

mission bay **cafe**

dinner

meze

*a selection of small dishes prepared to authentic recipes with a variety of tastes
choose a range of dishes to share*

all dishes 8.5

spiced lamb meatballs in a homemade tomato sauce served with garlic mint yoghurt

hummus plate homemade hummus with tomato salsa and warm Turkish bread

saksuka a traditional dish of marinated eggplant, capsicum and tomatoes served with warm Turkish bread

sigara boregi potato, feta and parsley filo rolls served with hummus

crispy salt and pepper squid lightly seasoned with harissa mayonnaise on the side

prawn wontons crispy fried prawns in filo pastry with a lemon aioli

chorizo, haloumi and red pepper skewers grilled and served with a tomato salsa

chicken satay sticks marinated and served with a spicy satay sauce

extra bread 3.5

garlic bread grilled and oozing with garlic butter **6**

bruschetta toasted garlic rubbed ciabatta with tomato fondue, parmesan cheese and olive oil **10.5**

bread and dips a selection of Mediterranean style dips and bread **11.5**

soup of the day served with warm Turkish pide **11.5**

seafood chowder aromatic thick seafood chowder with chive fraiche and Turkish pide **13**

meze platter including mixed olives, saksuka, salt and pepper squid, sigara boregi, prawn wontons, hummus and aioli with warm Turkish bread **28**

main

meat and poultry

lamb shanks tender lamb shanks slow simmered with tomato, rosemary and thyme served on garlic mash with caramelised onions **23.5** *match with **Church Road Merlot Cabernet***

cajun chicken and bacon bruschetta cajun spiced chicken, bacon, avocado and salad on toasted foccacia with roast plum chutney and fries **23** *match with **Te Whare Ra Toru***

scotch fillet tender grilled steak on garlic mash with green beans, and a creamy piquant mushroom mustard sauce **27** *match with **Mt Difficulty Roaring Meg Pinot Noir***

****Winner of Mission Bay – The Promenade’s Winterlicious meal competition**

dukkah crusted lamb cutlets served with a crisp potato rosti, wilted spinach and drizzled with pomegranate syrup **28** match with **Trinity Hill Syrah**

seafood

seafood sauté a delicious medley of prawns, scallops, calamari and fresh fish, quickly sautéed with mushrooms, sweet soy chilli sauce and your choice of salad greens or rice **24.5**
match with **Spy Valley Sauvignon Blanc**

pan fried snapper fillets of snapper on lemon mash with peppery rocket, lemon hollandaise and red capsicum and fennel salsa **27.5** match with **Mt Difficulty Sauvignon Blanc**

crispy salt and pepper squid tender squid served with lemon wedges, harissa mayonnaise and salad **19.5**
match with **Tuki Tuki Road Chardonnay**

pasta

fettucine in a tomato white wine cream sauce with tarragon and shaved parmesan cheese
your choice of chicken and mushroom **21.5** match with **Wither Hills Chardonnay**
or prawns and scallops **24.5** match with **The Ned Pinot Gris**

risotto arborio risotto with tomato, mushroom, spinach, pinenuts, pesto and parmesan cheese **18.5**
add chicken **20.5** match with **Coupers Shed Pinot Gris**

salad

Thai beef Thai marinated beef with crispy noodle salad, crushed lemongrass and ginger dressing **22**
match with **Lawsons Dry Hills Riesling**

warm haloumi nicoise grilled haloumi cheese upon tossed nicoise salad of green beans, tomato, Spanish onion, potato, boiled egg and croutons with vincotta dressing **18.5** match with **Oyster Bay Merlot**

creole crusted chicken salad rubbed creole spiced chicken with barbecued corn, truss tomato salsa and mesclun with spiced mango lime dressing **21** match with **The Ned Sauvignon Blanc**

on the side all 6.5

garden salad
seasonal vegetables
fries

15% surcharge applies on public holidays.