

# MELTEMI

MEDITERRANIA

## APERITIVO

*The prelude*

### TASMANIAN OYSTERS FRESHLY SHUCKED

Natural with lemon GF DF 6ea

Fermented chilli vinigarette GF DF 6.5ea

Sea urchin butter, lemon 9ea

### MARINATED OLIVES GF DF 9

### JAMÓN PAN CON TOMATE GFO 9ea

36 months Iberian black ham, toasted sourdough, garlic, tomato

### MELTEMI TOURSI GF DF VG 11

Pickled vegetables

### CAPOCOLLO GFO 26

Dry cured, free range pork neck, buffalo mozzarella, fig, aged balsamic

### OCEAN TROUT CRUDO GF DF 31

Petuna Tasmanian ocean trout, Sicilian green olive, chili, pomegranate, white balsamic

## MEZZE

*Small plates to share*

### REVITHOKEFTEDES GF VG 17

Kastellorizian chickpea fritters, Melitzanosalata, Florina peppers, leek ash

### PIGS HEAD CROQUETAS DF 21

Pulled pork, green apple, jamón aioli

### PRASOPITA GREEK FILO CIGAR V 24

Meredith goat cheese, warrigal greens, leek, honey, chilli oil

### SWORDFISH BELLY SKEWERS GF 28

Za'atar, acuka (pine nut & red pepper paste), skordalia

## BREAD, DIP, CHEESE

*Warm breads & rich traditions*

### BREADS

Grilled Greek pita GFO VG 6

Simit - Turkish sesame bread ring DF VG 9

### BLACK TAHINI HUMMUS GFO VG 18

Crispy chickpea fritters, pickle red onion, parsley, served with pita

### TARAMASALATA DF 18

Pink cod roe, lemon, salmon pearls, dill oil, olive powder, served with pita

### FLAMING SAGANAKI GF 25

Greek pan fried kefalograviera cheese, ouzo



### TURKISH ADANA KÖFTE 24

Rotisserie fired wagyu beef and lamb skewer, aleppo pepper, ezme, sour onion

### TRAWLER CUTTLEFISH GF DF 28

Lightly fried, salsa verde aioli

### SPANISH OCTOPUS GF DF 30

Grilled octopus skewer, caperberry, lemon, pimentón, romesco

### GRILLED KING PRAWNS GFO 35

Local prawns, crustacean voutyro, psarosoupa, capers, chilli crumb

## SET MENUS

min 2 people

### THE AEGEAN TABLE

\$55 PER PERSON

#### MEZZE

Simit -Turkish bread ring

Black tahini Hummus

Trawler cuttlefish

#### MAIN

Rotisserie Lebanese Chicken

Greek village salad

### THE TASTING ODYSSEY

\$77 PER PERSON

#### TO START

Taramasalata & Greek pita

Flaming saganaki

#### MEZZE

Spanish octopus

Turkish adana kofte

#### MAIN

Rotisserie Lebanese chicken

Pumpkin, za'atar, whipped feta

Greek village salad

### MELTEMI COASTAL INDULGENCE

\$99 PER PERSON

#### APERITIVO

Oysters two ways

Ocean trout crudo

#### MEZZE

Simit -Turkish bread ring

Taramasalata

Flaming saganaki

Swordfish belly skewers

#### MAIN

Slow roasted Sovereign lamb

shoulder, red wine jus, tzatziki

Lemon potatoes

Meltemi salad

#### DESSERT

Loukoumades

True to Mediterranean tradition, our menu is crafted to share.



Start by breaking bread, linger over small plates, and savour the journey together, one dish at a time.

## ROTISSERIE

*slow-turned on Cypriot grill*

LEBANESE CHICKEN <sup>GF DFO</sup>

(Djej Meshwi)

Levantine spiced, tahini labneh, guindillas, zhoug.

Order half or whole

STEAK SHAWARMA <sup>GFO DFO</sup>

350g Cape Grim hanger steak, pickles, sumac onion, toum garlic sauce, flatbread

TOMOHAWK DI MAIALE

400g spit roasted, free range pork, mostarda, black garlic, pan jus

# MELTEMI

MEDITERRANIA

## PLATES

*from the sea & land*

LAMB for the table <sup>GFO DFO</sup>

1.2kg slow roasted Sovereign lamb shoulder, oregano-almond crust, whole roast garlic, red wine jus, tzatziki

95

BBQ MURRAY COD <sup>GF DFO</sup>

Flame licked, half fish to share, burnt tomato, capers, saffron, sherry vinegar, green olive salsa

MP

PORCINI FREGOLA <sup>V VGO</sup>

Sardinian toasted semolina pearl pasta, lion's mane & pink oyster mushrooms, black garlic, grana Padano cheese

36

CALAMARATA DI MARE <sup>GFO</sup>

Ring shaped calamarata pasta, king prawns, trawler cuttlefish, nduja, bortarga, green olives, sugo

42

## FOR THE TABLE

*Vegetables & sides*



TURKISH PILAF <sup>GF V</sup>

Basmati rice, roasted cauliflower, parsley, coriander, cranberry, ladolemono

16

MELTEMI SALAD <sup>GF VGO</sup>

Baby gem lettuce, curled endive, tomato, jamón imberico, pomegranate molasses

25

LEMON POTATOES <sup>GF DF</sup>

Twice-cooked potato, lemon, lamb tallow, olive oil, herbs

19

GREEK VILLAGE SALAD <sup>GF DFO</sup>

Tomato, cucumber, onion, capers, olives, feta, oregano

26

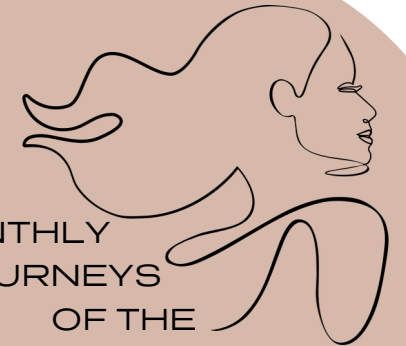
PUMPKIN <sup>GFO VGO</sup>

Rotisserie pumpkin, moghrabieh pearl couscous, za'atar, pine nuts, whipped feta

24

GF GLUTEN FREE | DF DAIRY FREE | VG VEGAN |  
V VEGETARIAN  
GFO GLUTEN FREE OPTION | DFO DAIRY FREE OPTION  
| VFO VEGAN FREE OPTION

## MONTHLY JOURNEYS OF THE MEDITERRANIAN COAST



Every last Thursday of the month, Meltemi transports guests to a new coastal Mediterranean region, with a curated set menu, and immersive atmosphere.

Visit the regions of Greece, Spain, Italy, Turkey & more.

A one-night, one coast, ticketed dining experience — crafted to be shared. Ask where our next journey is.

### WHATS ON

scan the qr code to see upcoming events and specials.

