



## SEMI A-LA-CARTE MENU

Two courses \$55 per person - Three courses \$69 per person

Home-made dips, olives and fresh bread \*

### Entrée

- Soup of the day
- Cevapcici, home-made Balkan skinless Angus beef sausages, served traditionally on freshly diced Spanish onion and ajvar, a roasted paprika relish.
- Australian Calamari, stuffed with barramundi, char grilled and served on Balkan style potato salad
- Char grilled scallop and double smoked pancetta brochettes on rocket, pear and grana padano salad
- Avocado Vinaigrette, fresh Avocado on a tomato and cucumber salsa with Yarra Valley goat cheese and vincotto

### Main

- Char grilled MSA graded aged steak, your choice of Certified Black Angus Porterhouse 250g or Teys' Gold Eye fillet 200g, on roasted potatoes, spicy squash salad and red wine beef jus
- Fresh fish, your pick of Atlantic salmon fillet or Swordfish steak, on prawn bisque paella rice and steamed seasonal vegetables
- Goulash, Hungarian style beef stew served with olive oil mashed potato and steamed beans
- Char grilled free-ranged chicken fillets served on wilted spinach and chickpeas puree
- Vegetarian Stuffed Pepper, red capsicum stuffed with portabella mushroom, rice, chickpeas and grana padano, slow-cooked and served on spinach and olive oil mashed potato

### Dessert

- Vanilla bean Crème Brullee
- Chocolate flourless cake with dark chocolate grenache and Belgian chocolate ice cream
- Lemon lime Panna Cotta with poached pear, raspberry coulis and almond brittle
- Sticky Date Pudding with butterscotch sauce and vanilla bean ice-cream
- Walnut Baklava served with candied zest and lemon sorbet \*



Charcoal Restaurant

116 Bridport St, Albert Park 3206

[www.mediterraneo.com.au](http://www.mediterraneo.com.au)

### CHILDREN MENU

\$25 per child under 10 years old

Home-made dips, olives and fresh bread \*

### Kid's Meal

*Parents may request steamed vegetables instead of chips*

Cevapcici and chips

Chicken fillets and chips

Grilled salmon and chips

Eye fillet beef skewer and chips

### Dessert

Vanilla bean and chocolate ice-cream with almond brittle and chocolate topping

Strawberries and berry sorbet

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*Please advise us of your dietary requirements, especially allergies.*

*Dishes marked (\*) are NOT gluten-free (baklava dessert and sourdough bread). Gluten free bread is available and must be ordered separately.*

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