

# DINNER MENU

THURSDAY TO SATURDAY 5.30PM - 9PM

## STARTERS

**Garlic & Cheese Bread (v)** 8  
Confit garlic and mozzarella cheese

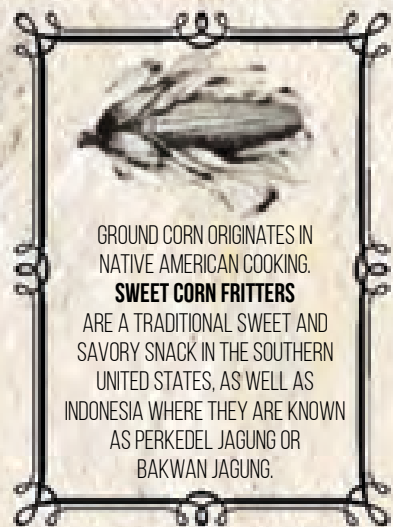
**Mandalay Bruschetta (v)** 14  
Grilled sourdough, fresh tomato, parsley, red onion, semi dried tomato, baby spinach, balsamic glaze & shaved parmesan



GIANT SQUID WRANGLERS ERIC 'SALTY' GOBBINS AND EDMUND FITZGERALD OFTEN WONDERED WHETHER THERE WOULD BE ENOUGH SEA SALT AND LEMON PEPPER TO COAT THEIR ENORMOUS CATCH. FORTUNATELY THE CHEFS AT CLUB MANDALAY DON'T HAVE THAT PROBLEM AS THE SQUID THEY SOURCE ARE SMALL, TENDER AND DELECTABLE!

**Salt & Pepper Squid (gf\*)** 12  
Crispy sea salt & lemon pepper squid, capsicum, Spanish onion and zesty lime mayo

**Smoked Champignons (v, gf\*)** 11  
Smokey eggplant crème, Shiitake mushroom soil, enoki mushrooms, crispy sourdough, sticky beetroot glaze & smoked champignons



**Saganaki (v, gf\*)** 13  
Dried figs & Bizzy Bee local honey

**Sweet Corn Fritters (v)** 9  
Crispy corn fritters, sweet chilli, sesame & coriander

**Olives 3 ways (v)** 11  
Stone baked olive bread, olive tapenade and rainbow olives

**Charred Watermelon (v, gf\*)** 9  
Finished with honey, balsamic glaze, feta cheese & rocket

**Crispy Pork Belly** 10  
Served with dried shallots, red onion, capsicum & chilli, sesame caramel

**Popcorn Cauliflower (v, gf\*)** 10  
Curry infused cauliflower, flash fried & finished with yoghurt, peanut & sesame dukkah

**House Tzatziki (v)** 9  
Greek yoghurt, confit garlic, sea salt, lemon & black peppers, served with oregano flat bread



Our House Tzatziki scored multiple likes even before social media was invented!

## MAINS

**Barramundi (gf\*)** 33  
Roasted Barramundi fillet served with chilled glass noodles, summer greens & chilli, lime, ginger & coriander drizzle  
*Matched with Mt Langi 'Cliff Edge' Pinot Gris - 9 per glass, 40 per bottle*

**Sweet Potato Gnocchi (v)** 25  
Handmade sweet potato gnocchi, button mushrooms, baby spinach, black pepper, vintage cheddar and crispy shallots  
*Matched with Sidewood Sauvignon Blanc - 9 per glass, 40 per bottle*

**Lamb 2 Ways** 35  
Salt & sugar-cured lamb cutlets, hickory smoked, served with sweet potato puree, red wine & rosemary jus partnered with pan fried pieces of lamb back strap with confit garlic, chilli & cumin served with soy and sesame rice  
*Matched with Fox Creek Shiraz - 8 per glass, 34 per bottle*

**Cauliflower Roast (v, gf\*)** 25  
Oven roasted baby cauliflower finished with vindaloo and coconut glaze, dried shallots, poppadoms and cucumber salad

**Mandalay Chicken Parmigiana** 25  
Chicken breast, hint of garlic, shaved ham, Napoli, mozzarella served with fat cut chips and house salad

**Twice Cooked Pork Belly** 30  
Master stock braised for 16 hours then shallow fried, served crispy with an Asian inspired salad and chilli caramel  
*Matched with Mt Langi 'Cliff Edge' Pinot Gris - 9 per glass, 40 per bottle*

**Duck & Prawn Stir Fry** 35  
Peking duck slivers and bay prawns tossed with Hokkien noodles, summer greens, sweet soy and fresh chilli

**Chicken Breast** 28  
Sage, onion & thyme seasoning, oven roasted and served on a champignon and spinach risotto  
*Matched with The Victorian Chardonnay - 8 per glass, 34 per bottle*

**Chilli Fettucine** 25  
Handmade chilli fettucine, chorizo sausage, tomato, baby spinach and toasted garlic crumbs

**Thai Beef Salad** 25  
Marinated beef, flash fried & served with salad leaves, red onion capsicum, coriander, parsley, salted peanuts, crispy noodles and a fiery citrus dressing

**Pork Scaloppini** 30  
Pork fillet medallions in a white wine & mushroom sauce served with Italian inspired potatoes & butter tossed broccolini  
*Matched with Sidewood Sauvignon Blanc - 9 per glass, 40 per bottle*

**Crispy Squid Salad (gf\*)** 25  
Summer inspired salad, crispy salted squid, lime aioli and cracked black pepper



*Pictured: An historic baby cauliflower roasting oven*

10% public holiday surcharge. 10% discount applies upon presentation of Mandalay membership card.

