

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 | blueberry jam | cornichons | toasted ciabatta

Olives & Halloumi Plate (to share) (GF) (V) 21

Char-grilled halloumi | warm assorted olives

Crispy Pork Belly (GF) 15

Slow-cooked pork belly | sauerkraut | honey & mustard glaze

Wonton 15

Chicken dumpling | chicken soup

— Mains —

Moroccan Zaalouk * (V) 28

Chickpea | tomato | aubergine | Moroccan spices | (ragout) | warm pita bread

Sweet Miso Pork Fillet (GF) 34

Pork fillet | roast eggplant | grilled fungi | sweet miso sauce

Kangaroo Loin (GF) 35

Grilled vegetables | chat potato | tropical fruit sauce | riberry jus

Spatchcock Africana (GF) 32

Spatchcock chicken | West African spices | lentil ragout | jus

Beef Bourguignon (GF) 35

Wagyu beef stew | potato puree | baby vegetables | sauce bourguignon

Fish of the Day * (market price)

See wait staff

— Sides —

Marinated Cherry Tomatoes (GF) (V) Basil | olive oil & vinegar **10**

Balinese Salad (GF) (V) Green beans | peanuts | cherry tomatoes | onion | fish sauce **10**

Lyonnais Potatoes (GF) (V) Pan-fried potatoes | sautéed onion | parsley **10**

Rye Bread (GF) (V) Warm rye bread | house-made whipped butter | (serves 1) **6**

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

“World Inspired Food”

Beverages

Beers & Cider

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

Wine

SPARKLING

Jansz Premium Cuvee
Corto del Pozzo, Organic Prosecco 2016
Champagne Palmer Brut Reserve
Christobel's, Moscato 2017

ROSÉ

83 Rosé 2017 Côtes de Provence

WHITE

Opawa, Sauvignon Blanc 2017
Sidewood, Sauvignon Blanc 2017
Castelnau Picpoul De Pinet 2016
Ingram Road, Chardonnay 2016
Forest Hill, Chardonnay 2016
Jim Barry 'The Lodge Hill', Riesling, 2017
Canal Grando, Pinot Grigio 2016

RED

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

Non-Alcoholic

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

(see wait staff for full beverage list)

CHAMPAGNE



Glass Bottle

Piper's River, TAS	12.5	58
Veneto, Italy	10	46
Reims, France		120
SA	8	35
Provence, France	10	45
Marlborough, NZ	9.5	42
Adelaide Hills, SA		46
Languedoc, France		51
Yarra Valley, VIC	9.5	43
Mount Barker, SA		53
Clare Valley, SA		49
Veneto, Italy	9	39
Adelaide Hills, SA	11	49
McLaren Vale, SA	9	39
Coonawarra, SA		56
Margaret River, WA	8.5	37
Langhorne Creek, SA		58
Coonawarra, SA		64
Barossa, SA		46
Mendoza, Argentina		44
Tuscany, Italy		42
Beaujolais, France		56

Dessert Menu

Desserts

Chocolate Tart 15

House-made pastry tart | cocoa | cream | cherry & chocolate chip mascarpone

Baklava Cheesecake 15

Cheesecake | house-made baklava | raspberry coulis

Dessert Special

See wait staff | weekly changing

Nutella & Frangelico Affogato (GF) 16

Vanilla-bean gelato | Frangelico 30ml | Nutella layer | espresso

Baked Camembert (serves 2-3) (V) * 16

Blueberry jam | cornichons | lavosh

Dessert Wine & Liqueurs

Heggies, Botrytis Riesling (50mls)	<i>Eden Valley</i>	9.5
St. Nicholas Commandaria, Fortified Wine (50mls)	<i>Cyprus</i>	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, Vanilla Spiced Chai, Oolong, Darjeeling		4
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