

# Restaurant Menu

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## ENTREE

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**V GARLIC COB LOAF 9**

Oven-baked cob loaf covered with garlic butter, served with rosemary salt, olive oil & balsamic.

**Add cheese 2**

**V TEMPURA VEGETABLES 11**

Japanese style tempura vegetables served with sweet soy sauce.

**V BRUSCHETTA 14.5**

Toasted sourdough topped with diced haloumi and chorizo, olive oil, and shaved Grana Padano (x3).

**FIVE SPICE SQUID 12.5**

Five spiced crispy squid served on an Asian infused bean shoot salad with lime aioli.

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## MAIN

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**MANDALAY PARMIGIANA 27.5**

Herb panko crumbed chicken breast, shaved ham, rich tomato Napoli and mozzarella served with house salad & fat cut chips.

**FEATHER & FIN 35**

Mustard-herb marinated chicken breast topped with butterflied prawns & calamari in a creamy confit garlic & white wine reduction, served with baby potatoes.

**V WARM WINTER VEG SALAD 21**

Slow oven-roasted Winter vegetables tossed in basil oil & crumbled feta.

**Add chicken 4.5 | prawns 6**

**TERIYAKI SALMON 33**

Pan seared salmon fillet deglazed in teriyaki sauce accompanied with wok tossed Asian vegetables.

**MANDALAY BEEF BURGER 22**

Angus beef patty, swiss cheese, tomato, Spanish onion, bacon jam, iceberg lettuce and thousand island dressing served with chips.

**FETTUCCINE CARBONARA 25**

Fettuccine pasta tossed with fresh garlic, egg yolk, pancetta, Grana Padano, topped with crispy prosciutto.

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## STEAK STONE DINING

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### STEAKS

Rump Steak 330g | **30**  
Scotch Fillet 250g | **40**  
Rib Eye Steak 350g | **42**

### SAUCES (PICK 1)

Red Wine Jus  
Mushroom & Shallot  
Creamy Pink Peppercorn  
Horseradish  
House-made Tomato Relish

### DELICIOUS SIDES

Rosemary infused roast potatoes | **3**  
Buttered roast vegetables & greens | **3**  
House salad | **3.5**  
Creamy potato mash | **3.5**  
Fat cut chips | **2.5**

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## PIZZA

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### GUSTOSA

Tomato sugo, buffalo mozzarella,  
chorizo sausage, forest mushroom,  
truffle oil, parmesan & fennel seed.  
**Small 15.5 | Large 19.5**

### MEDITERRANEAN CHICKEN

Tomato sugo, buffalo mozzarella,  
roasted red pepper, grilled chicken,  
feta and balsamic glaze.  
**Small 15.5 | Large 19.5**

### V MARGHERITA

Fresh tomatoes, buffalo mozzarella  
and basil.  
**Small 15.5 | Large 19.5**

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## SIDES

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### V ALL SIDES 5

Creamy potato mash  
Bowl of chips  
House salad  
Stir-fried vegetables

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## K I D S

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### KID'S MEAL 8.5

Fish and chips  
Chicken nuggets and chips  
Chicken parma and chips  
Cheeseburger and chips  
Spaghetti Bolognese

### DESSERT (PICK 1)

Ice-cream with topping  
Frog in a pond

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## D E S S E R T

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### LEMON CHEESECAKE 12

Home-made lemon cheesecake served with passionfruit compote and winter fruits.

### COCONUT CREME BRULEE 12

Coconut creme brulee topped with spicy caramelized pineapple and almond biscotti.

### GINGER TEA STICKY DATE 12

Home-made ginger tea sticky date pudding served with macadamia-crumbed vanilla ice-cream and finished with hot caramel sauce.

### CHOC WALNUT BROWNIE 12

Home-made chocolate and walnut brownie served with praline dusted chocolate ice-cream and finished with warm chocolate ganache.