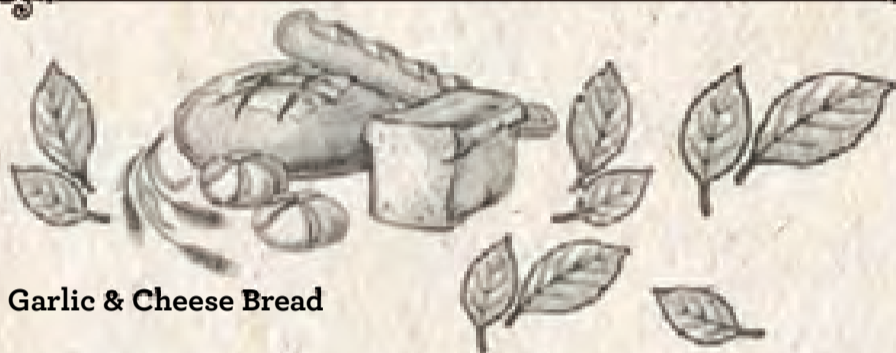


LUNCH MENU

AVAILABLE DAILY 11.30AM - 2.30PM

SOMETHING SMALL (BUT NOT THAT SMALL)



Garlic & Cheese Bread 8

Mandalay Bruschetta (v) 13

Grilled sour dough, fresh tomato, parsley, red onion, semi dried tomato, baby spinach balsamic, glaze & shaved parmesan

*Bizzy Bees
being bizzy*

Saganaki (v, gf*) 13

Served with dried figs and Bizzy Bee local honey

Matched with Pizzini Riesling - 8 per glass, 34 per bottle

Sweet Corn Fritters (v) 9

Crispy corn fritters served with sweet chilli and coriander

Charred Watermelon (v, gf*) 9

Finished with honey, balsamic glaze & feta cheese

Olives 3 Ways (v) 11

Stone baked olive bread, olive tapenade and rainbow olives



The Dukka Palace, Tunisia

The word *Dukka* is derived from the Arabic for 'to pound' since the mixture of spices and nuts is pounded together after being dry roasted.

Middle Eastern vendors used common ingredients such as sesame, coriander, cumin, salt and black pepper.

19th-century foody experts list marjoram, mint, zaatar and chickpeas as other ingredients that can be used in the mixture (but what would they know?).

Popcorn Cauliflower (v, gf*) 10

Curry infused cauliflower, flash fried & finished with yoghurt, peanut and sesame dukka

Matched with The Victorian Pinot Gris - 8 per glass, 34 per bottle

House Tzatziki 9

Greek yoghurt, confit garlic, sea salt, lemon and black pepper, served with oregano flat bread

Matched with Stone Dwellers Rose - 9 per glass, 40 per bottle

SOMETHING LARGER

Pan fried Gnocchi 25

Handmade sweet potato gnocchi, button mushrooms, baby spinach, vintage cheddar & crispy shallots

Matched wine Sidewood Sauvignon Blanc 9 per glass, 40 per bottle

Thai Beef Salad 25

Marinated beef, flash fried & served with salad leaves, red onion, capsicum, coriander, parsley, salted peanuts, crispy noodles & a fiery citrus dressing

Reuben Burger 22

Beef burger, swiss cheese, brown onion, sauerkraut pickles, 1000 island dressing.

BLAT 20

Crusty sourdough, bacon, lettuce, avocado & tomato sandwich served with fat cut chips



**CHEESE LOVER AND FASHION
EXPERT ROBERT DE FROMAGE
EYEING UP THREE DELICIOUSLY
CHEESY CHOICES!**

Mandalay Burger 22

Beef burger, truffle mayo, vintage cheddar, roquette & sautéed mushrooms served with fat cut chips

Hot Rock Cheese Lovers 27

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

*Matched with
Ladies Who Shoot Their Lunch Shiraz -
9 per glass, 40 per bottle*

Mandalay Chicken Parmigiana 25

Chicken breast with a hint of garlic, shaved ham, Napoli sauce & Mozzarella served with fat cut chips & house salad

Steak Sandwich 25

Crusty sourdough, Scotch fillet, braised onions, tasty cheese, iceberg lettuce, tomato and jalapenos served with fat cut chips

Matched wine Fox Creek Shiraz - 9 per glass, 40 per bottle

Crispy Squid Salad (gf) 25

Summer inspired salad, crispy salted squid, lime aioli & cracked black pepper

Matched wine Sidewood Sauvignon Blanc - 9 per glass, 40 per bottle

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

TRADITIONAL PIZZAS



SMALL 10.90 LARGE 14.90

In 16th-century Naples, a galette flatbread was referred to as a pizza. Known as the dish for poor people, it was sold in the street.

- Garlic**
Roasted garlic, mozzarella cheese
- Margherita**
Cheese, tomato sugo, oregano
- Aussie**
Cheese, tomato sugo, ham, egg
- Hawaiian**
Cheese, tomato sugo, ham, pineapple
- Pepperoni**
Cheese, tomato sugo, salami

Chicken BBQ

Cheese, tomato sugo, chicken, bbq sauce, sliced onion

Mandalay

Cheese, tomato sugo, mushrooms, ham, salami, peppers, olives, onion, pineapple

Capricciosa

Cheese, tomato sugo, mushrooms, ham, olives

Volcano

Cheese, tomato sugo, jalapenos, onion, salami, peppers, chilli flakes

Vegetarian

Cheese, tomato sugo, mushrooms, sliced onion, peppers, pineapple, olives

Mushroom

Cheese, tomato sugo, sliced mushrooms

In the early twentieth-century most pizza recipes were sweet. However, by 1927, Ada Boni's collection of regional cooking included a recipe using tomatoes and mozzarella. Today Ada Boni would surely be blown away by our selection.



GOURMET pizzas

The word gourmet is from the French term for a wine broker employed by a wine dealer.
Cheers!

SMALL 14.90 LARGE 17.90

Chef's Recipe

Satay Chicken

Cheese, satay sauce, rocket, red onion, salted peanuts

Salmon

Cheese, pesto, red onion, spinach, sour cream

Avocado

Basil pesto, semi dried tomato, red onion, spring onion, aioli, shaved parmesan

Tandoori Chicken

Cheese, sugo, yoghurt, dukkah, spring onion

Elpaso

Cheese, sugo, spicy beef, jalapenos, red kidney beans, sour cream, guacamole

Meat Lovers

Cheese, sugo, ham, salami, pork sausage, chicken, white onion, smoky BBQ

