

– STONE BAKED BREAD –

Perfect to share between 2

Trio Of Dips (v)

21

Green hummus, labneh & baba ghanoush served w. toasted Turkish bread

Za a'atar Man'ouche (May Contain Nuts) (v)*

17

In-house baked flat bread topped with tomato salsa, dried herbs and crumbled Persian feta cheese.

Garlic Pizza (vg) (df)*

18

Homemade pizza spread with garlic, parsley, tomato sauce and mozzarella.
Gluten free pizza base + \$5

– MEZZE –

Mecca Bah Mezze Plate*

31

Toasted Turkish bread, green hummus, feta mixed w. sun-dried tomatoes, baba ghanoush, pickled onions, creamy Brie cheese & cured beef basturma

Wild Dukkah Prawns (4) (Contains nuts)*

24

Grilled prawns topped w. dukkah served on chickpeas, tomato & cucumber salsa, seasoned w. harissa sauce

North African Meatballs (4p)*

21

Spiced beef meatballs on a bed of couscous w. rocket served w. mint & yogurt sauce

Crispy Rustic Cauliflower (vg)*

19

Crispy cauliflower lightly tossed in a blend of Moroccan spices & crushed pine nuts. Served on a bed of creamy tahini sauce topped w. chilli

Ispanakli & Feta Boureks (v) (4p) (Contains nuts optional)

19

Filo pastry stuffed w. feta cheese & spinach served on labneh & crusted mixed nuts. and spinach triangles served on a bed of labneh and mixed nuts

Lamb Sigara Boureks (3p) (df-optional) (Contains nuts)

19

Premium succulent marinated lamb mince w. roasted pine nuts rolled in filo pastry, on a bed of roasted mixed nuts & fried chickpeas. Served w. a homemade harissa sauce & creamy mint yoghurt.

Sticky Spiced Wings (5p)*

19

Sweet & sour chicken wings w. a mixture of Middle Eastern spices, served w. a side of garlic aioli

Falafel (vg) (4p)

19

Chickpea falafel, on a bed of homemade tahini dip

– TAGINES –

Apricot & Moroccan Lamb Shank* 39

A perfect fragrant North African classical fruity dish, slow cooked lamb shank & root vegetables, topped w. fried chickpeas.

Sesame & Honey Glazed Chicken 36 (Contains nuts)*

Served on a bed of roasted aromatic Mediterranean Vegetables topped w. caramelised sultanas, roasted almonds flakes & sesame seeds.

Chermoula Vegetable (vg)* 33

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant & zucchini roasted w. rich chermoula spices.

– SHARED PLATTERS –

For 2 people.

Mecca Bah Signature Platter*

110

*Short tender glazed beef ribs, an assortment of chargrilled garlic chicken & tsire spiced lamb skewers, aromatic Persian pilaf served w. Lebanese flat bread, our homemade garlic sauce & Mediterranean bone marrow
Add fattoush salad – 8*

– MAINS –

Pomegranate Glazed Short Rib* 45

Slow cooked short beef rib with fattoush salad, Moroccan fried potatoes, aioli & dipping sauce

Armenian Lamb Rump w. Rustic 44 Cauliflower Florets*

Pasture fed medium charred lamb rump on a bed of labneh, honey glazed root vegetables & fried chickpeas with a pomegranate molasses

Mediterranean Barramundi* 42

Fresh barramundi served on a bed of creamy green hummus w. Artichoke, sun-dried tomato & roasted broccolini topped w. crushed walnuts and lemon dressing

The Mecca Bah Burger 32

Flame grilled beef patty in a pomegranate molasses topped with melted cheese, tomato relish, a hint of harissa sauce, & rocket. Served on brioche burger bun accompanied by Moroccan battered fries and aioli

– GRILLED KEBABS –

Mixed Kebab Grill*

44

Chargrilled garlic chicken & tsire spiced lamb skewers served w. our homemade creamy mint yoghurt, harissa pomegranate glaze, pilaf & citrus

Harissa Lamb Shish*

41

Baharat marinated lamb Shish, served w. flat bread & fresh herbs, glazed w. a harissa pomegranate reduction and a side of tahini sauce

Garlic Chicken Kebab*

36

Marinated garlic chicken, homemade Persian pilaf, served w. a freshly seasoned tabbouleh & creamy mint yoghurt

– STONE-BAKED MECCA BAH PIZZA –

GF Pizza Base available +5

The Middle Eastern Surf & Turf*

32

Marinated garlic prawns, slow braised pulled beef topped w. mozzarella on a bed of homemade kofta sauce

Moroccan Roasted Lamb*

31

Marinated spit roasted lamb, drizzled w. a creamy mint yoghurt & topped w. fresh rocket & sumac on a bed of homemade kofta sauce

Persian Chicken*

29

Middle Eastern spiced grilled chicken, red peppers & wild mushrooms, on a bed of our walnut muhammara sauce & crumbled Persian feta cheese

Wild Mushrooms (V)*

29

Medley of mushrooms with truffle topped w. mozzarella cheese

Spiced Halloumi (Vg -Optional)*

28

Halloumi cheese, semi sun-dried tomatoes, artichokes, zucchini, on a bed of our walnut muhammara sauce & topped with chermoula spice

