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MEZZA EATERY

mezzaeatery.com.au
1 Wallis St,
Forster NSW

BREAKFAST (Till 11.30)

BREAKY TOAST

Toasted pita bread, butter, house-made fig jam 9.9

CRUMPET TOAST

Toasted crumpet, butter, maple syrup, pistachio 12.9

SPICED GRANOLA

Honey spiced granola, pecan, banana, berries, maple syrup, cardamom milk 18.9

KAFTA PITA

Grilled Lamb kafta, parsley, sumac, onions, tomato, cabbage, Aleppo pepper, toum sauce 19.9

VEGETARIAN PLATE

Falafel, fried cauliflower, baba ghanoush, hummus, pickles, tomato, tahini, pita bread 23.9

PERSIAN BREAKFAST

Poached egg, falafel, pickles, grilled sujuk, tomato, hummus, radish, pita bread 26.9

SHAKSHUKA

Tomato, garlic, onion, tahini, baharat spices, capsicum, eggs, pita bread 22.9
*With Lebanese sausage 25.9

EGGS BENEDICT

Pita toast, poached eggs, grilled sujuk, hollandaise sauce 23.9
*With smoked salmon 25.9

FRENCH TOAST

Toasted crumpet, Banana brulee, mixed berries, pistachio, pecans, maple syrup 22.9

EGGS & TOAST

Free range eggs, pita toast, scrambled, poached or fried 14.9

ADD ON

Smoked salmon 6	Baba ghanoush 4
Grilled Sujuk 5	Hummus 4
Makanek Lebanese sausage 5	Grilled Halloumi 5
Extra egg 3	Falafel 3 each
Grilled Tomato 4	Ice cream 3

(Ask about the cakes and biscuits of the day)

HOT & CHILLED

COFFEE

Regular 4.5 Large 5.5
Extra shot, Decaf, Soy, Almond, Flavours 1
Babyccino 3
Hot Chocolate / Chai Latte / Mocha / Iced Latte /
Iced Long Black / Iced tea 5.9

PREMIUM LOOSE-LEAF TEA 6.9

English Breakfast
Earl Grey
Peppermint
Gunpowder Green
Lemon Grass Ginger

TRADITIONAL TEA & COFFEE 8.9

MORROCAN MINT TEA
-Earl Grey Tea
-Fresh Lemon
-Mint

TURMERIC LATE
-Organic turmeric
-Cinnamon
-Ginger
-Vanilla

LEBANESE COFFEE
-Café Najjar coffee
-Cardamom spice
-Sugar

HOUSE-MADE SPARKLING SODAS 9.9

SEKANJABIN

-Cucumber
-Fresh mint cooler

PERSIAN LEMONADE ALBALOO

-Fresh lemon
-Orange blossom

-Malayer sour cherry
-Basil

Lemon+lime, Soda+lime bitters

OUR MILKSHAKES 9.9

(*Not available at dinner time)

BANANA - milk, banana, cinnamon, honey

MANGO - almond milk, mango, honey

PEANUT - milk, peanut, banana, cocoa, honey

WATER & SOFT DRINKS

Sparkling water, ice, lime wedge (1L) 12.9

All soft drinks 5.9

Juice (Orange, Apple) 7.9



Not all ingredients are listed on the menu please make your host aware of any dietary requirements before ordering. Please note that a surcharge applies to all card payments. A 20% surcharge applies on public holidays & a 10% surcharge applies on Sundays.

SORRY NO SPLIT BILLS.

MEZZA EATERY

LUNCH

MEZZA-SMALL PLATE

LOCAL OYSTERS

Pomegranate mignonette sauce, half doz 23.9

MIXED NUTS

Middle Eastern spiced roasted nuts 7.9

MEZZA OLIVES

Kalamata olives, fennel seeds 7.9

CHEESE SAMBUSIK

Fried spinach and fetta puff pastries 14.9

BEEF KIBBEH

Fried beef and bulgur stuffed meatballs 15.9

PITA BREAD

Middle Eastern flatbread 7.9
Za'atar & dukkah olive oil 11.9

BABA GHANOUSH (add lamb & almond +5)

Smoked eggplant, tahini, Aleppo pepper 13.9

HUMMUS (add lamb & almond +5)

Chickpeas, cumin, paprika, parsley 13.9

LABNEH ZA'ATAR

Kalamata olives, za'atar, olive oil 13.9

FALAFEL

Fresh parsley, coriander, tahini sauce 16.9

GRILLED HALLOUMI

Grilled halloumi, oregano, za'atar, pecan, honey glaze 15.9

HARISSA PRAWNS

King prawns, onion, garlic, tomato, coriander, spicy harissa sauce 16.9

FATTEH (add lamb & almond +5)

Toasted pita, yoghurt, almond, spices, chickpeas, burnt butter 14.9

SIGNATURE PLATE

LAMB KAFTA SHISH

Pita bread, sumac, onion, parsley, pickles, isot pepper, hummus 26.9

CHICKEN SHISH

Pita bread, lemon, parsley, paprika, harissa spice, pickles, toum garlic sauce 26.9

LAMB MAKANEK SHISH

Homemade Lebanese sausage, pine nuts, harissa spice, toum garlic sauce 25.9

VEGETARIAN PLATE

Falafel, fried cauliflower, baba ghanoush, hummus, pickles, tomato, tahini, pita bread 23.9

PERSIAN EGGPLANT RISOTTO

Arborio rice, Persian eggplant, onion, garlic, tomato, herbs, fresh halloumi curd 29.9

HARISSA PRAWNS RISOTTO

King prawns, onion, garlic, tomato, coriander, spicy harissa sauce 32.9

KAFTA PITA (add fries +5)

Lamb kafta, parsley, sumac, onions, tomato, cabbage, Aleppo pepper, toum 19.9

FALAFEL PITA (add fries +5)

Falafel, hummus, pickles, cabbage, cucumber, cos, radish, mint, tahini 19.9

SUJUK PITA (add fries +5)

Turkish sausage, village cheese, hummus, tomato, sumac onion, pickles, tahini 19.9



SALAD

FATTOUSH

Lettuce, tomato, cucumber, herbs, toasted pita, pomegranate dressing 16.9

VILLAGE SALAD

Tomato, cucumber, onion, purslane, radish, sumac 13.9

TABBOULEH

Parsley, herbs, bulgur, tomato, lemon, olive oil 13.9

SIDE

BATATA HARRA

Lebanese spicy potatoes, coriander toum garlic sauce 12.9

FRIED CAULIFLOWER

Sumac, harissa spice, zhoug, dukkha, tahini sauce 11.9

PICKLES & HERBS

Cucumber, daikon, chilli, mints 9.9

PITA CHIPS

Fried pita, sumac, za'atar, tahini sauce 9.9

FRIES

Sumac, salt, harissa spice, tahini sauce 9.9

CONDIMENTS

TOUM

garlic sauce. 2.9

HARISSA

red hot sauce. 2.9

TAHINI

lemon tahini sauce. 2.9

ZHOUG

spicy cilantro sauce. 2.9

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