

MENU

'World Inspired Food'

— 12:00 P M - L A T E —

- Starters/Share Plates -

Cheesy Garlic Bread (v) (gfo) 14

sourdough bread topped w/ garlic butter and melted cheese

+ option add diced bacon **4**

Bread & Dips (gfo) 18

pita bread | beetroot mousse | tzatziki balsamic & olive oil

Grilled Halloumi (v) (gfo) 18

grilled halloumi (4) | beetroot hummus lemon | pita bread

Baked Camembert (gfo) 18

baked camembert | charred flatbread cranberry dipping sauce

Chicken Yiros (gfo) 28

grilled chicken souvlaki (2) | Greek salad tzatziki | pita bread | lemon

Cauliflower Bites (vegan) (gf) 18

aromatic spiced cauliflower | dukkah beetroot hummus

Grilled Scallops (gf) 28

brown butter walnut crusted scallops (5) carrot & cinnamon puree | orange segments micro herbs

Korean Meatballs (gf) 20

ground beef spiced meatballs (5) | chilli honey soy glaze | toasted sesame seeds

Moroccan Spiced Potatoes (gf) 14

roasted chat potatoes | Moroccan spices

Medley Tapas - 2 Share Plate 60

chicken souvlaki (4) | cauliflower bites beef brisket sliders (2) | Korean meatballs Moroccan spiced potatoes pita bread | house dips (2) | Greek salad

- Mains -

Pumpkin Salad (vegan) (gf) 19

spiced chickpeas | roasted pumpkin flash fried kale | maple seed granola house-made spinach pesto

Honey Soy Chicken (gfo) 33

honey & soy glazed chicken breast | Thai style slaw mix | brown butter rice sesame seeds

Medley Vegan Bowl (vegan) (gfo) 19

herbed mushrooms | olives | capsicum artichokes | vegan cheese | house-made Napoli sauce | charred flatbread

Mushroom Risotto (v) (gf) 28

creamy arborio rice in rich vegetable broth white wine | garlic | thin sliced mushrooms peas | spinach | grated parmesan cheese (vegan option w/ no cheese) + option add grilled chicken **6**

Beef Brisket Burger 26

slow-cooked beef brisket | crispy bacon mixed leaves | Medley's secret burger sauce | bbq sauce | Moroccan spiced potatoes

Nepalese Goat Curry (gfo) 29

boneless goat meat cooked w/ Nepalese aromatic spices | chilli | rice | flatbread

Fish of the Day (gf) 44

miso glazed fish fillet | seafood risotto lemon

- Flatbread Pizzas -

Meatlovers (gfo)* 25

slow-cooked beef brisket | salami | bacon mozzarella | house-made Napoli sauce on charred flatbread

+ *option gluten free add **6**

Vego (gfo)* (vegan) 23

herbed mushrooms | olives | capsicum artichoke | vegan cheese | house-made Napoli sauce on charred flatbread

+ *option gluten free add **6**

Allergen Notice

At Medley, we aim to cater for all dietary needs for a great dining experience. However, our kitchen handles various allergens. Therefore, we can not guarantee dishes are allergen-free. If you have any restrictions or concerns, please let us know when ordering. We'll do our best to provide more information about our menu. Thank you for your understanding. Please enjoy your meal.

Bon Appétit!

**A 1.5% card surcharge applies to all card payments.
Maximum 3-way Split Bill**



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

- Beers & Cider -

Peroni Zer0 Non-alcohol Beer, <i>ITA</i>	9
Cascade Premium Light Lager, <i>TAS</i>	9
Peroni Nastro Azzuro Lager, <i>ITA</i>	11
Peroni Leggera Lager, <i>ITA</i>	11
Menabrea Blonde Lager, <i>ITA</i>	12
Asahi Lager, <i>JAP</i>	11
Corona Lager, <i>MEX</i>	12
Stella Artois Pilsner, <i>BEL</i>	12
Great Northern Lager, <i>QLD</i>	10
Burleigh Tropical Pale Ale, <i>QLD</i>	13
Stone & Wood Pacific Ale, <i>NSW</i>	13
Cooper's Pale Ale, <i>SA</i>	12
Lychee Gold Premium 8 Low Alc. 1.15%, Lychee Cider	12
Matso's Alcoholic Ginger Beer, <i>WA</i>	13

BEVERAGES

- Non-Alcoholic -

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

- Wines -

Sparkling & Moscato

	GLASS	BOTTLE
Champagne Palmer Brut Reserve <i>Reims, FRA</i>	26	129
Janzs Tasmania Premium Cuvée <i>Piper's River, TAS</i>	15	70
Janzs Tasmania Premium Rosé NV <i>Piper's River, TAS</i>	15.5	72
Serenissimo Prosecco <i>Veneto, ITA</i>	14	62
Sidewood Sparkling Pinot Rose NV <i>Adelaide Hills, SA</i>	13.5	59
Sidewood Sparkling NV Nearly Naked 0% Alcohol <i>Adelaide Hills, SA</i>	13.5	59
Dunes & Greene Split Pick (Sparkling) Moscato NV <i>SA</i>	12	52
Elodie Muscat Blanc Moelleux (slightly sweet) <i>Var, FRA</i>	13	61

Rosé

Riviera Bistro Coteaux Varois Rosé <i>Côtes de Provence, FRA</i>	15	67
Freixenet Rosé, <i>Veneto, ITA</i>	14	62

White

Jim Barry 'The Lodge Hill' Riesling <i>Clare Valley, SA</i>	15	69
Canal Grando Pinot Grigio <i>Veneto, ITA</i>	14	61
Tetramythos Organic Roditis (Pinot Gris) <i>Patra, GR</i>	16.5	72
Castelnau Picpoul de Pinet <i>Languedoc, FRA</i>		62
Cray Point Sauvignon Blanc <i>Marlborough, NZ</i>	13	54
Opawa Sauvignon Blanc <i>Marlborough, NZ</i>		58
Sidewood Sauvignon Blanc <i>Adelaide Hills, SA</i>	14	61
Ingram Road Chardonnay <i>Yarra Valley, VIC</i>	14	62
Mappinga Chardonnay <i>Adelaide Hills, SA</i>		79

Red

2022 Sidewood Pinot Noir <i>Adelaide Hills, SA</i>	15.5	64
2021 Domain Road Pinot Noir <i>Central Otago, NZ</i>		84
2021 Andre Goichot Beaujolais <i>Beaujolais, FRA</i>	16	68
2021 Running with Bulls Tempranillo <i>Barossa Valley, SA</i>	13.5	59
2022 Alamos Malbec <i>Mendoza, ARG</i>		68
2021 Viticoltori Senesi Aretini Chianti <i>Tuscany, ITA</i>		65
2021 Le Chateau Lamothe 'Reserve Joubert' <i>Bordeaux, FRA</i>		66
2022 Curator Hamlet's Shiraz <i>Barossa Valley, SA</i>	13	59
2020 Wild Duck Creek 'Yellow Hammer Hill' Shiraz <i>Heathcote, VIC</i>		69
2021 Pitchfork Cabernet Merlot <i>Margaret River, WA</i>	12.5	55