



Our Story

The iconic grounds of Yungaba, where the restaurant is today located, had served for many years as an immigration centre. Yungaba was constructed in 1887 and it has provided shelter to countless immigrants who decided to make Queensland their new home.

So as to preserve the rich history of the site, at Medley we feel it is our duty to provide a renewed place for cultural exchange, this time via food. Migration gave Australia a great gift; diversity of cuisine. New ingredients, different cooking techniques and exotic spices make our food more and more interesting. At Medley we celebrate this great gift, we celebrate good food and homely hospitality.

World Inspired Food

Medley stands for diversity of flavours that are in harmony and for diversity of cuisines. At Medley we offer traditional, classic dishes from around the world. All our dishes are cooked to order using the freshest ingredients with no added food chemicals or preservatives. Furthermore, we use organic or free-range products when possible to ensure a more nutritious culinary experience.

Our Philosophy

"Hospitality is the contemporaneous exchange designed to enhance mutual wellbeing for the parties involved through the provision of food, drink and accommodation."

We believe in genuine and warm hospitality driven by the motive of duty to please others, deeply inherent in human nature.



Dinner Menu

To Start & Share

Bread Board Turkish bread | whipped butter | olive oil | vinegar | (serves 2) | GF option | V **8**

Warm Assorted Olives GF | V **7**

Char-grilled Halloumi GF | V **11**

Charcuterie Plate | cold meats | red onion jam | cornichons | lavosh | GF option **25**

Entrées

Golubtsi 16

Stuffed cabbage w/ beef mince | sour cream | dill | GF

Massimo's Pasta 17

Panzerotti | spinach | ricotta | light cherry tomato sauce | V

Caldo Verde Soup 16

Chorizo | potato | crispy kale | GF option

Ceviche 17

Raw market fish | lime juice | diced tomato | GF

Mains

Massaman Curry 29

Vegetarian massaman curry | potatoes | cauliflower | snow peas | baby corn | peanuts | coconut rice | GF | V

Picanha 34

Char-grilled 250gr beef sirloin | potato medallions | roast baby vegetables | chimichurri | GF

Moroccan Lamb Cutlets 35

Lamb cutlets | cous cous | green beans | tahini labneh | date jus

Coq au Vin 32

Chicken Maryland | potato puree | bacon | field mushrooms | onion | baby carrot | red wine jus | GF

Massimo's Pasta 29

Panzerotti | salmon | ricotta | dill sauce | V option (see entrée)

Fish of the Day (market price)

See wait staff | GF option

Sides

Roasted Baby Beetroot Salad | walnuts | goats chevre | GF | V **9**

Roasted Vegetables | baby carrots | char-grilled capsicum | cauliflower | GF | V **9**

Cous Cous | green beans | tahini labne | V **9**

(GF) - Gluten Free (V) - Vegetarian

'World Inspired Food'

Beverages

Beers & Cider

Cascade Premium Light, Light Lager	TAS	7
Cooper's, Mild Ale	SA	7.5
Peroni Nasstro Azzuro/Leggera, Lager	Italy	8
Asahi, Lager	Japan	8.5
Newstead 'Mayne Thing', Golden Ale	QLD	9.5
Mismatch, Archie's Red Ale	SA	9.0
Stone & Wood, Pacific Ale	NSW	9.5
Little Creatures, IPA	WA	9.5
Pilsner Urquell, Pilsner	Czech	8.5
Hoegaarden, Weis Bier	Belgium	9
The Hills Cider Co., Apple Cider	SA	8.5

Non-Alcoholic

Antipodes Sparkling Water 500ml	6	1l	8.5
Soft Drink (Coke, Coke Zero, Lemonade)			4.5
Strangelove Organic Beverages (Ginger Beer, Bitter Grapefruit, Smoked Cola)			6
Lemon, Lime & Bitters			5
Orange or Apple Juice			5

Wine

Glass Bottle

SPARKLING & ROSE

Jansz Premium Cuvee	Piper's River, TAS	12.5	58
Corto del Pozzo, Organic Prosecco 2015	Veneto, Italy	10	46
Champagne Palmer Brut Reserve	Reims, France		120
Christobel's, Moscato 2016	SA	8	35
83 Rose 2016 Cotes de Provence	Provence, France	10	45

WHITE

Opawa, Sauvignon Blanc 2016	Marlborough, NZ	9.5	42
Sidewood, Sauvignon Blanc 2016	Adelaide Hills, SA		46
The Throne, Sauvignon Blanc 2014	Marlborough, NZ		56
Ingram Road, Chardonnay 2016	Yarra Valley, VIC	9.5	43
Forest Hill, Chardonnay 2015	Mount Barker, SA		53
Jim Barry 'The Lodge Hill', Riesling, 2016	Clare Valley, SA		49
Canal Grando, Pinot Grigio 2015	Veneto, Italy	9	39

RED

Sidewood, Pinot Noir 2016	Adelaide Hills, SA	11	49
Chalk Hill 'Luna', Shiraz 2015	Mclaren Vale, SA	9	39
Pitchfork, Cabernet Merlot 2014	Margaret River, WA	8.5	37
Bleasdale 'Mulberry Tree', Cabernet Sauvignon 2013	Langhorne Creek, SA		58
Running with Bulls, Tempranillo 2015	Barossa, SA		46
Alamos, Malbec 2015	Mendoza, Argentina		44
Rocca di Castagnoli, Chianti 2014	Tuscany, Italy		42
Domaine Roux Pere & Fils, Beaujolais 2014	Beaujolais, France		56

Dessert Menu

Chocolate Terrine 14

Almond praline | almond paste | vanilla ice-cream

Sylvia's Baklava Ice-cream Sandwich 15

House-made baklava | pistachio ice-cream | raspberry coulis

Dessert Special

See wait staff | weekly changing

Cheese Platter 25

Organic Brie | pure chevre | blue d'auvergne | fresh fruit | fig jam | lavosh | GF Option | V

Dessert Cocktails

Kahlua Mudslide

16

Kahlua 30ml | Vodka 15ml | Baileys 15ml | cream | chocolate drizzle | *shaken, served in martini glass*

Nutella & Frangelico Affogato

16

Vanilla-bean ice-cream | Frangelico 30ml | Nutella layer | espresso | *served in martini glass*

Dessert Wine & Liqueurs

Heggies, Botrytis Riesling (50mls)

Eden Valley

9.5

St. Nicholas Commandaria, Fortified Wine (50mls)

Cyprus

7

Liqueurs

Ouzo, Frangelico, Kahlua, Baileys, Midori, Malibu, Crème de Cacao, Peach Schnapps

9

Premium Liqueurs

Grand Marnier, Cointreau, Drambuie, Chambord, Amaretto, Pavan Liqueur de France

10

Tea and Coffee

Coffees

Espresso, Ristretto, Short Macchiato, Piccolo

3.5

Cappuccino, Flat White, Black, Latte, Long Macchiato

4

Hot Chocolate, Mocha, Chai Latte

4

Affogato

8

(with liqueur)

14

Extras

Certified Organic Coffee

0.5

Extra Shot, Mug

1

Soy Milk, Lactose Free Milk, Decaf, Syrups (vanilla, hazelnut, caramel)

0.5

Teas

Earl Grey, English Breakfast, China Green Tea, Peppermint, Chamomile,

4

Vanilla Spiced Chai, Oolong, Darjeeling