

THE MEZZANINE

- LUNCH -

Fine Food & Fine Wine

SMALL PLATES	PAN SEARED SCALLOPS (2) Served with homemade Taramosalata, Avruga Caviar, Peppered Melon and Micro Mesculin.	\$16	MINUTE STEAK Scotch Fillet Steak Served with Fries, Garden Salad and Café de Paris Butter.	\$28
	FRESHLY SHUCKED TASMANIAN OYSTER Served with a Mignonette of Red and White wine Vinegar, Shallots & Cracked Black Pepper.	\$6	HERB AND PARMESAN CRUSTED CHICKEN Served with Potato Mash Braised Red Cabbage, Onion Lime Marmalade.	\$26
	FRIED BABY CALAMARI Served with Shaved Fennel, Orange and Lime Salad.	\$22	FISH AND CHIPS Flathead Tails Served with Chips, Salad and Tartare Sauce.	\$26
	MORTADELLA CROSITNO Mortadella Pepata, Foir de Latte, Caper Berries and Cherry Tomatoes.	\$18	HOMEMADE PAPADELLA With Chefs Special Calabrese Sauce	\$24
	TIAN OF SMOKED SALMON Cucumber, Avocado, Tomato, Red Onion, Chilli and Lime.	\$22	HOMEMADE PIE Pie of the Day Served with Mash, Peas and Gravy.	\$26
	BEEF CARPACCIO Pickled Beetroot, Candied Walnuts, Shaved Pecorino and Mustard Dressing	\$23	ROAST VEGETABLE RISOTTO A Delicious Creamy Risotto of Roasted Vegetables and Sage.	\$24
	CHARGRILLED SOUTH AUSTRALIAN OCTOPUS Romesco, Toasted Hazelnuts and Preserved Lemon.	\$24	CLASSIC LEMON TART A Delicious Classic Served with Chantilly Cream.	\$14
	HOMEMADE ARANCINI Filled Arborio Rice, Mushroom, Cheese and Baby Spinach.	\$18	STICKY PEAR PUDDING Homemade with a Rich Butterscotch Sauce and Vanilla Bean Icecream.	\$16
			SELECTION OF ARTISAN CHEESE	\$30

AT THE MEZZANINE WE ARE PROUD TO SERVE THE FRESHEST AND HIGHEST QUALITY INGREDIENTS.