

# Medé

MODERN MEDITERRANEAN



Spring Menu 2024

We welcome you to Medé where our philosophy is around the joy of sharing and where we blend modern sophistication with rich culinary traditions. All produce is locally sourced including line-caught fish, grass fed beef and organic lamb. Pair with a choice from our fine selection of local and European wines or one of our curated cocktails.

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## BBQ Turkish Bread & Dips (gf bread available +3)

**Buffalo Ricotta** gfo 18  
Crushed olives, toasted almonds, lemon

**House Taramasalata** lf | \*non gfo 21  
Chives, lemon pressed EVOO

**Whipped Hummus** nf | lf | gfo 16  
Turkish chilli oil, fried chickpeas, smoked salt

## Snacks & Small

**Natural Oysters** gf | nf | lf 7 ea  
40 1/2 dozen  
Moroccan lemon mignonette

**Courgette Flowers** gf | nf 22  
Ricotta, herbs, salsa verde

**Baked Oysters** gf | nf 8 ea  
45 1/2 dozen  
Chorizo butter, espelette vinegar

**Crudite** vg | gf 24  
Tzatziki, dill oil, seasonal baby vegetables,  
lemon salt

**Charcuterie** gfo | lf 34  
Selection of locally handmade cured  
meats. Served with warm baguette & pickles

**Local Olives** vgn | gf 14  
Marinated local olives, buckwheat  
caraway chips

**Saganaki** gfo 27  
Kefolograviera, pickled figs, grilled baguette

**Skin on Fries** gf | lf 13  
Sumac, smoked salt, aioli

**Greek Fried Chicken Slider** 15  
Romaine lettuce, heirloom tomato,  
tzatziki, lemon pepper

vg = Vegetarian vgn = Vegan nf = Nut Free gf = Gluten Free gfo = Gluten Free Option dfo = Dairy Free Option  
lf = Lactose free \*non gfo = No Gluten Free Option

Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten & shellfish



## From The Sea

|  |    |  |    |
|--|----|--|----|
| <b>Fresh Prawns</b> gf   lf  | 38 | <b>Crudo</b> gf   lf   | 36 |
| Mooloolaba king prawns, Tunisian spiced cocktail sauce, fresh lemon, romaine lettuce |    | Mooloolaba yellow fin tuna, local tomatoes, Moroccan lemon creme fraiche, candied olives |    |
| <b>Local Squid</b> gf   lf   | 27 | <b>Market Fish</b> gf   lf   | MP |
| Burnt lemon mayo, Aleppo pepper, sea salt, broadleaf rocket                          |    | Niçoise salad, Olasagasti anchovy, Sicilian caper vinaigrette                            |    |
| <b>BBQ Prawns</b> gf   | 42 |  |    |
| QLD tiger prawns, harissa, raddish, local finger lime                                |    |  |    |

## From The Paddock

|  |    |  |    |
|--|----|--|----|
| <b>BBQ Chicken</b> gfo   | 43 | <b>Filo Pie</b> vg   | 36 |
| Toum, chicken jus gras, fattoush   |    | Warrigal greens, macadamia cheese, salsa verde, broadleaf rocket |    |
| <b>Twice Cooked Lamb Noisettes</b> gf  | 48 | <b>300g Flat Iron MB3+</b> gf   lf                               | MP |
| Organic Darling Downs lamb, chermoula, parsley, pearl onion, mint, pistachio labne, lamb sauce |    | Grass fed. Brooklyn Valley. Gremolata, ajvar, jus                |    |

