

MEZZA EATS

WELCOME TO MOTEL MEZZA, A TRULY UNIQUE DINING EXPERIENCE THAT DARES YOU TO BE SOCIAL. MOTEL MEZZA IS AN EXCITING DESTINATION WITH AN EXTENSIVE BAR OFFERING AND INSPIRING MIDDLE-EASTERN MENU.

OUR HOPE IS THAT YOU WILL FIND MOTEL MEZZA AMONG YOUR PREFERRED PLACES TO WINE AND DINE, WE WANT TO BECOME AN IMPORTANT AND FREQUENT PART OF YOUR LIFE.

INSPIRED BY THE LOBBY OF A 1930'S MOTEL, WE HAD THE DREAM AND GOAL TO CREATE A DESTINATION WHERE TRAVELLERS FROM NEAR AND FAR WOULD COME TO RELAX, UNWIND AND BE SOCIAL WITH FRIENDS & STRANGERS.

DIPS

HUMMUS VE GF CHICKPEA HUMMUS	16
ROAST BEETROOT DIP VE GF BEETROOT, TAHINI & TOASTED PINE NUTS	16
BABA GANOUSH VE GF CHAR-GRILLED EGGPLANT	16
LABNEH GF GINGER & ORANGE BLOSSOM HONEY YOGHURT	16
TOUM VE GF TRADITIONAL LEBANESE GARLIC DIP	16
DIP PLATTER TRIO DIPS OF YOUR CHOICE	32

EXTRA BREAD | \$4

* ALL DIPS SERVED WITH FRESH LEBANESE BREAD

* VEGGIE STICKS ARE AVAILABLE FOR GF OPTION

SALADS

TABOULI VE PARSLEY, SPRING ONION, MINT, TOMATO, CRUSHED WHEAT, OLIVE OIL & LEMON	16	22
FATTOUSH VE ROCKET, TOMATO, CUCUMBER, MINT, PARSLEY, CAPSICUM, SPANISH ONION, RADISH, CRISPY LEBANESE BREAD, POMEGRANATE & SUMAC DRESSING	16	20

FEELING INDECISIVE?
CAN'T MAKE UP YOUR MIND?

HAVE A LOOK AT OUR BANQUETS MENU
YOU JUST HAVE TO PICK ONE AND WE WILL
TAKE YOU ON A JOURNEY OF FLAVOURS

V = VEGETARIAN GF = GLUTEN FREE VE = VEGAN

Please be advised that 5% surcharge applies on Saturdays & Sundays
and 10% surcharge on public holidays



MEZZA EATS

MEZZA SMALL

OLIVES & KABIS PICKLES VE GF MIXED MARINATED OLIVES & LEBANESE PICKLES	16
FALAFEL VE GF CHICKPEA FALAFEL WITH GARLIC TAHINI SAUCE, PICKLES & FRESH HERBS 4 PER SERVE – ADD 1 EXTRA FOR 5	20
GRILLED HALOUMI CHEESE V GF GRILLED HALOUMI SERVED WITH SUMAC SPICED TOMATOES & POMEGRANATE MOLASSES	20
SPINACH CIGAR VE SPINACH, PINE NUTS, ONION & PLANT-BASED CHEESE ROLLED IN CRISPY PASTRY. SERVED WITH MINT AIOLI 4 PER SERVE – ADD 1 EXTRA FOR 5	20
SPICED BEEF CIGAR MINCED BEEF WITH MEDITERRANEAN SPICES & TOASTED WALNUTS. ROLLED IN CRISPY PASTRY. SERVED WITH MINT LABNEH 4 PER SERVE – ADD 1 EXTRA FOR 5.5	22
LAMB KEBEH OVAL SHAPED CROQUETTES FILLED WITH MINCED LAMB MEAT & MIXED NUTS. SERVED WITH GARLIC TAHINI & HARISSA 4 PER SERVE – ADD 1 EXTRA FOR 5	22
MIDDLE EASTERN SPICED SQUID GF FRIED SPICED SQUID, CUCUMBER, CHILLI, LIME & ALEPPO AIOLI	24
CHILLI PRAWN SKEWERS GF CHARGRILLED PRAWN SKEWERS MARINATED IN ALEPPO CHILLI, GARLIC, LEMON & PAPRIKA	29
ZAATAR PESTO CAULIFLOWER VE GF FRIED CAULIFLOWER WITH ZAATAR PESTO, TAHINI & LEMON	19
CHEESE SAMBOUSEK V BLEND OF MEDITERRANEAN CHEESES IN SOFT PASTRY ON ALEPPO AIOLI & BLACK SESAME 4 PER SERVE – ADD 1 EXTRA FOR 4.5	19
GARLIC POTATOES VE GF ROASTED SMASHED POTATOES TOSSED IN TOUM, LEMON & PARSLEY	17
SUMAC FRIES VE CRISPY FRIES TOSSED IN SUMAC & SEA SALT WITH ALEPPO CHILLI AIOLI	15

MEZZA BIG

ROASTED HALF CHICKEN GF CHICKEN ROASTED WITH GARLIC, LEMON & OREGANO. SERVED WITH TABOULI, TOUM & SMASHED POTATOES	37
LEBANESE COTTAGE PIE GF ON REQUEST SPICED BEEF MINCE WITH TOASTED WALNUTS. TOPPED WITH MASH POTATO & CRISPY BREAD CRUMBS	34
GRILLED BEEF SKEWERS GF ON REQUEST MARINATED BLACK ANGUS BEEF RUMP WITH SPICED CARAMELISED BARBEQUE SAUCE & LEBANESE BREAD 3 PER SERVE – ADD 1 EXTRA FOR 11	36
LAMB SKEWERS GF ON REQUEST SPICED LAMB WITH TOMATO, ONION & CAPSICUM. SERVED WITH MINT LABNEH & LEBANESE BREAD 3 PER SERVE – ADD 1 EXTRA FOR 12	38
TOSSED & BAKED BAKLAWA WINGS GF SLOW ROAST CHICKEN WINGS, TOSSED IN LEBANESE SPICES, HONEY & MIXED NUTS 6 PER SERVE	25
BARRAMUNDI SAYADIEH GF ON REQUEST HERB CRUSTED BARRAMUNDI, SERVED ON A BED OF SPICED LEBANESE RICE, FINISHED WITH TZATZIKI AND ROASTED ALMONDS	37
SHISH TAOUK GF MIDDLE EASTERN CURRY OF SPICED AND BRAISED CHICKEN THIGH FILLETS SERVED ON LEBANESE SPICED RICE WITH PEPITAS AND AROMATICS	34
THE MEZZA GRILL 2 BEEF SKEWERS, 2 LAMB SKEWERS, SHISH TAOUK, LEBANESE RICE & 2 BAKLAWA CHICKEN WINGS SERVED WITH GARLIC POTATOES, TOUM, TZATZIKI, & SPICED CARAMELISED BARBEQUE SAUCE <i>CONTAINS NUTS</i>	85
BAKED PUMPKIN VE GF BAKED PUMPKIN SERVED ON ROAST BEETROOT DIP, WITH EGYPTIAN DUKKAH TAHINI & ROCKET	30
STUFFED EGGPLANT VE GF EGGPLANT STUFFED WITH RED LENTIL RAGU, SERVED ON ROASTED VEGETABLE MEDLEY, TOPPED WITH TOASTED CASHEWS	30

