

# The Mediterranean

## ~Entrée~

Goats Cheese Parcel 15.50

Filo Pastry, Cured Beetroot, Balsamic  
Reduction, Micro Greens

Pork Ribs(To Share) 17.50

BBQ Glaze, Crispy Shallot, Cashew  
Salt, Spring Onion

Waikanae Crab 16.50

Risotto Cake, White Fish, Lemon, Chives,  
Herb Salad & Garlic Aioli

Burnt Butter Prawns 17.50

Soy Relish, Fresh Lemon, Micro Herb  
Salad

Buffalo Wings 15.50

Harissa Marinated, Sesame seeds, Oriental  
Relish

Confit Duck Sliders 17.50

Confit Duck Leg, Caramelized Onion  
Chutney, Swiss Cheese, Baby Spinach.

Salt & Pepper Calamari 16.50

Zesty Aioli, Garden Salad, Lemon

Mezze Plate(To Share) 15.50

House Flat Bread, Hummus, Babaganoush,  
Greek Tzatziki



## ~ Pizza Breads ~

All 7.50

Parmesan & Olive Oil

Mozzarella & Confit Garlic

Basil Pesto & Parmesan

Onion & Herb



## ~Mains~

### Mashawí (Skewers)

House Flat Bread, Summer Tabouleh,  
House Hummus

Chicken	32.50
Lamb	34.50
Kafta	32.50
Combination of 2	34.50

### Angus Scotch 34.50

Char-Grilled, Gourmet Potatoes Sautéed  
with Bacon & Onion, Mushroom, Green  
Beans, Peppercorn Sauce

### Roast Chicken Breast 32.50

Ras el Hanout Seasoning, Roast Pumpkin  
Puree, Forest Mushroom Aranchini, Lemon  
& Mustard Sauce

### Braised Lamb Shank 31.50

Hawkes bay Lamb Shank, Garlic Potato  
Mash, Honey Glazed roast Vegetables,  
Red Wine Glaze

### Akaroa Salmon 32.00

Pan Fried, Orzo Pasta, Olives, Artichoke  
Heart, Sundried Tomato, Wilted Baby  
Spinach, Salsa Verde

### Mushroom Risotto 29.00

Forest Mushroom, Broad Beans, Peas,  
Crème Fraîche, Parsley, Lemon & Shaved  
Parmigiana

### Moroccan Salad 25.00

Mixed Leaf, Char-grilled Vegetables,  
Toasted Cashews and Balsamic Glaze

Add Lamb	8.50
Add Chicken	6.00

### Pork Belly 30.50

Date Braised Pork, Crushed Spiced  
Kumara, Wilted Silver beet, Orange  
Segments, Granny Smith Sauce

### Linguini Alfredo 32.50

Choice of Chicken or Seafood, Mushroom,  
Capsicum, Parsley, Alfredo Sauce,  
Parmesan

### Vegetarian Ravioli 28.50

Spinach & Ricotta Ravioli, Citrus & Sage  
Infused Butter, Shaved Parmesan, Baby  
Spinach Salad, Cherry Tomatoes

## ~Sides~



House Flat Bread	5.0	Garden Salad	6.5
Gourmet Herb Potatoes	6.5	Honey Glazed root Veg	7.5
Fries & Aioli	6.5		



## ~Pizza~

<b>New Delhi</b>	<b>25.50</b>	<b>Italia</b>	<b>22.50</b>
Napolitana Sauce, Mozzarella, Tandoori Chicken Thigh, Red Onion, Capsicum, Cashews, Mango Chutney		Napolitana Sauce, Fresh Tomato, Fresh Mozzarella, Fresh Basil	
<b>Americana</b>	<b>25.50</b>	<b>Louisiana</b>	<b>25.50</b>
Napolitana Sauce, Mozzarella, Pepperoni Salami, Ham, Onion, Olive & Mushroom		Napolitana Sauce, Mozzarella, Mixed Seafood, Onion, Parsley, Lemon, Citrus Mustard Sauce	
<b>Sicily</b>	<b>24.50</b>	<b>The Med</b>	<b>25.50</b>
Napolitana Sauce, Mozzarella, Parma Ham, Capsicum Marmalatta, Parmesan, Cherry Tomato		House Hummus, Mozzarella, Kafta, Artichoke, Courgette, Capsicum, Greek Tzatziki	
<b>Istanbul</b>	<b>26.50</b>	<b>The Greek</b>	<b>24.50</b>
Napolitana Sauce, Mozzarella, Spiced Lamb Rump, Feta, Artichoke Hearts, Olives, Minted Tzatziki		Napolitana Sauce, Mozzarella, Wilted Spinach, Sun dried Tomato, Olives, Feta, Basil Pesto.	
<b>The Fez</b>	<b>24.50</b>	<b>Hawaiian</b>	<b>22.50</b>
Napolitana Sauce, Mozzarella, Braised Pork Belly, Mushroom, Onion		Napolitana Sauce, Mozzarella, Ham, Pineapple, Onion	

### Duck Pizza 26.50

Napolitana Sauce, Mozzarella Cheese, Confit Duck, Szechuan peppercorn Glaze, Spring Onion, Crispy Shallots

Our Dough is made fresh Daily by our Dedicated Kitchen Team and all our pizza is available as a calzone or Gluten Free on request