– SALADS –

North African Lamb Salad*

31

African spiced shredded lamb, fresh cucumber, baby spinach, pickled beetroot, radish & dukkah, finished w. a sweet pomegranate glaze

Moroccan Chicken Salad*

29

With fresh rocket, pearl couscous, cucumber, radish, pickled beetroot, pickled onions w. lemon honey vinaigrette & fried lebanese bread

Halloumi Salad (v) (Contains nuts- optional)*

26

Pearl couscous, fresh cucumber, vine ripened tomatoes & rocket tossed w. a fusion of honey lemon & pomegranate dressing topped w. crispy almond flakes

Garlic Chickpeas & Kale Salad (vg)*

24

Roasted chickpeas & couscous w. sumac spiced fried kale, lemon tahini dressing & sprinkled w. black sesame seeds.

– SIDES –

Tabbouleh (Df)

18

Roma tomatoes, onion, parsley & mint tossed w. bulgur, freshly squeezed lemon juice & African spices

Fattoush Salad*

16

Roma tomatoes, cucumber, capsicum, sliced radish & fresh herbs topped w. Lebanese croutons & spices

Rustic Smashed Potatoes*

12

Potatoes glazed w. onion, ground garlic, paprika & parsley

Pilaf (Gf)

10

Steamed rice with Middle Eastern spices

Couscous

10

Turkish Bread (3)

