

## ENTRÉE

- GARLIC BREAD** \$9 (V)  
Oven baked with garlic and herb butter
- CHEESY GARLIC BREAD** \$12 (V)  
Oven baked with cheese, garlic and herb butter
- GARLIC AND HERB PIZETTE** \$12 (V)  
Oven baked Flat bread, confit garlic, mixed herbs and cheese
- TAMARIND GLAZED SALMON** *Signature* \$19 (GFO)  
Tasmanian salmon, tamarind glaze, shallots, papadum and a minty cilantro sauce
- BARRAMUNDI CEVICHE** \$19 (GF)  
Barramundi marinated with vinegar, minted yogurt, lemon dressing, sliced shallots and sriracha oil
- DUCK SPRING ROLL** \$17  
Deep-fried duck spring rolls (3pc) with orange jus and pickled red cabbage
- BUFFALO CAULIFLOWER** \$17 (V)  
Battered cauliflower coated with buffalo sauce, minted yogurt, fried shallots and chives
- PUMPKIN ARANCINI** \$17 (LG/VE)  
Pumpkin Arancini balls (4pc) with roasted pumpkin puree, pumpkin bits and fried sage
- SALT AND PEPPER CALAMARI** \$19 (DF)  
Fried Calamari (8pc) with cilantro crema, coriander, herb oil and lemon
- STUFFED PUMPKIN FLOWER** \$17 (V)  
Deep-fried battered pumpkin flower stuffed with corn, ricotta, chili, coriander, pumpkin puree and pumpkin bits
- CHICKEN SKEWER** \$17  
Asian Chicken skewer, pickled cabbage and satay sauce
- GRILLED SQUID** \$19 (DF/GF)  
Grilled squid with cilantro sauce, shallots, pickled cabbage and lemon

# Mango's

Bar & Grill

## MANGO'S GRILL

- MISO GLAZED BARRAMUNDI** \$38  
Roasted miso glazed, with mashed potato, bok choy, black garlic emulsion, herb oil and clam velouté
- PAN SEARED SALMON** \$35 (GF)  
Pan seared skin on salmon with mashed potato, bok choy, black garlic emulsion, herb oil and clam velouté
- RUMP 300G** JOHN DEE, GRASS FED \$39 (GF)
- SCOTCH FILLET 250G** JOHN DEE, GRASS FED \$46 (GF)
- SIRLOIN 250G** JOHN DEE, GRASS FED \$42 (GF)
- CHICKEN BREAST** FREE RANGE \$30 (GF)
- VEGAN STEAK** \$26 (V)

ALL SERVED WITH CHIPS AND PICKLED RED CABBAGE AND A CHOICE OF SAUCE

### SAUCE SELECTIONS

GRAVY, RED WINE JUS, MUSHROOM SAUCE AND CLAM VELOUTE

## SALADS

- WATERMELON SALAD** \$17 (V/VEO/DFO)  
Watermelon, sliced shallots, cucumber, feta cheese, balsamic glaze, mint and coriander with lime fish sauce
- BRAISED PORK BELLY HUMBA WITH GREEN PAPAYA SALAD** \$24 (DF)  
Filipino style braised pork belly with shredded green papaya, tomato, red chili, fried shallots, coriander, mint and Nahm Jim sauce
- PRAWN AND VERMICELLI SALAD** \$24 (GFO/DF)  
Prawn with vermicelli, red onion, tomato, cucumber, chili, coriander, mint and lime fish sauce
- GARDEN SALAD** \$12 (VE/DF/GF)  
Mixed leaves, cucumber, sliced onion, tomato and lemon vinaigrette

## SENIORS LUNCH MEALS

*Add On Dessert* \$5  
**PAVLOVA**  
with cream and mixed berries

- CHICKEN BURGER** \$15  
Crumbed chicken thigh with cheese, greens, aioli on a brioche bun served with chips
- SCHNITZEL** \$15  
Crumbed free range chicken breast served with pickled red cabbage, chips, sliced lemon and gravy
- FISH AND CHIPS** \$15  
Crumbed dory fillet served with chips and pickled red cabbage and tartare sauce
- LAMB SAUSAGE** \$15  
Lamb sausage with mashed potato, broccolini and gravy

