



*'World Inspired Food'*

## *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 spiced 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.*

[We kindly request a maximum 3-way split bill - single payments at table preferred]

**\*\*Credit Card Surcharge 1.5% applies to card payments\*\***



# DINNER MENU

## - Breads -

### **Cheesy Garlic Bread 14**

sourdough bread topped with cheesy garlic butter

### **Bruschetta (gf) (df) (vegan) 16**

tomato salsa, basil, parsley on toasted Helga bread w/ balsamic vinaigrette

## - Starters / Share Plates -

### **Edamame (v) 18**

sesame dressing and brown butter

### **Buttered Potatoes (v) 14**

house-special buttered potatoes

### **Cauliflower Bites (df) (vegan) 20**

aromatic spiced cauliflower, walnuts and beetroot hummus

### **Cheesy Beef Asado Tacos 24**

pulled beef (2) w/ guacamole, black beans, tomato salsa and soft taco bread

### **The Beef Butter 34**

roasted bone marrow w/ shallots, potato skillet, pumpkin puree, garlic bread and minted beef jus

### **Salmon Kyubu Aburi (gf) 32**

fresh salmon sashimi (4) w/ quinoa, micro herbs, fried edamame negima oil, yuzu ginger soy and spiced miso aioli

## - Mains -

### **Burrata & Heirloom Salad (gf) (vgo) 26**

roasted burrata w/ fresh tomato salsa, micro greens and pancetta crisp

### **Edamame Fried Rice (gf) (vgo) 22**

Asian greens, brown butter and tamagoyaki

+ add grilled chicken 8

+ add grilled king prawns (2) 12

### **Summer Duck (gf) 36**

seared duck breast, green pea puree, pickled apple salsa w/ buttered barley and citrus orange jus

### **Chili Crab Linguine (pesc) 38**

cream of blue swimmer crab meat w/ cherry tomatoes and spinach in a rich seafood bisque

### **Market Fish (gf) (pesc) 40**

pan-seared fish fillet, roasted baby carrots, parsnip puree and spinach sauce

### **Wharf Street Beef Brisket (gf) 42**

slow cooked brisket w/ roasted shallots, honey glazed carrots, grilled broccolini w/ truffle pumpkin puree and Bordelaise sauce

### **Medley's Mix Grill 45**

beef brisket, melt in your mouth bone marrow, salmon kyubu aburi w/ parsnip puree, root vegetables and beef onion jus

**v = vegetarian   vgo = vegetarian option   gf = gluten free   gfo = gluten free option available**



- Beers & Cider -

- Peroni Zero** Non-alcohol Beer, *ITA*
- Cascade Premium** Light Lager, *TAS*
- Peroni Nastro Azzuro** Lager, *ITA*
- Peroni Leggera** Lager, *ITA*
- Menabrea** Blonde Lager, *ITA*
- Asahi** Lager, *JAP*
- Corona** Lager, *MEX*
- Stella Artois** Pilsner, *BEL*
- Great Northern** Lager, *QLD*
- Burleigh** Tropical Pale Ale, *QLD*
- Stone & Wood** Pacific Ale, *NSW*
- Cooper's** Pale Ale, *SA*
- Lychee Gold** Premium 8 | Low Alc, 1.15% Lychee Cider
- Matso's** Alcoholic Ginger Beer, *WA*

- Wines -

Sparkling

- Champagne Palmer Brut Reserve** *Reims, FRA*
- 2015 Jansz Tasmania Late Disgorged** *Piper's River, TAS*
- Jansz Tasmania Premium Cuvée** *Piper's River, TAS*
- Jansz Tasmania Premium Rosé NV** *Piper's River, TAS*
- Serenissimo Prosecco** *Veneto, ITA*
- Sidewood Sparkling Pinot Rose NV** *Adelaide Hills, SA*
- Sidewood Sparkling NV Nearly Naked 0% Alcohol** *Adelaide Hills, SA*

Rosé

- Riviera Bistro Coteaux Varois Rosé** *Côtes de Provence, FRA*
- Freixenet Rosé,** *Veneto, ITA*
- Torres De Casta Rosado** *Penedes, ES*

