

# Medley

CAFE & RESTAURANT

## 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 inherit 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 16**

Chorizo | potato | crispy kale | GF option

**Ceviche 17**

Raw market fish | lime juice | diced tomato | GF

## Mains

**Massaman Curry 29**

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 37**

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

**Quail Ballotine 36**

Quail | chicken liver mousse | hazelnut & raisin puree | confit potatoes | baby onions | port wine jus | GF

**Massimo's Pasta 29**

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

**Market Fish 34**

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 <i>Italy</i>		8
Asahi, Lager	<i>Japan</i>	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	<i>Belgium</i>	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

### SPARKLING & ROSE

Jansz Premium Cuvee
Corto del Pozzo, Organic Prosecco 2015
Champagne Palmer Brut Reserve
Christobel's, Moscato 2016
83 Rose 2016 Cotes de Provence

<i>Piper's River, TAS</i>	12.5	58
<i>Veneto, Italy</i>	10	46
<i>Reims, France</i>		120
SA	8	35
<i>Provence, France</i>	10	45

### WHITE

Opawa, Sauvignon Blanc 2016
Sidewood, Sauvignon Blanc 2016
The Throne, Sauvignon Blanc 2014
Ingram Road, Chardonnay 2016
Forest Hill, Chardonnay 2015
Jim Barry 'The Lodge Hill', Riesling, 2016
Canal Grando, Pinot Grigio 2015

<i>Marlborough, NZ</i>	9.5	42
<i>Adelaide Hills, SA</i>		46
<i>Marlborough, NZ</i>		56
<i>Yarra Valley, VIC</i>	9.5	43
<i>Mount Barker, SA</i>		53
<i>Clare Valley, SA</i>		49
<i>Veneto, Italy</i>	9	39

### RED

Sidewood, Pinot Noir 2014
Chalk Hill 'Luna', Shiraz 2015
Pitchfork, Cabernet Merlot 2014
Bleasdale 'Mulberry Tree', Cabernet Sauvignon 2013
Running with Bulls, Tempranillo 2015
Alamos, Malbec 2015
Rocca di Castagnoli, Chianti 2014
Domaine Roux Pere & Fils, Beaujolais 2014

<i>Adelaide Hills, SA</i>	11	49
<i>McClaren Vale, SA</i>	9	39
<i>Margaret River, WA</i>	8.5	37
<i>Langhorne Creek, SA</i>		58
<i>Barossa, SA</i>		46
<i>Mendoza, Argentina</i>		44
<i>Tuscany, Italy</i>		42
<i>Beaujolais, France</i>		56

## Glass Bottle

# Dessert Menu

## **Xing Ren Pudding 14**

Almond milk | sugar | gelatine | fresh berries | GF

## **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**

Double Shot, Mug

**1**

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

**0.5**

### **Teas**

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

**4**

Vanilla Spiced Chai, Oolong, Darjeeling