50

Lamb Cutlets

Char-Grilled French Trimmed Lamb Cutlets Served on a Salad of Pickles and Mint Sauce \$15.50

Goats Cheese Parcel

Citrus Infused Goats Cheese Wrapped in Crispy Filo Pastry, Sumac Roasted Beetroot, Balsamic Reduction & Micro Greens \$16.50

Salt & Pepper Calamari

Calamari Scored and Coated in a Toasted Peppercorn and Sea Salt Cornflour, Fried until Crispy & Served with a Garden Salad & House Made Aioli \$16.50

Crispy Kataifi Prawns

Black Tiger Prawns Encased in Krispy Kataifi Pastry Served with Toasted Almond and a Lychee Salsa \$17.50

Entree Sliders

Your Choice of Pulled Pork, Confit Duck or Beef Kafta Sliders, Served with Tomato Relish & Baby Spinach \$15.50

Pork Ribs (To Share)

Pork Ribs Braised in a Master Stock & Finished on the Grill with a BBQ Glaze, Served with Spring onion, Crispy Shallot & Cashew Salt \$17.50

Mezze Plate (To Share)

Our House Flat Bread Baked Fresh & Served with our House Babganoush, House Hummus & House Greek Tzatziki \$16.50

The Mediterranean

~ Mains ~

Mashawi (Skewers)

Your Choice of Chicken, Lamb, Beef Kafta, or a combination of Two. Served on our House Flat Bread with House Hummus, House Tabbouleh Salad & Greek Tzatziki

Chicken	\$32.50
Lamb	\$34.50
Kafta	\$32.50
Combination of 2	\$34.50

Char Grilled Rib-Eye

250g of Angus Pure Scotch Char-Grilled to your liking and Served on Confit Potato Fondant with a Caramelized Onion and Blue Cheese Sauce & Runner Beans \$33.50

Pan Seared Hapuka

Served on a Bed of Sumac Roasted Beets & House Pickled Cabbage with a Beurre Blanc and Pinenut & Parmesan Wafer \$32.50

Roast Lamb Rump

Hawkes Bay Lamb Rump Roasted with Garlic & Rosemary, Served on Beer Battered Courgette & Capsicum Mouse with Mint Sauce and Crispy Capers \$31.50

Chicken Breast

White Wine & Tarragon Marinated Chicken Breast Served on Buttermilk Roasted Pumpkin with a Greek Cous Cous Salad and a Wholegrain Mustard Glaze \$30.50

Braised Pork Belly

Apple Calvados Braised Pork Belly Served on a Kumara Gratin with Buttered Kale and a Calvados Glaze \$29.50

Seafood Raviolo

House Made Raviolo filled with Calamari, Prawn & Hapuka Served in a Tom Yum Broth \$31.50

The Mediterranean

~ Mains ~

Chicken Raviolo

House Made Raviolo Filled with Chicken, Capsicum, Cashews & Parmesan Served in a
Chicken Veloute \$30.50

Vegetarian Raviolo

House Made Raviolo filled with Carrot, Courgette, Celery & Chickpea served in Our
House Napolitana Sauce \$29.50

Burnt Tomato Risotto

Burnt Cherry Tomato, Capsicum & Spring Onion held in a Creamy Tomato Risotto
served with Crème Fraîche \$28.50

~ Sides ~

Confit Potato	\$5.50
Sumac Roasted Beet & Pickled Cabbage Salad	\$6.50
Garden Salad	\$7.50
Greek Cous Cous Salad	\$8.50
House Tabbouleh Salad	\$6.50
Kumara Gratin	\$6.50
Fries & Aioli	\$6.00
House Babaganoush	\$8.50
House Hummus	\$6.50
House Greek Tzatziki	\$4.50
Selection of Pickles	\$5.50

The Mediterranean

~ Pizza Bread ~

Parmesan & Olive Oil	\$8.50
Mozzarella & Confit Garlic	\$7.50
Basil Pesto & Parmesan	\$8.50
Onion & Herb	\$7.50
Caramelized Onion & Feta	\$8.50

~ Pizza ~

New Delhi

Napolitana Sauce, Mozzarella, Tandoori Chicken Thigh, Red Onion, Capsicum,
Cashews, Mango Chutney \$25.50

Americana

Napolitana Sauce, Mozzarella, Pepperoni Salami, Ham, Onion, Olive & Mushroom
\$25.50

Istanbul

Napolitana Sauce, Mozzarella, Spiced Lamb Rump, Feta, Artichoke Hearts, Olives,
Minted Tzatziki \$26.50

The Fez

Napolitana Sauce, Mozzarella, Braised Pork Belly, Mushroom, Onion \$24.50

Italia

Napolitana Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil \$22.50

The Mediterranean

The Greek

Napolitana Sauce, Mozzarella, Wilted Spinach, Sun dried Tomato, Olives, Feta,
Basil Pesto. \$24.50

Hawaiian

Napolitana Sauce, Mozzarella, Ham, Pineapple, Onion \$22.50

Confit Duck Pizza

Napolitana Sauce, Mozzarella Cheese, House Confit Duck, BBQ Glaze, Spring
Onion, Crispy Shallots \$26.50

Texan

Napolitana Sauce, Mozzarella, Roast Beef, Sausage, Caramelized Onion & Sliced
Mushroom \$24.50

Oceania

Napolitana Sauce, Mozzarella, Capsicum, Spanish Onion, Black Tiger Prawns,
Calamari, Lychee Salsa & Fresh Coriander \$25.50

The Med

House Hummus, Mozzarella, Streaky Bacon, Sliced Olives, Courgette, Anchovies &
Fresh Basil \$24.50

Gluten Free Base \$3

~ All our Pizza can be made as a Calzone on request ~

~ From the Kitchen ~

As much as we can we prep our food in-house, with this in mind we are happy to adjust our meals for dietary requirements so please feel free to talk to your waiter about any changes you would like made to your meal.