



Our Story

The iconic grounds of Yungaba, where Medley is today located, had served for many years as an Immigration Centre. Yungaba was constructed in 1887 and 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 through food. Migration gave Australia a great gift; diversity of culture and cuisine. New ingredients, different cooking techniques and exotic spices introduced to the island continent have made for an exciting culinary evolution. At Medley we celebrate this great gift of cultural exchange through our 'World Inspired Food' and warm hospitality.

'World Inspired Food'

Our World Inspired Food ethos is driven by a passion in diversity of cuisine and harmonious flavours found in many regions throughout the world.

At Medley, we offer many classic and delightfully interesting dishes from the four corners of the globe. This is complimented by signature exotic dishes, equally inspired by the various continental foods and the abundance of fresh, quality local ingredients that we are blessed with in Queensland. All our dishes are cooked to order using the freshest ingredients, with no added food chemicals or preservatives and we actively pursue the use of organic or free-range products, as much as possible, to ensure a most nutritious culinary experience.

So let us take you on an exciting culinary journey in the comfort of our lovely home which we call Medley.

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.



'World Inspired Food'

Dinner Menu

—Small Plates & Large Plates—

**Small plates served as entrée size and large plates for 2 to share*

	<u>Small</u>	<u>Large</u>
Duck Pate *	16	n/a
Duck pâté onion jam cornichons pickled vegetables toasted bread		
Olives & Halloumi Plate (GF) (V)	14	24
Grilled Pandelyssi halloumi & marinated mixed olives		
Grilled Calamari (GF)	16	26
Grilled calamari herb oil citrus aioli		
Skirt Beef (GF)	17	27
Grilled outside skirt capsicum garlic soy		

— Mains —

Cauliflower Manchurian * 29

Cauliflower manchurian | steamed cumin rice | spicy chilli sauce | pappadum

Roast Duck Breast (GF) 34

Roast duck breast | braised wombok | port wine & fungi sauce

Grilled Pork Cutlet * 34

Scenic Rim pork | sautéed green vegetables | pickled turnip | walnut miso

Roast Lamb Shoulder Zaalouk (GF) 35

Slow-cooked lamb shoulder | zaalouk ragout | mint yoghurt

Smoked Aji Beef (GF) 39

Smoked Riverina Angus beef | spicy Peruvian sauce | vegetable skewers | wild rice pilaf

Fish of the Day * 35

See wait staff

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

Beers & Cider

Carlton Zero, Non-alcoholic Beer	VIC	7
Cascade Premium Light, Light Lager	TAS	7.5
Peroni Nasstro Azzuro/Leggera, Lager	Italy	8.5
Asahi, Lager	Japan	8.5
Corona, Lager	Mexico	8.5
Stella Artois, Pilsner	Belgium	8.5
Burleigh Brewing Co, Tropical Pale Ale	QLD	9.5
Stone & Wood, Pacific Ale	NSW	9.5
Fat Yak, Pale Ale	WA	9
Hoegaarden, Weis Bier	Belgium	9
Sidewood, Apple or Pear Cider	SA	9

Wine

SPARKLING

Jansz Tasmania Premium Cuvée
Corto del Pozzo, Organic Prosecco
Champagne Palmer Brut Reserve
Dune's & Greene Split Rock, Moscato

ROSE

Riviera Bistro, Coteaux Varois Rosé 2018
Rogers & Rufus, Grenache Rosé 2019
Jansz Tasmania Premium Rosé NV

WHITE

Petite Faiblesse, Sauvignon Blanc 2018
Opawa, Sauvignon Blanc 2018
Sidewood, Sauvignon Blanc 2019
Castelnau, Picpoul De Pinet 2016
Ingram Road, Chardonnay 2018
Forest Hill, Chardonnay 2018
Jim Barry 'The Lodge Hill', Riesling, 2019
Canal Grando, Pinot Grigio 2018

RED

Sidewood, Pinot Noir 2018
Chalk Hill 'Luna', Organic Biodynamic Shiraz 2018
Wild Duck Creek 'Yellow Hammer Hill', Shiraz 2015
Pitchfork, Cabernet Merlot 2017
Bleasdale 'Mulberry Tree', Cabernet Sauvignon 2016
Chalk Hill 'Luna', Cabernet Sauvignon 2017
Running with Bulls, Tempranillo 2018
Alamos, Malbec 2018
Rocca di Castagnoli, Chianti 2016
Domaine Roux Pere & Fils, Beaujolais 2016

Non-Alcoholic

Antipodes Sparkling Water 500ml	6.5	1l	9
Soft Drink (Coke, Coke Zero, Lemonade)			4.5
Strangelove Double Ginger Beer			6
Lemon, Lime & Bitters			6
Orange, Apple or Pineapple Juice			5

(see wait staff for full beverage list)



Piper's River, TAS	12.5	59
Veneto, Italy	11	51
Reims, France		120
South Australia	8	36
Côtes de Provence, France	11	49
Barossa Valley, SA	10	46
Piper's River, TAS	13.5	62
Gascony, France (Low Alcohol 9.5%)	9.5	42
Marlborough, NZ	9.5	42
Adelaide Hills, SA		48
Languedoc, France		51
Yarra Valley, VIC	10	47
Mount Barker, WA		54
Clare Valley, SA	11	49
Veneto, Italy	9.5	44
Adelaide Hills, SA	12	53
McLaren Vale, SA	9.5	44
Heathcote, VIC		56
Margaret River, WA	9	41
Langhorne Creek, SA		58
McLaren Vale, SA		64
Barossa Valley, SA	10	46
Mendoza, Argentina		48
Tuscany, Italy		52
Beaujolais, France		56

Dessert Menu

Desserts

Nougat Glacé 15

Almond & honey semifreddo | fresh fruit | chocolate sauce

Peach Compote (GF) 15

Compote peach | coconut meringue | vanilla ice-cream

Dessert Special 15

See wait staff | weekly changing

Nutella & Frangelico Affogato (GF) 16

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

Dessert Wine & Liqueurs

Dessert Wine

Yalumba Antique Tawny (50mls) SA 8

Liqueurs

Ouzo, Frangelico, Kahlua, Baileys, Tia Maria, Midori, Malibu, Triple Sec, Butterscotch Schnapps 9

Peach Schnapps

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, Oat Milk, Decaf, Syrups (vanilla, hazelnut, caramel) 0.5

Tavalon Fine Loose Leaf Tea

Aussie Breakfast, Earl Grey Reserve, Cool Mint, Kama Chai Sutra, Pure Green, Jasmine Dream 4.5

Rooibos Bilberry, Sweet Lemongrass, Royal Chamomile, Tropical Peony