White

- Chalk Hill Moscato** *McLaren Vale, SA*
- Cray Point Sauvignon Blanc** *Marlborough, NZ*
- Opawa Sauvignon Blanc** *Marlborough, NZ*
- Sidewood Sauvignon Blanc** *Adelaide Hills, SA*
- Robert Cantin 'Les Pierblancs' Sancerre (Sauvignon Blanc)** *Loire Valley, FRA*
- Castelnau Picpoul de Pinet** *Languedoc, FRA*
- Ingram Road Chardonnay** *Yarra Valley, VIC*
- Mappinga Chardonnay** *Adelaide Hills, SA*
- Jim Barry 'The Lodge Hill' Riesling** *Clare Valley, SA*
- Canal Grando Pinot Grigio** *Veneto, ITA*
- Tetramythos Organic Reditis (Pinot Gris)** *Patra, GR*

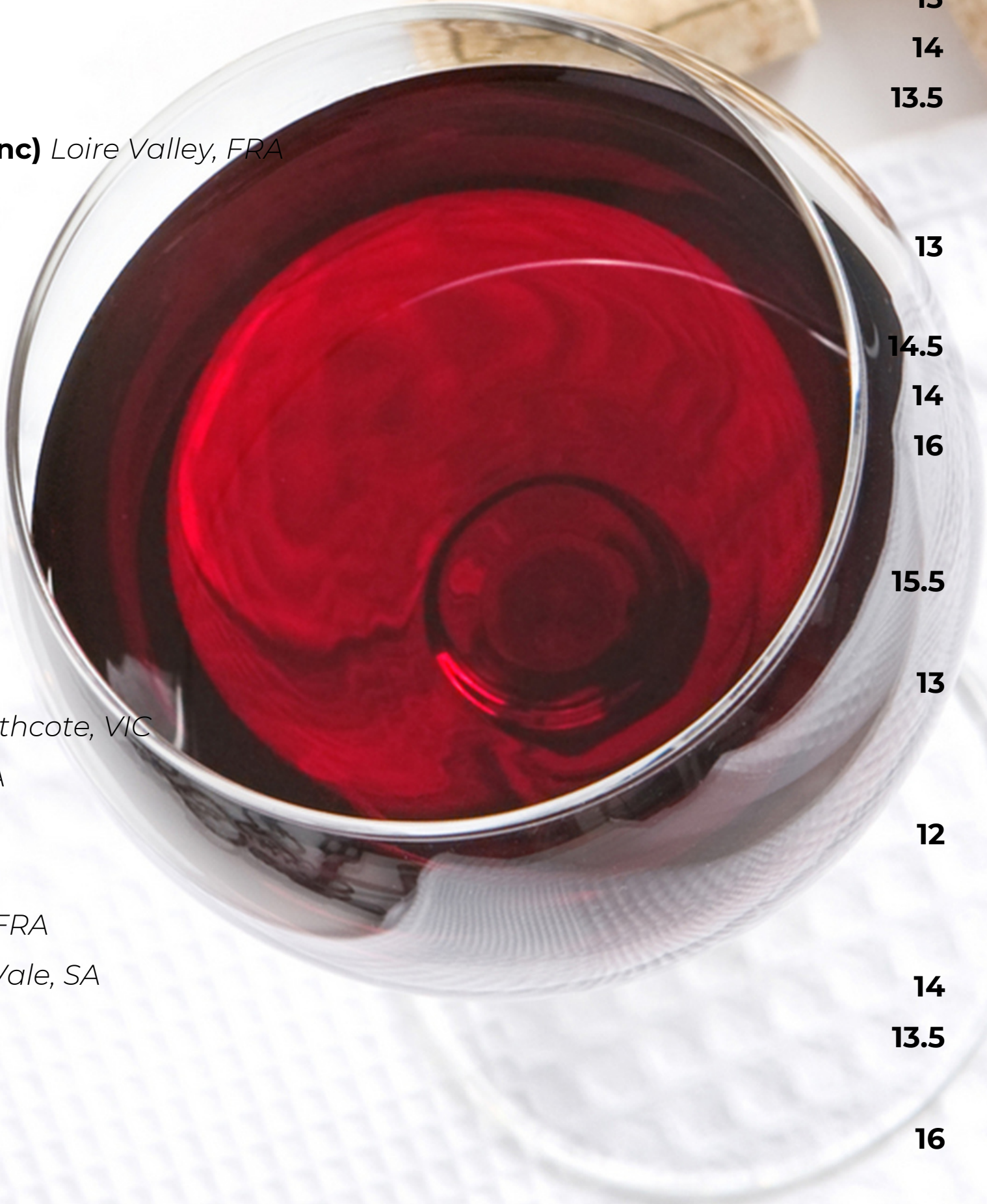
Red

- 2022 Sidewood Pinot Noir** *Adelaide Hills, SA*
- 2020 Domain Road Pinot Noir** *Central Otago, NZ*
- 2021 Chalk Hill 'Luna' Organic Shiraz** *McLaren Vale, SA*
- 2020 Wild Duck Creek 'Yellow Hammer Hill' Shiraz** *Heathcote, VIC*
- 2021 Curator @ Co Shiraz** *Marananga, Barossa Valley, SA*
- 2021 Pitchfork Cabernet Merlot** *Margaret River, WA*
- 2021 Viticoltori Senesi Aretini Chianti** *Tuscany, ITA*
- 2019 Le Chateau Lamothe 'Reserve Joubert'** *Bordeaux, FRA*
- 2020 Chalk Hill 'Europa' Cabernet Sauvignon** *McLaren Vale, SA*
- 2021 Running with Bulls Tempranillo** *Barossa Valley, SA*
- 2022 Alamos Malbec** *Mendoza, ARG*
- 2021 Andre Goichot Beaujolais** *Beaujolais, FRA*

BEVERAGES

- Non-Alcoholic -

- Antipodes** Sparkling Water 500ml / 1l **6.5 / 9.5**
- San Pellegrino** Lemon Zest Sparkling Water 330ml **6.5**
- Soft Drinks** **5**
- Coke, Coke Zero, Lemonade*
- Bundaberg Ginger Beer** **6.5**
- Lemon, Lime & Bitters** **6.5**
- Passionfruit Elixir** **9**
- Passionfruit coconut water, fresh lime and lemon sorbet*
- Sylvia's Basil Pop!** **7**
- Sylvia's fresh basil blended w/ soda water and berry coulis*
- Juices** **5.5**
- Orange, Apple, Pineapple*



GLASS	BOTTLE