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## To Share

**BBQ Line Caught Whole Coral Trout** gf 115

Espelette pepper butter

**Warilba Organic Lamb Shoulder** gf 95

Local, organic lamb. Jus gras, tzatziki

**Market Cut** MP

Please ask us about today's market cut and accompaniments

## Sides

**Mediterranean Greens** gf 15

Tarator, lemon oil

**Charred Hispi Cabbage** vgn | gf 15

Harissa, wild rice miso, honey glaze

**Méde House Salad** vg | gf | dfo 16

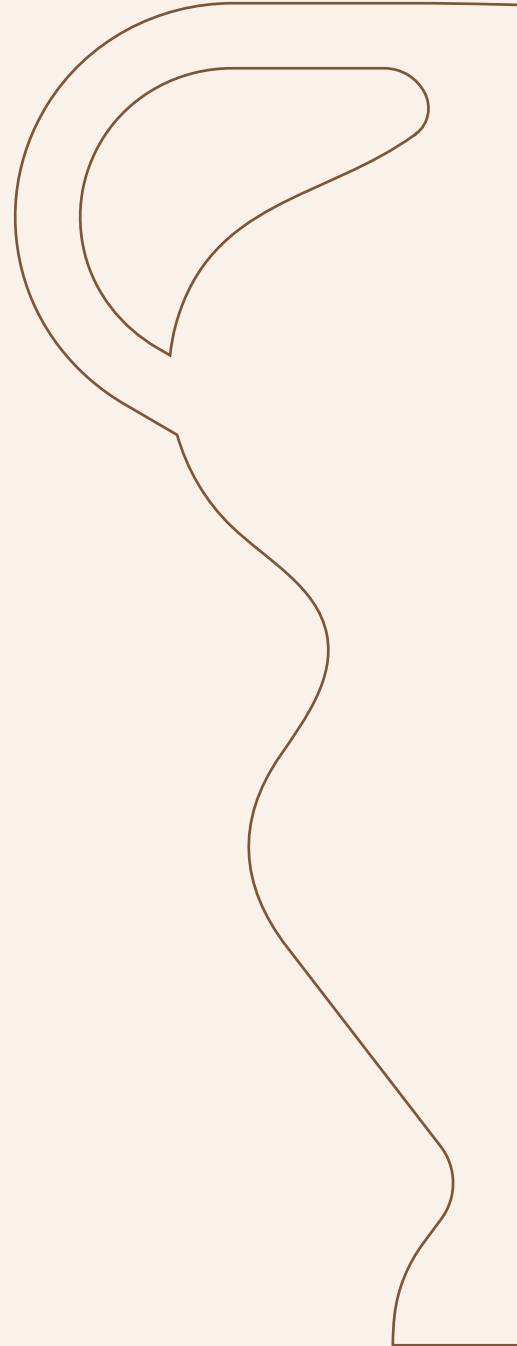
Macedonian peppers, tomatoes, onion, cucumber, feta, fresh herbs, lemon dressing

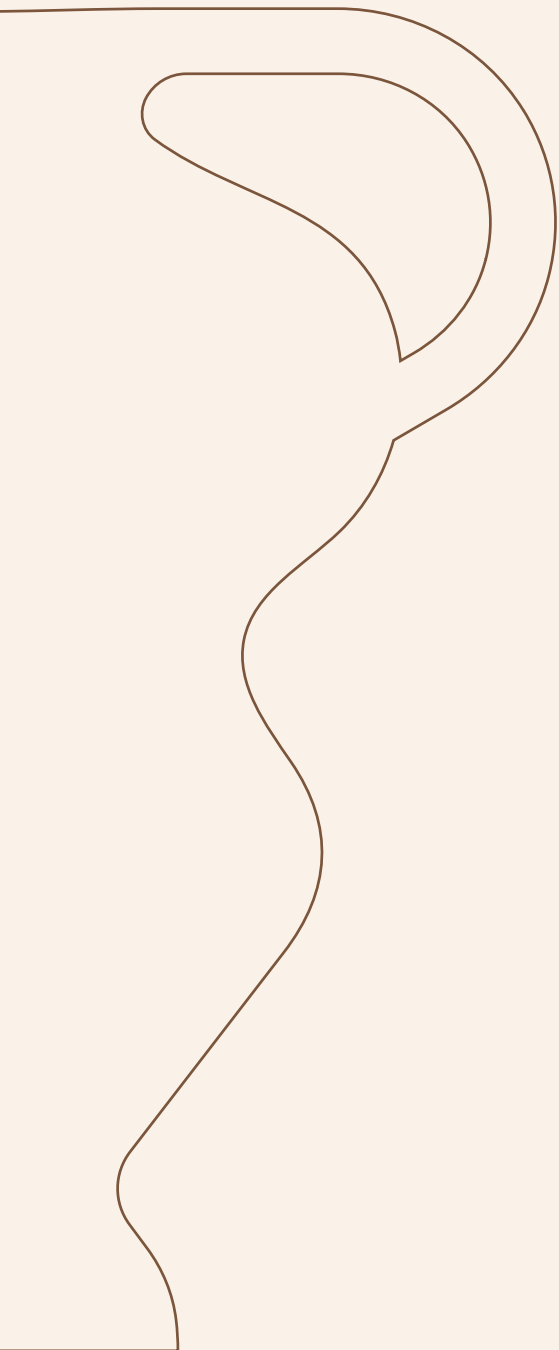
**Greek Potatoes** gf 14

Twice cooked crisp and creamy Killarney potatoes, gremolata, lemon

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## Sweets

### Pannacotta 18

Aleppo pepper strawberries, burnt orange cardamom syrup

### Persian Date Pudding 18

Advieh, Turkish delight, spiced caramel, pistachio

### Passionfruit Tart 18

Hunted + Gathered white chocolate crème, olive oil gelato, lemon balm

### Cheese Plate

Served with lavosh, Iranian pickled figs, grapes, quince

1 Cheese 17

2 Cheese 27

3 Cheese 35

## Kids All 18

All kids meals are made using no processed ingredients or preservatives.

All served with salad and fries.

Kids 10 years and under.

### BBQ Chicken

### Grilled Market Fish

### Black Onyx Rump Steak

