



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

Sesame Crusted Meeka Falafel, Eggplant Cream, Spiced Chickpea Pumpkin Salad **V ***

Mains

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

7 Vegetable Tajine, Chickpeas, Cacik, Toasted Almonds, Herbs **V ***

Tajine Served with Israeli Couscous or Quinoa for Gluten Free

14hr Black Garlic Lamb Shoulder, Pan Seared Gnocchi, Orange Gremolata, Crispy Shallots
Fish of The Day **MP**

Sides - To Share

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

Spice Fired Baby Carrots, Cashew Cheese, Jewelled Dates, Moroccan Dressing *

Desserts

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

Meeka Brown Sugar Pav, Vanilla Labneh Cream, Wood Fired Sour Cherries, Citrus Curd, Candied Almonds, Persian Fairy Floss
(GF No Floss)

Choux Buns Stuffed with Chocolate Orange Curd, Rhubarb Cardamom Jam, Pistachio Anglaise, Pistachio Crush

* 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 2012-19