

# Medley

CAFE & RESTAURANT

## Our Story

The iconic grounds of Yungaba, where the restaurant is today located, had served for many years as an immigration centre. Yungaba was constructed in 1887 and it has provided shelter to countless immigrants who decided to make Queensland their new home.

So as to preserve the rich history of the site, at Medley we feel it is our duty to provide a renewed place for cultural exchange, this time via food. Migration gave Australia a great gift; diversity of cuisine. New ingredients, different cooking techniques and exotic spices make our food more and more interesting. At Medley we celebrate this great gift, we celebrate good food and homely hospitality.

## World Inspired Food

Medley stands for diversity of flavours that are in harmony and for diversity of cuisines. At Medley we offer traditional, classic dishes from around the world. All our dishes are cooked to order using the freshest ingredients with no added food chemicals or preservatives. Furthermore, we use organic or free-range products when possible to ensure a more nutritious culinary experience.

## Our Philosophy

*"Hospitality is the contemporaneous exchange designed to enhance mutual wellbeing for the parties involved through the provision of food, drink and accommodation."*

We believe in genuine and warm hospitality driven by the motive of duty to please others, deeply inherent in human nature.



# Dinner Menu

## — Entrées —

### **Duck Pâté \* 15**

Duck pâté | red onion jam | cornichons | lavosh

### **Pacific Island Fish Salad (GF) 16**

Marinated white fish | lime juice | coconut cream

### **Smoked Duck (GF) 15**

Duck breast | sweet black vinegar | roast cashew nuts | dried fruit

### **Causa Rellena (GF) (V) 14**

Layered potato | avocado | mixed vegetables

## — Mains —

### **Scallop & Mascarpone Risotto (GF) (V option) 34 | 29**

Scallop risotto | lime | mascarpone

### **Shanghai Soy Duck Breast 34**

Roast duck breast | onion soy sauce | star anise | grilled leek | garlic fungi

### **Venison Loin (GF) 35**

Baharat spices | caramelised onion | chat potato | harissa

### **Frango a Africana (GF) 32**

Grilled chicken breast | coconut cream | cayenne pepper | roast vegetables | port wine reduction | peanut panisse

### **Bourguignon Lamb Cutlets (GF) 35**

Roast lamb cutlets | baby onion | potato puree | sauce bourguignon

### **Fish of the Day \* (market price)**

See wait staff

## — Share Plates & Sides —

**Bread Board \* (V)** Warm ciabatta | whipped butter | olive oil & vinegar | (serves 2) **9**

**Olives (GF) (V)** Warm assorted olives **9**

**Halloumi (GF) (V)** Char-grilled halloumi **12**

**Roast Vegetables (GF) (V)** Baby corn | char-grilled capsicum | cauliflower **9**

[Maximum 3-way spilt bill] (v) - vegetarian (gf) - gluten free \* GF option available

'World Inspired Food'

# Beverages

## Beers & Cider

Cascade Premium Light, Light Lager	TAS	<b>7</b>
Cooper's, Mild Ale	SA	<b>7.5</b>
Peroni Nasstro Azzuro/Leggera, Lager	Italy	<b>8</b>
Asahi, Lager	Japan	<b>8.5</b>
Burleigh Brewing Co, Tropical Pale Ale	QLD	<b>9</b>
Monteith's RIPA, Red IPA	NZ	<b>9</b>
Stone & Wood, Pacific Ale	NSW	<b>9.5</b>
Little Creatures, IPA	WA	<b>9.5</b>
Pilsner Urquell, Pilsner	Czech	<b>8.5</b>
Hoegaarden, Weis Bier	Belgium	<b>9</b>
The Hills Cider Co, Apple/Pear Cider	SA	<b>8.5</b>

## Wine

### SPARKLING

Jansz Premium Cuvee
Corto del Pozzo, Organic Prosecco 2016
Champagne Palmer Brut Reserve
Christobel's, Moscato 2016

### ROSÉ

83 Rosé 2016 Côtes de Provence
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### WHITE

Opawa, Sauvignon Blanc 2016
Sidewood, Sauvignon Blanc 2017
The Throne, Sauvignon Blanc 2014
Ingram Road, Chardonnay 2016
Forest Hill, Chardonnay 2015
Jim Barry 'The Lodge Hill', Riesling, 2016
Canal Grando, Pinot Grigio 2016