26	129
	99
14	66
14.5	69
13	60
13.5	59
13.5	59
15	62
14	59
14	59
11	49
13	54
14	56
13.5	56
	80
	59
13	56
	74
14.5	64
14	59
16	70
15.5	62
	80
13	56
	69
	86
12	51
	63
	58
14	58
13.5	59
	59
16	64



- Medley Signature Desserts -

**The Dark Side 18**

Chocolate tea cup filled with cookies & cream ice cream, gooey choco fudge, fresh cream and berries

**Berry Me (gfo) 22**

Flourless chocolate cake w/ fresh berries, beetroot caramel flakes and red velvet crumble

1.

**Strawberry & Lime Cheesecake 16**

Strawberry & lime cheesecake served w/ fresh berries and cream

**Nutella & Frangelico Affogato (gfo) 19**

nutella | vanilla ice-cream | doppio | Frangelico  
option: Baileys | Amoretto | Butterscotch Liqueur

**Options: add vanilla ice cream: 1 scoop + 4.5 | 2 scoop + 9**

**Medley Cheese Platter (gfo) (v)**

2 cheese option 26

3 cheese option 36

Chef's selection of cheeses | crackers | seasonal fruits

- Dessert Wine & Liqueurs -

Dessert Wine

**Elodie Muscat Blanc Moelleux (60ml)**

12

Liqueurs

**Ouzo, Frangelico, Kahlua, Baileys, Tia Maria, Midori, Malibu, Triple Sec**

12

**Butterscotch Schnapps, Peach Schnapps, Limoncello, Sambucca**

Premium Liqueurs

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

15

- Tea and Coffee -

Coffee

**Espresso, Short Macchiato, Piccolo**

4

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

5.4

**Hot Chocolate, Mocha, Chai Latte**

5.4

**Affogato**

9 | (with liqueur) 15

Extras

**Extra Shot, Mug**

1

**Alternative Milk (lactose free, soy, almond, oat, macadamia)**

**Decaf, Syrups (vanilla, hazelnut, caramel)**

0.8

**Tavalon Fine Loose Leaf Tea**

**Aussie Breakfast, Earl Grey Reserve, Cool Mint, Peachy Oolong, Karma Chai Sutra**

5.5

**Pure Green, Jasmine Dream, Rooibos Bilberry, Royal Chamomile, Sweet Lemongrass**

**Tropical Peony**