

# MEZZE

Breakfast served daily from 7:30am to 2pm  
Brunch served daily from 11:30am to 2pm

## BREAKFAST MENU

<b>Eggs on Toast</b> gfo, v, dfo, nf your choice of 2 poached, fried or scrambled free-range eggs served on toasted sourdough or turkish bread	15
<b>Bacon Burger</b> df, nf, gfo fried free-range eggs, crispy bacon, and sweet smoked tomato relish on a potato bun, with hash browns	20
<b>Smashed Avocado</b> v, gfo, nfo toasted sourdough, smashed avocado, crumbled feta, dukkah, and roasted tomato	20
<b>Breakfast Bruschetta</b> df, nf, vo toasted sourdough, bacon, tomato salsa, and balsamic glaze	21
<b>Muesli</b> v, gf natural yoghurt and stewed fruit	21
<b>Eggs Benedict</b> nf, gfo your choice of smoked salmon, ham or bacon served on toasted turkish bread, with 2 poached free-range eggs, baby spinach, and hollandaise	22
<b>Omelette</b> v, gfo, nf free-range eggs, sautéed mushrooms, baby spinach, and crumbled feta served on toasted sourdough	24
<b>French Toast</b> vo topped with your choice of bacon and maple syrup or sliced banana and nutella	25
<b>Belgium Waffles</b> vo topped with your choice of bacon and maple syrup or sliced banana and nutella	25
<b>Mezze's Big Breaky</b> df, nf, gfo 2 free-range fried eggs, bacon, chorizo, sautéed mushroom, cherry tomatoes, hash browns, and toasted sourdough	27

## TOAST

SERVED WITH BUTTER

Thick Cut Sourdough	7
Thick Cut Fruit Bread	7
Toasted Banana Bread	7

## SIDES

ADDITIONS TO MAINS ONLY

Extra Egg fried or poached	4
Extra 2 Eggs fried or poached	7
Gluten Free Bread	5
Crispy Bacon	5
Avocado	5
Grilled Tomato	5
Hash Brown (2)	5
Sautéed Mushroom	5
Smoked Salmon	7

## BRUNCH MENU

SERVED DAILY FROM 11:30AM

<b>Shakshuka Baked Eggs</b> gfo, df, v eggs cooked in spiced tomato sauce, cumin, and paprika, served with toasted sourdough	23
<b>Chicken Pasta Bake</b> marinated chicken, cherry tomatoes, artichokes, white beans, and olives, topped with mozzarella, fresh basil and parsley	28
<b>Souvlaki</b> dfo seasoned pulled lamb, tabbouleh, tzatziki, tomato, and red onion, served with warmed flat bread	29
<b>Mezze Plate</b> v mixed olives, hummus, tzatziki, feta, tabbouleh, semi-dried tomatoes, and marinated artichokes, served with warmed flat bread	30

v vegetarian | vg vegan | vgo vegan option available | gf gluten-free | df dairy-free | dfo dairy-free option available  
a Australian seafood | i imported seafood | m mixed origin seafood

Surcharge applies on all card payments. Menu subject to change without notice. 10% surcharge applies on public holidays.

# MEZZE

Drinks available from 7am

Alcoholic beverages available from 10am.  
Please see staff for full drinks list

## COFFEE

'ORTHODOX' BY ST. ALI COFFEE

Espresso, Piccolo	4.5
Long Black, Macchiato	5.5
Cappuccino, Flat White, Latte	5.7
Iced Latte	7.5
Iced Long Black	5.5
Mocha	5.5
Dirty Chai	6

## T2 TEA

ONE CUP POT WITH MILK

English Breakfast	5.5
Earl Grey	5.5
Just Peppermint	5.5
Gorgeous Geisha green tea with notes of strawberries and cream	5.5
Lemongrass & Ginger	5.5
Just Chamomile	5.5

## HOT DRINKS

Chai Latte	5
Hot Chocolate	5

## EXTRAS

Syrups vanilla, caramel, salted caramel, hazelnut	0.5
Alternate Milk lactose free, soy, almond, oat	1
Decaf	1
Extra Shot	1
Large	1

## JUICE BAR

19 Green green apples, lebanese cucumber, baby spinach, and celery stalk	12
Melon Berry watermelon, mixed berries, and mint	12
Tropical Punch pineapple, mango, passionfruit, and coconut water	12
Immune Booster orange, carrot, and ginger	12

## MILKSHAKES

Vanilla, Strawberry, Chocolate, Caramel	10
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## SOFT DRINK

Post Mix coke, coke zero, lift, sprite, creaming soda, lemon lime & bitters, soda water	5
Bottles coke, coke zero, sprite	6.5
Bundaberg Ginger Beer	6.5
Juice apple, orange, pineapple, cranberry	6
Red Bull	8.5
Fever-Tree Mediterranean Tonic Water	6
Mt. Franklin Still Water 600ml	5.5
Mt. Franklin Sparkling Mineral Water 330ml	6
Mt. Franklin Sparkling Mineral Water 750ml	8.5

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Mezze Hunter Valley makes every effort to do what is possible to accommodate guests with food allergies. However, please note that flour, dairy, fructose, onion, garlic and other similar traditional cooking ingredients are routinely used in our kitchens as part of our normal daily preparation. As a result, a complete lack of any trace of any of these routine ingredients cannot be guaranteed. Further, not all 'diet' preference and intolerances can be accommodated. Vegetarian dishes and those that can be modified to gluten-free, dairy-free and nut-free (note traces may still occur) are noted on our menus.