

*Meeka*  
RESTAURANT





## Mezze to Share

Hummus, Spiced Wood Fired Pumpkin, Assorted House Made Breads **13 V**

Meeka Dips, Assorted House Made Breads **16 V**

Duck Pastries, Soft Feta, Tomato Chilli Jam, Micro Herb (3) **19.5**

Dates Stuffed with Goats Feta, Walnuts, Jamon, Lemon, Thyme, Wrapped in Kataifi (4) **18**

Meeka Fattoush Salad, Tomato, Cucumber, Herbs, House Cheese, Sumac, Toasted Bread, Zesty Dressing **15 V**

Pumpkin Hazelnut Falafel Salad, Hummus, Rasel Hanout Roasted Cherry Tomatoes, Cumin Roasted Eggplant, Pickled Herb Salad (4) **16 V \***

Baharat Fried Cauliflower, Preserved Lemon Tarator, Candied Almonds, Coriander Salt, Lime **13 V \***  
(Gluten Free Upon Request)

Marinated Charred Local Octopus, Turkish Pepper Labneh, Spiced Roasted Corn, Chorizo, Saffron Potato, Roasted Peppers, Red Vein Sorrel **25 \***

Local Tempura Whiting, Turkish Eggplant Puree, Crispy Potatoes, Salad of Orange, Pommegrante, Fennel, Dill Pickled Cucumber, Herbs, Saffron Preserved Lemon Dressing **37**

Smoked Duck Breast Salad, Spiced Orange Moroccan Glaze, Quinoa, Crispy Chickpeas, Beetroot Labneh, Illawara Plum Jam **26**

Skewer Of The Day **MP**

\* **Gluten Free**

**V - Vegetarian**

**Can't decide on what to order? Let us feed you.  
\$60 per person for the chefs surprise menu.  
Minimum 2 ppl.**



## Tajine

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

Dorper Lamb, Baby Onions, Carrots, Prunes, Chickpeas, Ras El Hanout, Red Pepper Sauce, Candied Harissa Almonds

Small **26** / Large **38** \*

Spice Marinated Chicken, Roasted Vegetables, Preserved Lemon, Green Olives, Dried Apricot Verjuice Relish, Citrus Mint Yoghurt, Herbs

Small **24**/ Large **36** \*

Tajine Of The Day **MP**

## From The Wood Fire

### Pides

Lamb Kofta, Persian Sauce, Hummus, Tfaia, Cumin Eggplant, Herbs **26**

3 Cheese, Zucchini, Pine Nuts, Sumac, Pickled Onion, Herb Salad **23 V**

Pide Of The Day **MP**

## Other Things From The Wood Fire

Beetroot, Mint Labneh, Macadamia Dukkah, Herbs, Fig Vincotto **16 V \***

Halloumi, Wood Fired Turkish Figs, Lemon Shallot Sumac Rocket Salad **17 V \***

14hr Black Garlic Lamb Shoulder, Warm Ras El Hanout Roasted Vegetable Moughrabieh Salad, Hummus, Pomegranate Sesame Red Onions, Herbs **35**

### From Farm To Plate

All our Dorper Lambs are Born, Raised, Nurtured and Loved by Preston Valley Grove amongst Olive Groves and Fruit Trees near Donnybrook. We also use their Honey and Olive Oil. Meeka believes in Supporting Local Sustainable Business.

\* **Gluten Free**

**V- Vegetarian**



## **Desserts**

Turkish Delight Stuffed Doughnuts, Cardamom Sugar, Spiced Rose Chocolate Sauce, Pistachio White Chocolate Ice-Cream, Rose Macaron, Floss **17**

Meeka Pav, Creme Fraiche Cream, Wood Fired Strawberries, Citrus Curd, Honeycomb, Floss **17**  
(GF No Floss)

Mille Feuille, Vanilla Creme Patissiere, Rose White Chocolate Mousse, Pistachio Mousse, Chocolate Sauce, Turkish Delight Jewels **17**

Brulee of the Day **14** \*

### **Meeka's Dessert Tasting Plate for Two 38**

Forever Changing and Something Special

**\* Gluten Free**

### **Homemade Ice Cream / Sorbets**

Ice Cream / Sorbets by the Scoop with Persian Fairy Floss **7.8**

**Some Ice Creams are Gluten Free. Please ask your Waitperson**

**NB: Persian Fairy Floss Contains Flour and Sesame**



## **Grand Central Coffee and Organic Tea**

### **Tea**

English Breakfast, Earl Grey, Bombay Chai, Green, Mint, Chamomile, Ginger Twist **4.4**

### **Coffee**

Espresso **3.8**

Long Black, Flat White, Cappuccino, Latte **4.4**

Short Macchiato **4**

Long Macchiato – Double Shot **4.8**

Mocha **4.8**

Affogato **8.8**

Hot Chocolate **4.8**

### **A Word From Our Coffee Supplier**

Grand Central is dedicated to providing the best coffee sourced from the Central and South American regions. As a small batch roaster our coffee is roasted to the precise temperature and time required to achieve maximum flavour. Let our coffee speak for itself.



## Glossary

<b>Baharat</b>	Milder and Sweeter Spice Blend of Cinnamon, Allspice, Cumin, Coriander and More
<b>Barberry</b>	Tangy Sour Dried Middle Eastern Berry
<b>Cacik</b>	Yoghurt Sauce with Herbs and Cucumber
<b>Chermoula</b>	Moroccan Fresh Herb and Spice Blend
<b>Dukkah</b>	Middle Eastern Nut and Spice Blend
<b>Falafel</b>	Chickpea Based Fried Fritter
<b>Harissa</b>	Middle Eastern Chilli Paste
<b>Hummus</b>	Chickpea, Lemon, Tahini, Garlic Puree
<b>Kataifi</b>	Noodle Like Pastry
<b>Labneh</b>	Yoghurt Cheese
<b>Moghrabieh</b>	Lebanese Jumbo Cous Cous
<b>Mezze</b>	Assorted Small Dishes
<b>Mille- Feuille</b>	French Style Layered Pastry
<b>Pepitas</b>	Pumpkin Seeds
<b>Persian Sauce</b>	Spicy Rich Tomato Based Sauce
<b>Pide</b>	Turkish Style Pizza
<b>Quinoa</b>	Ancient Egyptian Seed
<b>Ras El Hanout</b>	Hot Spice Blend Paprika, Cumin, Coriander, Cayenne, Turmeric and More
<b>Sumac</b>	Tangy Dried Lemon Scented Berry
<b>Tahini</b>	Sesame Seed Paste
<b>Tarator</b>	Honey Nut Based Mayonnaise
<b>Tfaia</b>	Caramelised Saffron Raisin Onions
<b>Tonka Bean</b>	Exotic South American Vanilla Flavoured Bean Used in Desserts
<b>Toum</b>	Garlic and Lemon Emulsion
<b>Vincotto</b>	Caramelised Balsamic Reduction
<b>Za'atar</b>	Blend of Thyme, Sumac, Sesame Seeds

**Anaphylaxis – Allergic reaction to nuts or other allergies.** Some dishes contain ground nuts used for thickening traditional sauces. It is essential that you ask your wait person to check with the chef. Meeka cannot guarantee that cross contamination of nut or other products will not occur.