



# Meeka

R E S T A U R A N T

## 3 Course Function Menu \$80pp

### Entree's - To Share

**Meeka Dips**, Assorted House Made Breads **V**

**Duck Pastries**, Soft Feta, Tomato Chilli Jam, Micro Herbs

**Pumpkin Hazelnut Falafel Salad**, Hummus, Rasel Hanout Roasted Cherry Tomatoes, Cumin Roasted Eggplant, Pickled Herb Salad **V \***

### Mains

#### Tajine of the Day

**Spice Marinated Chicken Tajine**, Winter Vegetables, Butter Beans, Preserved Lemon, Olives, Dried Apricot Relish, Citrus Mint Yoghurt, Herbs \*

**Tajine** Served with Israeli Couscous or Quinoa for Gluten Free

**14hr Sticky Black Garlic Lamb Shoulder**, Warm Ras El Hanout Roasted Winter Vegetable Moughrabieh Salad, Hummus, Pomegranate Sesame Red Onions

**Local Tempura Whiting**, Turkish Eggplant Puree, Crispy Potatoes, Salad of Orange, Pommegrante, Fennel, Dill Pickled Cucumber, Herbs, Saffron Preserved Lemon Dressing

### Sides - To Share

**Baharat Fried Cauliflower**, Preserved Lemon Tarator, Candied Almonds, Coriander Salt, Lime **V \***

**Meeka Fattoush Salad**, Tomato, Cucumber, Herbs, House Cheese, Sumac, Toasted Bread, Zesty Dressing

### Desserts

**Turkish Delight Stuffed Doughnuts**, Cardamom Sugar, Spiced Rose Chocolate Sauce, Pistachio White Chocolate Ice-Cream, Rose Macaron, Floss

**Meeka Pav**, Creme Fraiche Cream, Wood Fired Strawberries, Citrus Curd, Honeycomb, Floss (GF No Floss)

**Mille Feuille**, Vanilla Creme Patissiere, Rose White Chocolate Mousse, Pistachio Mousse, Chocolate Sauce, Turkish Delight Jewels

\* Gluten Free      V – Vegetarian

**NATIONAL WINNER (specialty)**

**Savour Australia Restaurant & Catering Awards for Excellence 2013/2015**

**2 GLASSES out of THREE**

**Australia's Wine List of the Year Awards 2012/13/14/15/16/17/18**