### RED

Sidewood, Pinot Noir 2016
Chalk Hill 'Luna', Shiraz 2016
Reschke 'Bull Trader,' Shiraz 2009
Pitchfork, Cabernet Merlot 2014
Bleasdale 'Mulberry Tree', Cabernet Sauvignon 2013
Reschke 'Vitulus', Cabernet Sauvignon 2010
Running with Bulls, Tempranillo 2015
Alamos, Malbec 2015
Rocca di Castagnoli, Chianti 2015
Domaine Roux Pere & Fils, Beaujolais 2016

## Non-Alcoholic

Antipodes Sparkling Water 500ml	<b>6</b>	1l	<b>8.5</b>
Soft Drink (Coke, Coke Zero, Lemonade)			<b>4.5</b>
Strangelove Organic Ginger Beer			<b>6</b>
Lemon, Lime & Bitters			<b>6</b>
Orange, Apple or Pineapple Juice			<b>5</b>

(see wait staff for full beverage list)

## CHAMPAGNE



Glass Bottle

Piper's River, TAS	<b>12.5</b>	<b>58</b>
Veneto, Italy	<b>10</b>	<b>46</b>
Reims, France		<b>120</b>
SA	<b>8</b>	<b>35</b>
Provence, France	<b>10</b>	<b>45</b>
Marlborough, NZ	<b>9.5</b>	<b>42</b>
Adelaide Hills, SA		<b>46</b>
Marlborough, NZ		<b>56</b>
Yarra Valley, VIC	<b>9.5</b>	<b>43</b>
Mount Barker, SA		<b>53</b>
Clare Valley, SA		<b>49</b>
Veneto, Italy	<b>9</b>	<b>39</b>
Adelaide Hills, SA	<b>11</b>	<b>49</b>
McLaren Vale, SA	<b>9</b>	<b>39</b>
Coonawarra, SA		<b>56</b>
Margaret River, WA	<b>8.5</b>	<b>37</b>
Langhorne Creek, SA		<b>58</b>
Coonawarra, SA		<b>64</b>
Barossa, SA		<b>46</b>
Mendoza, Argentina		<b>44</b>
Tuscany, Italy		<b>42</b>
Beaujolais, France		<b>56</b>

# Dessert Menu

## Desserts

### Apple Compote 15

Apple compote | crème pâtissière | crumble | vanilla-bean gelato

### Sylvia's Baklava Semifreddo 15

House-made baklava semifreddo | preserved quince

### Dessert Special

See wait staff | weekly changing

### Cheese Plate (V) \* (to share) 25

Organic brie | bleu d'avergne | dried fruits | lavosh

## Dessert Cocktails

### Kahlua Mudslide

16

Kahlua 30ml | Vodka 15ml | Baileys 15ml | cream | chocolate drizzle

### Nutella & Frangelico Affogato

16

Vanilla-bean ice-cream | Frangelico 30ml | Nutella layer | espresso

## Dessert Wine & Liqueurs

Heggies, Botrytis Riesling (50mls)

*Eden Valley*

9.5

St. Nicholas Commandaria, Fortified Wine (50mls)

*Cyprus*

7

### Liqueurs

Ouzo, Frangelico, Kahlua, Baileys, Midori, Malibu, Crème de Cacao, Peach Schnapps

9

### Premium Liqueurs

Grand Marnier, Cointreau, Drambuie, Chambord, Amaretto, Pavan Liqueur de France

10

## Tea and Coffee

### Coffees

Espresso, Short Macchiato, Piccolo

3.5

Cappuccino, Flat White, Long Black, Café Latte, Long Macchiato

4

Hot Chocolate, Mocha, Chai Latte

4

Affogato

8

(with liqueur)

14

### Extras

Extra Shot, Mug

1

Soy Milk, Lactose Free Milk, Almond Milk, Decaf, Syrups (vanilla, hazelnut, caramel)

0.5

### Teas

Earl Grey, English Breakfast, China Green Tea, Peppermint, Chamomile,

4

Vanilla Spiced Chai, Oolong, Darjeeling