

# *Meeka*

## **To Start**

House Made Bread / Flavoured Butter

## **Entrees**

Lamb Kofta / White Bean / Manoush / Sticky Onion / Herbs

Duck Pastry / Cinnamon Dust / Turkish Fig Jam

Pickled Local Octopus Salad / Manchego Chorizo Arancini / Corn Tarator

Roasted Beets / Zhoug Dressing / Pistachio Dukkah / Whipped Goats Feta

## **Mains**

Slow Cooked Black Garlic Lamb Shoulder / Smokey Eggplant Puree / Green Beans / Spiced Jumbo Cous Cous / Mahammara

Chermoula Chicken Tajine / Apricots / Green Olives / Preserved Lemon / Carrot Yoghurt / Buttered Saffron Pilaf / Almonds

FOD / Orange Miso Glazed / Parsnip Puree / Grilled Green Onions / Caulini / Seaweed

Borek / Vegetable / Buffalo Mozzarella / Pickled Cucumber / Dill / Sumac Onion / Red Pepper Labneh / Walnuts

## **Sides (optional) \$12 each**

Duck Fat Potatoes / Pumpkin Harissa Creme Fraiche

Fattoush Salad

## **Desserts**

Turkish Delight Stuffed Doughnuts / Raspberry Rose Sauce / Pistachio Ice Cream / Persian Floss

Brulee / Orange / Date / Cinnamon / Macaron

Trio Ice Cream / Macadamia Milk Crumb / Persian Floss

'Choose a Cheese' Turkish Fig / House Crackers

2 Courses 58pp | 3 Courses 75pp

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.

## GLOSSARY

Arancini - Fried crumbed risotto ball

Baharat - Middle eastern spice blend made in house

Barberry - Tangy red berry (dried)

Borek - Flakey pastry filled with cheese and vegetables

Chermoula - Marinade made with fresh chilli, garlic, herbs and spices

Dukkah - Egyptian nut and spice blend

Fattoush - Lebanese salad made of cucumber, tomatoes, onion, sumac, crispy bread

Harissa - Moroccan chilli paste

Labneh - Hung yoghurt cheese

Mahammara - Roasted capsicum walnut dip

Manchego - Sheep's milk hard cheese from Spain

Manoush - Za'atar crusted flatbread

Miso - Fermented soy bean paste

Moghrabieh - Jumbo couscous

Ras El Hanout - Moroccan spice blend made in house (translates to 'head of the shop')

Sumac - Dried red berry lemon in flavour and sour

Tajine - Slow cooked Moroccan stew

Tarator - Almond honey lemon based mayonnaise

Za'atar - Dried herbs, sesame, sumac, spices

Zhoug - Spicy herb, chilli, citrus sauce