

# *Meeka*

## **To Snack**

House Made Bread / Dip 10 V GFO

Prawn Toast / Corn Bread / Harissa Sambal Mayo / Coriander 11

Confit Chicken Wing / Spiced Salt / Sticky Pomegranate Glazed / Carrot Puree 9 GF

## **Entrees**

Falafel Manoush / Herb Labneh / Sticky Onions / Red Peppers / Eggplant Salad 16 GFO VO

Duck Pastries / Feta / Cinnamon Dust / Tomato Preserved Lemon Saffron Jam 19

Stracciatella / Zhoug Tomato / Jamon / Crispy Shallot / Herbs 18 GF

Baharat Fried Cauliflower / Candied Nut Dukkah / Almond Tarator / Lime 14 GFO V

## **Mains**

Black Garlic Braised Spiced Lamb Shoulder / Barberry Saffron Pistachio Pilaf / Cherry Tomato / Goats Curd / Red Peppers / Crispy Onion 36 GF

Tajine Of The Day / Ask Your Waitstaff For Details 37 GFO

FOD / Orange Miso Glazed / Parsnip Puree / Grilled Broccolini / Seaweed / Wild Rice 39 GF

Baked Walnut Gnocchi / Pumpkin Sumac Sauce / Courgette / Asparagus / Manchego 34 V

## **Sides \$13 each**

Sweet Potato Frites / Za'atar / Preserved Lemon Sour Cream GF V

Greens / Beetroot / Orange Glaze / Sumac Labneh Balls / Hazelnuts GF V

## **Desserts**

Turkish Delight Stuffed Doughnuts / Raspberry Rose Sauce / Pistachio Ice Cream / Floss 16

Tahini Pumpkin White Chocolate Cheesecake / Turkish Fig / Yoghurt Orange Parfait 15

Duo Ice Cream / Macaron / Persian Floss 15 GFO VO (Sorbet)

Salted Caramel Popping Candy Ice Cream Sandwich 10

## **Chefs Menu 70**

GF gluten free GFO gluten free option V vegetarian VO vegan option

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

Baharat - Middle eastern spice blend made in house

Barberry - Tangy red berry (dried)

Brik Pastry - Moroccan pastry

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

Dukkah - Egyptian nut and spice blend

Falafel - Fired chickpea fritter

Harissa - Moroccan chilli paste

Labneh - Hung yoghurt cheese

Manchego - Sheep's milk hard cheese from Spain

Manoush - Za'atar crusted flatbread

Miso - Fermented soy bean paste

Muhammara - Roasted capsicum walnut dip

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

Sambal - Chilli paste

Stracciatella - Strips of Mozeralla cheese mixed with fresh cream

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