

Medley **MENU**

'World Inspired Food'

— 1 2 : 0 0 P M - 2 : 3 0 P M —

- Starters/Share Plates -

*gfo option add 2.5

Greek Feta Sourdough (v) (gfo)* 14

Sourdough bread topped w/ garlic infused olive oil, feta and oregano
+ option add diced bacon 4

Bread & Dips (v) (gfo)* 18

Pita bread, pumpkin hummus, tzatziki, balsamic & olive oil

Halloumi Quesadillas (v) (gfo)* 19

Grilled halloumi (2) served w/ tomato pesto and garden salad

Sun-Fired Camembert (v) (gfo)* 19

Harissa style marinated camembert served w/ garlic flatbread and hot honey

Chicken Yiros (gfo)* (dfo) 28

Grilled chicken souvlaki (2) w/ Greek salad, tzatziki, pita bread and lemon

Sweet Quinoa Bites (vg) (gf) 18

Sweet potato and quinoa balls w/ avocado mousse

Tropical Scallops (gf) 29

Grilled scallops w/ sweet corn puree, mango salsa and toasted pistachios

Spicy Prawn Mini Tacos (gf) (df) 22

Spiced prawn meat on warm tortillas (2) w/ avocado salsa and lemon

Moroccan Spiced Potatoes (v) (gf) (df) 15

Roasted chat potatoes w/ Moroccan spices

Medley Tapas - 2 Share Plate (gfo)* 75

Chicken souvlaki (4) | halloumi sticks (4) | spicy prawn tacos (2) | sweet quinoa bites (4) | Moroccan spiced potatoes | pita bread | house dips (2) | Greek salad
+ add option for 3 Share Plate 20

- Mains -

*gfo option add 2.5

Medley Signature Salad (df) (vg) (gf) 22

Crunchy coral, slaw mix, mango, red bell pepper, cucumber onion, mango lime vinaigrette and toasted macadamias
+ add grilled halloumi (2) (v) 8
+ add Tuscan chicken skewers 9
+ add garlic prawns 12

Hawaiian Huli Huli Chicken 33

Hawaiian style grilled chicken breast, pineapple & peas fried rice, light macaroni salad w/ pineapple soy glaze

Levantine Delight (vg) (dfo) 28

Toasted pita shards w/ crispy spiced chickpea, watermelon feta salad slaw mix and silky hummus w/ za'atar
+ add Tuscan chicken skewers 9

Aussie Summer Goreng (v) (vgo) (df) (gf) 25

Fragrant rice wok tossed w/ silken tofu, glossed in sweet kecap manis and chilli paste, lifted w/ ginger & garlic, micro herbs
+ add succulent prawns 12

Halloumi Crowned Lamb Burger 27

Moroccan spiced lamb mince, grilled halloumi, mixed leaves, tzatziki and beetroot relish served w/ chat potatoes

Thai Red Beef Curry (gfo)* (dfo) 34

Boneless beef cooked w/ aromatic Thai spices, Asian greens w/ rice and flatbread

Minty Fish (gf) (dfo) 44

Pan-seared fish fillet w/ grilled asparagus, carrots, pea-mint puree and bearnaise

- Flatbread Pizzas -

*gfo option add 6

Mediterranean Lamb Mezze Pizza (gfo)* 27

Spiced lamb mince, onion, feta, olives, tomato, minted yoghurt dressing, mozzarella and house-made Napoli sauce on charred flatbread

Global Garden Delight (vg) (df) (gfo)* 24

Roasted peppers, kimchi, vegan cheese, sautéed spinach and pesto sauce on charred flatbread

Seafood Sensation (gfo)* 35

Scallops, garlic prawn, smoked salmon, capers south dressing, Napoli sauce and mozzarella on charred flatbread

A 1.6% card surcharge applies to all card payments.

A 10% Weekend Surcharge applies. Maximum 3-way Split Bill



Scan for What's On!

Allergen Notice

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..

df = dairy free dfo=dairy free option v = vegetarian vg = vegan gf = gluten free gfo = gluten free option available

- Beers & Cider -

Peroni 0% Non-alcohol Beer, *Italy*
Cascade Premium Light Lager, *TAS*
Peroni Nastro Azzuro Lager, *Italy*
Peroni 3.5% Lager, *Italy*
Menabrea Blonde Lager, *Italy*
Asahi Lager, *Japan*
Corona Lager, *Mexico*
Stella Artois Pilsner, *Belgium*
Great Northern Lager, *QLD*
Burleigh Tropical Pale Ale, *QLD*
Stone & Wood Pacific Ale, *NSW*
Cooper's Pale Ale, *SA*
Hills Apple or Pear Cider, *SA*
Matso's Alcoholic Ginger Beer, *WA*

9
9
11
11
12
11
12
12
10
13
13
12
12
12

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

- Wines -

Sparkling & Moscato

Champagne Palmer Brut Reserve *Reims, France*
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, Italy*
Sidewood Sparkling Pinot Rose NV *Adelaide Hills, SA*
Sidewood Sparkling NV Nearly Naked 0% Alcohol *Adelaide Hills, SA*
Dunes & Greene Split Pick (Sparkling) Moscato NV *SA*
Elodie Muscat Blanc Moelleux (slightly sweet) *Var, France*

GLASS	BOTTLE
26	129
	99
15	70
15.5	72
14	62
13.5	59
13.5	59
12	52
13	61

Rosé

Riviera Bistro Coteaux Varois Rosé *Côtes de Provence, France*
Freixenet Rosé, *Veneto, Italy*

15	67
14	62

White

Jim Barry 'The Lodge Hill' Riesling *Clare Valley, SA*
Canal Grando Pinot Grigio *Veneto, Italy*
Tetramythos Organic Roditis (Pinot Gris) *Patra, Greece*
Castelnaud Picpoul de Pinet *Languedoc, France*
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, France*
Ingram Road Chardonnay *Yarra Valley, VIC*
Mappinga Chardonnay *Adelaide Hills, SA*

15	69
14	61
16.5	72
	62
13	54
	58
14	61
	80
14	62
	79

Red

2023 Sidewood Pinot Noir *Adelaide Hills, SA*
2021 Domain Road Pinot Noir *Central Otago, New Zealand*
2021 Andre Goichot Beaujolais *Beaujolais, France*
2023 Running with Bulls Tempranillo *Barossa Valley, SA*
2023 Alamos Malbec *Mendoza, Argentina*
2021 Viticoltori Senesi Aretini Chianti *Tuscany, Italy*
2021 Le Chateau Lamothe 'Reserve Joubert' *Bordeaux, France*
2023 Curator Hamlet's Shiraz *Barossa Valley, SA*
2021 Wild Duck Creek 'Yellow Hammer Hill' Shiraz *Heathcote, VIC*
2021 Pitchfork Cabernet Merlot *Margaret River, WA*

15.5	64
	84
16	68
13.5	59
	68
	65
	66
13	59
	69
12.5	55