8

Hummus/ Labneh/ Baba Ghanoush 8

Harissa/ Tahini/ Mint Yogurt/ Aioli 8

Battered Fries

14

*gf and df options available upon request

Please inform the staff if you have any allergies or dietary restrictions

V – Vegetarian

VG – Vegan

DF – Dairy Free

GF – Gluten Free

– COCKTAILS –

Cafe Del Karim

23

Hennessy, Baileys, Coffee

Casablanca

23

Grey Goose, Lychee, Grapefruit, Citrus, Egg White

Garden Spritz

23

Grey Goose, Lychee, Triple Sec, Citrus, Soda

Marrakesh Kiss

23

Cazadores, Licor43, Passionfruit, Citrus

Mecca Mojito

23

Bati Rum, Bacardi Rum, Mint, Pomegranate, Soda

Earltin

23

Tea infused Vanilla Vodka, Vermouth, Peach

Pineapple Storm

23

Bati White, Kraken Black, Triple Sec, Citrus, Pineapple

Petra Southside

23

Bombay Gin, Honey, Citrus

Sunik Sour

23

Makers Mark, Triple Sec, Aromatic Bitters, Egg White

Turkish Delight

23

Bombay, White Creme De Cacao, Strawberry, Cranberry, Honey, Egg White

– CLASSIC COCKTAILS –

Tokyo Iced Tea

28

Zubrowka, Cazadores, Bombay, Bati, Triple Sec, Midori, Citrus, Sprite

Martini

27

Bombay or Haku, Vermouth

Gin Spritz

26

Bombay Gin, Mixed Berry, Soda

Long Island Iced Tea

26

Zubrowka, Cazadores, Bombay, Bati, Triple Sec, Citrus, Coca Cola

Pina Colada

26

Bati Rum, Coconut Cream, Pineapple Juice

Old Fashioned

25

Makers Mark, Aromatic Bitters, Orange Bitters

Pisco Sour

24

Santiago Pisco, Citrus, Egg White

Amaretto Sour

23

Galliano Amaretto, Citrus, Egg White

Aperol Spritz

23

Aperol, Prosecco, Soda

– COCKTAILS TO SHARE –

Red Wine Sangria

49

Pinot Noir, Port, Peach Liqueur, Soda Water

White Wine Sangria

49

Sauvignon Blanc, Apricot Brandy, Triple Sec, Apple Juice, Sprite

Pimm's Cup

45

Pimms, Vermouth, Triple Sec, Fruit, Coca-Cola, Dry Ginger Ale

– MOCKTAILS –

Tropicana

14

Cinnamon, Pineapple, Citrus, Dry Ginger Ale

Peter Pan

14

Mint, Almond, Pineapple, Citrus, Soda Water

Daphne

14

Pineapple, Lychee, Cranberry, Sprite

Limonata

14

Citrus, Cinnamon, Soda Water

Not-a-Pimms

14

Hibiscus, Lime, Coca-Cola, Dry Ginger Ale

– SPARKLING & CHAMPAGNE –

Vueve Cliqout NV Brut

169

Dry, Robust, Toasty, Smokey
Reims, France

Chandon Brut NV Bay Brut

17 | – | 79

Dry, Fresh, Vibrant, Zesty
Yarra Valley, VIC

Cavaliere d'Oro NV Prosecco

15 | – | 69

Dry, Tropical, Floral, Ripe
Veneto, Italy

Squealing Pig Sparkling Rose

15 | – | 69

Fresh, Fruity, Vibrant
Marlborough, NZ

– WHITE GRAPES –

Hill-Smith Estate Chardonnay

15 | 24 | \$69

*Decadent, Rich, Full-bodied
Eden Valley, SA*

Penfolds Chardonnay

14 | 23 | 65

*Light, Subtle, Fruity
Koonunga, SA*

Cavaliere d'Oro NV Pinot Grigio

15 | 24 | 69

*Floral, Green, Blossoming
Valdadige, Northern Italy*

St Clair Pinot Gris

15 | 24 | 69

*Zesty, Tropical, Aromatic
Marlborough, NZ*

Leo Buring CV Riesling

15 | 24 | 69

*Dry, Citric, Earthy
Clare Valley, SA*

Squealing Pig Sauvignon Blanc

15 | 23 | 65

*Fragrant, Dry, Fruity
Marlborough, NZ*

Cantine Pra Soave Classico 'Otto' DOC

– | – | 85

*Earthy, Fresh, Light
Veneto Italy*

– ROSE WINE –

M De Minuty

– | – | 99

*Dry, Fresh, Tart
Provence, France*

Triennes

17 | 27 | 79

*Dry, Bright, Light fruit
Provence, France*

Squealing Pig Rose

14 | 23 | 65

*Dry, Fruity, Fresh
Marlborough, NZ*

– RED WINE –

Penfolds, Cabernet Sauvignon

15 | 24 | 69

Spiced, Savoury, Dark
Koonunga Hills, SA

Devils Lair, Cheeky Devil, Cabernet Sauvignon

– | – | 69

Woody, Dense, Complex
Margeret River, WA

Pepperjack Malbec

– | – | 75

Spiced, Woody, Balanced
Mendoza, Argentina

Redbank KV Pinot Noir

14 | 23 | 65

Soft, Aromatic, Lively
King Valley, Vic

Squealing Pig Pinot Noir

15 | 24 | 69

Rich, Delicate, Blushing
Central Otago, NZ

Cantina Viticoltori Senesi Aretini Chianti Classico Riserva

– | – | 69

Ripe, Persistent, Herbal
Tuscany, Italy

Dandelion Vineyards Grenache Shiraz Mataro

– | – | 75

Earthy, Playful, Dry
Barossa, SA

Seppelt The Great Entertainer, Shiraz

14 | 23 | 65

Dry, Velvety, Medium-bodied
Victoria

– TAP BEER –

Super Dry Asahi

13 | 17

Great Northern

10 | 14

– BOTTLED BEER & CIDER –

4 Pines Pale Ale	12	Corona	12
Peroni Nastro Azzurro	12	Pure Blonde	10
Peroni Zero	9	Sommersby Apple	11
Sommersby Pear	11	Brookvale Union Ginger Beer	13

– VODKA –

Belvedere	16	Grey Goose	16
Absolut	15	Grey Goose Peach & Rosemary	15
Grey Goose Strawberry & Lemongrass	15	Zubrowka	12

– GIN –

Bombay Sunset	15	Hendricks	15
ROKU	14	Bombay Presse	13
Drumshambo	13	Bombay Sapphire	12

– RUM –

Dead Mans Finger Mango

14

Dead Mans Finger Pineapple

14

Bacardi Coconut

13

Bacardi Raspberry

13

Bacardi Ocho

12

Bacardi Oro

12

Bati White

12

– SCOTCH | WHISKEY –

Laphroaig 10 yo

20

Chivas 18yr

18

Glenmorangie Original

18

Johnny Walker Double Black

16

Gentleman Jack

15

Toki Whiskey

15

Makers Mark 46

15

Makers Mark

12

Teachers

12

– COGNAC | BRANDY –

Hennessey VS

20

Metaxa 5 Star

12

– TEQUILA –

Patron Anejo

18

Patron Reposado

17

Patron Silver

16

Cazadores Reposado

12

– APERITIF –

Galliano Sambuca Black

13

Galliano Sambuca White

13

Cointreau

15

Licor 43

15

Amaretto Galliano

14

Frangelico

13

Pama

13

Amaro Montenegro

12

Aperol

12

Baileys

12

Baileys Coffee

12

Chambord

12

Kahlua

12

Tia Maria

12

Villa Massa Limoncello

12

– COLD BEVERAGES –

Fruit Juice

6

Apple, pineapple, cranberry

Soft Drinks

6

Coke, coke zero, sprite, coke, pink lemonade, dry ginger, tonic water, soda water, ginger beer, tonic water

Lemon Lime Bitters

8

w soda or lemon, ginger beer

Purezza Still Per Person

4

Purezza Sparkling Per Person

4

Purezza Still Per Bottle

6

Purezza Sparkling Per Bottle

6

– HOT BEVERAGE –

Tea – Selection of Tea at the bar

6

Coffee

6

Flat White, Latte, Cappuccino, Macchiato, Piccolo, Mocha

Espresso, Long Black

5

Turkish Coffee

5

Soy, Oat, Almond Milk

1

Hot Chocolate

6

Extra Shot, Mug

1

Dietary Menu Available

No Split Bills – 10 % Surcharge on Public Holidays

Please note that all of our menu items are halal certified. Certificate available upon request

Please note there is a 1.1% surcharge for all credit card transactions