\*Please inform wait staff of any dietary requirements - (gf\*) denotes meal can be made gluten free, (v) denotes vegetarian.

Whilst our Chefs will make every effort to identify ingredients that may cause allergic reactions in some guests, we cannot guarantee all ingredients provided by our suppliers.



# STEAK STONE DINING

THURSDAY TO SATURDAY 5.30PM - 9PM

THE METHOD OF COOKING FOOD ON STONES CAN BE TRACED BACK TO THE ANCIENT EGYPTIANS & VIKINGS

chosen for their heat retention and are heated to 400°C.

### How does it work?

It's an interactive experience. Your meal is served at the table on a heated natural volcanic stone.

The specially selected stones have been

### What do I do?

Stone grill ensures you will enjoy a steak grilled to your personal taste, whether it be rare, medium or well done.

Your steak is seasoned and seared by our chefs.

Simply cut a portion or two and lay it on its side, allowing it to cook to your liking.

Don't forget to let it rest a little.

### How long will the stone stay hot?

The volcanic stone will remain at prime cooking temperature for around 30 minutes allowing you to eat at leisure (BE CAREFUL the stone is extremely hot!)

### Our Meat

Our meat is sourced from a varied array of suppliers, breeds and environments throughout Victoria, South Australia, New South Wales and Tasmania.



**Cape Grim Rib Eye Steak 350 grams** 46  
Cape Grim is located in the far northwest corner of Tasmania, shaped by the wild Southern Ocean swells. The beef is grass fed in a pristine environment with the cleanest air in the world, nothing else added and rewarding you with pure beef flavour.

*Matched with Ladies Who Shoot Their Lunch Shiraz - 9 per glass, 38 per bottle*



**Red Gum Creek Rump Steak 300 grams** 36  
Free range Angus beef from the verdant pastures of Victoria and southern New South Wales.

*Matched with Xanadu Cabernet Sauvignon - 8.50 per glass, 38 per bottle*

**Pinnacle Eye Fillet Victorian Beef Marble score 2+ / 200 grams** 46

Encompassed by the Great Southern Ocean and fringed by the Great Dividing Range, this beef is raised on lush pastures and in a natural stress free environment. No added hormones and no last minute finishing.

*Matched with Ladies Who Shoot Their Lunch Shiraz - 9 per glass, 38 per bottle*

**John Dee Scotch Fillet (200grams) MB 3** 44

John Dee cattle are hand picked and predominately Black Angus or Murray Grey. They enjoy a grain fed diet free from all chemicals. This combined with aging means they have a superior marbling and a seriously deep flavour.

*Matched with Xanadu Cabernet Sauvignon - 8.50 per glass, 38 per bottle*

**Hot Rock Cheese Lovers** 27

Haloumi, saganaki and camembert cheese served with a hot volcanic stone for you to melt at the table accompanied by crusty sourdough, sweet tomato compote, rocket and dried figs (ideal for sharing as a starter, main or dessert).

*Matched with Ladies Who Shoot Their Lunch Shiraz - 9 per glass, 38 per bottle*

**Surf & Surf** 44

100 gram Tasmanian Salmon fillet, 100 gram Barramundi fillet, 4 bay prawns & 8 garlic marinated squid rings served with creamy garlic sauce, tartare sauce, lemon and lime wedges.

*Matched with The Victorian Chardonnay 8 per glass, 34 per bottle*

**ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SAUCE, CURRIED POTATO SALAD OR SUMMER SLAW**

*Membership of the Steak Stone Dining Club was once restricted to gentlemen wearing top*



*hats and smart overcoats... thanks to Club Mandalay the dress rules have changed since then!*

## SAUCE SELECTION

Mushroom & shallot  
Hot English mustard  
Creamy pink peppercorn  
Chilli jam  
Creamy horseradish

Jack Daniels BBQ  
Dijon mustard  
House-made Tomato Relish  
Red wine jus

**Extra sauces 1.10**



## ADD-ONS/SIDES

<b>Fat Cut Chips</b>	2.5	<b>Parmesan, Rocket, Red Onion Salad &amp; Olive Oil</b>	4.5
<b>Wasabi &amp; Red Onion Slaw</b>	2.5	<b>Fetta, Tomato, Red Onion &amp; Olive Oil</b>	6.5
<b>Sautéed Broccolini</b>	4.50		
<b>Panfried Mushrooms</b>	4		
<b>House Salad</b>	4.5		
<b>Sautéed Spinach</b>	4		

*Fat Cut chips prior to being Fat cut*



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