



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

— Starters —

Duck Pâte * 18

Duck pâté | onion jam | cornichons | pickled vegetables | toasted bread

Salade de Polvo (GF) 18

Portuguese style octopus | lemon garlic marinade

Sichuan Chicken (GF) 17

Steamed breast | roasted peanuts | chilli oil

— Mains —

Cappelletti (V) 31

House-made pumpkin, blue cheese & walnut pasta | roast fig | lemon & sage cheese

Duck Grand Marnier (GF) 34

Roast duck breast | duck confit chat potato | Grand Marnier sauce

Lamb Eye of Loin (GF) 37

Lamb backstrap | Provence style vegetables | darwin plum powder | rosemary & port sauce

Roast Venison Loin (GF) 37

Yuzu kosho | spring onion mash potato | asparagus | blackcurrant reduction

Cobia (GF) 35

Kataifi (string pastry) wrapped sole | smoked eggplant & diced tomato | spiced labneh

black tahini & lemon sauce

— Sides —

Petite Bread Rolls (Per Person) 3 | Breadbasket (serves up to 6) 15

served w/ porcini mushroom butter

Vietnamese Salad (GF) 15

Rice noodle | julienne vegetables | oriental vinaigrette

Grilled Vegetables (GF) 14

Zucchini | baby carrots | cauliflower | ahi spiced sauced

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

Beers & Cider

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

Wine

SPARKLING & MOSCATO

Jansz Tasmania Premium Cuvée NV
Jansz Tasmania Premium Rosé NV
Corto del Pozzo, Organic Prosecco NV
Champagne Palmer Brut Reserve NV
Dune's & Greene Split Rock, Moscato NV
Chalk Hill, Moscato 2019

ROSÉ

Riviera Bistro, Coteaux Varois Rosé 2019
Rogers & Rufus, Grenache Rosé 2019

WHITE

Petite Faiblesse, Sauvignon Blanc 2018
Opawa, Sauvignon Blanc 2019
Sidewood, Sauvignon Blanc 2020
Robert Cantin Pouilly Fumé 2017
Castelnau, Picpoul De Pinet 2019
Ingram Road, Chardonnay 2019
Forest Hill, Chardonnay 2018
Jim Barry 'The Lodge Hill', Riesling, 2020
Canal Grando, Pinot Grigio 2018

RED

Sidewood, Pinot Noir 2018
Domain Road, Pinot Noir 2017
Chalk Hill 'Luna', Organic Biodynamic Shiraz 2019
Wild Duck Creek 'Yellow Hammer Hill', Shiraz 2017
Chalk Hill Barbera
Pitchfork, Cabernet Merlot 2018
Château Lamothe 'Reserve Joubert', Merlot Cab 2016
Chalk Hill 'Luna', Cabernet Sauvignon 2018
Running with Bulls, Tempranillo 2019
Alamos, Malbec 2018
Domaine Roux Pere & Fils, Beaujolais 2018

Non-Alcoholic

Antipodes Sparkling Water 500ml	6.5	1l 9
Soft Drink (Coke, Coke Zero, Lemonade)	4.5	
Buderim Ginger, 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
Piper's River, TAS	13.5	62
Veneto, Italy	11	51
Reims, France		120
South Australia	8	36
South Australia	9	37
Côtes de Provence, France	11	50
Barossa Valley, SA	10	46
Gascony, France (Low Alcohol 9.5%)	9.5	42
Marlborough, NZ	9.5	42
Adelaide Hills, SA		48
Loire Valley, France		85
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
Central Otago, NZ		72
McLaren Vale, SA	9.5	44
Heathcote, VIC		58
McLaren Vale, SA		49
Margaret River, WA	9	41
Côtes de Bourg, France		55
McLaren Vale, SA		48
Barossa Valley, SA	10	46
Mendoza, Argentina		48
Beaujolais, France	12	56

Dessert Menu

Desserts

Fig Tart 13

Fig | almond cream | caramel sauce | vanilla ice-cream

Mango Coconut Mousse (GF) 12

Mango | roasted coconut threads

Matcha Tea Cake 14

Matcha tea butter cake | yuzu cream | honey sauce

Nutella & Frangelico Affogato (GF) 16

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

Dessert Wine & Liqueurs

Dessert Wine

Wild Duck Creek, Fortified Shiraz 2015 (60ml) SA 10

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, Macadamia Milk, Coconut Milk

Decaf, Syrups (vanilla, hazelnut, caramel) 0.5

Tavalon Fine Loose Leaf Tea

Aussie Breakfast, Earl Grey Reserve, Cool Mint, Peachy Oolong, Kama Chai Sutra, Pure Green 4.5

Jasmine Dream, Rooibos Bilberry, Royal Chamomile, Sweet Lemongrass, Tropical Peony