**AVAILABLE LUNCH TIME ONLY**  
ONLY AVAILABLE FOR SENIOR CARD HOLDERS  
ADD ON ONLY AVAILABLE WITH ANY PURCHASE OF A SENIORS MEAL

## KIDS MENU

KIDS MEALS ARE SUITABLE FOR THOSE 12 YEARS & UNDER

*Kids Add Ons* \$2ea  
**POT OF SOFT DRINK**  
and/or  
**DIXIE CUP & TOPPING**

- FISH'N'CHIPS** \$13  
Crumbed fish fillet with chips and tomato sauce
- CHICKEN NUGGETS** \$13  
Crumbed nuggets with chips and tomato sauce
- SCHNITZEL** \$13  
Crumbed free range chicken breast with chips and tomato sauce
- SPAGHETTI** \$13 (GFO/VO)  
Freshly cooked spaghetti tossed with house made napolitana sauce and parmesan cheese
- MAC AND CHEESE** \$13 (GFO)  
Macaroni pasta, cheese sauce and bacon bits on top

**GLUTEN FREE PASTA ADDITIONAL \$2**  
ADD ONS ONLY AVAILABLE WITH ANY PURCHASE OF A KIDS MEAL

## BURGERS

(ALL SERVED WITH CHIPS)

**MANGO'S BURGER** *Signature* \$26

Minced beef patty (cooked medium) bacon jam, American cheese, pickled onion, mayonnaise and greens on a bun

**SOFT SHELL CRAB BURGER** \$26

Deep-fried soft-shell crab, spicy togarashi mayo, Asian coleslaw and avocado on a brioche bun

**VEGAN BURGER** \$26 (VE)

Plant-based patty with curry vegan aioli, pickled onion, mashed sweet potato croquette and greens on a potato bun

**CHICKEN BURGER** \$26

Crumbed chicken thigh with spicy togarashi mayo, bacon jam, American cheese, pickled onion and greens on a bun

## PASTA

GLUTEN FREE PASTA ADDITIONAL \$2

**RED PEPPER RIGATONI** \$25 (VE/GFO)

Rigatoni, grilled tomato and red pepper sauce, black croutons, olives, basil and parmesan

**BEEF RAGOUT** \$29 (GFO)

Rigatoni, tomato braised beef, whipped cream cheese, black croutons, oven dried tomato, fried sage and herb oil

**CREAMY CLAM SPAGHETTI** \$28 (GFO)

Spaghetti, creamy clam sauce, spinach, parmesan and chili flakes with a lemon on the side

## PUB CLASSIC

**FISH AND CHIPS** \$25

Crumbed dory fillet served with chips, pickled red cabbage and tartare sauce

**PARMIGIANA** \$27

Crumbed free range chicken breast, topped with house-made napolitana sauce, shaved ham and cheese served with chips and pickled red cabbage

**SCHNITZEL** \$25

Crumbed free range chicken breast served with pickled red cabbage, chips, sliced lemon and gravy

# Mango's

Bar & Grill

## CHEF'S SIGNATURE

**ASIAN PORK RIBS BBQ** \$39 (GFO)

Sriracha tamarind glazed pork ribs, puffed wild rice, sesame seeds, crispy shallots, coriander, pickled red cabbage and mashed potato

**BRAISED BEEF SALPICAO** \$37 (GF)

Braised beef salpicao, mashed potato, garlic chips and mushroom

**LAMB SHANK CALDERETA** \$34

Braised lamb shank, mashed potato, fried tomato, black olives, broccolini and tomato

**MISO GLAZED PORK CHOP** \$37

Grilled French cut pork chop with miso glazed topped with puffed wild rice, mashed potato, broccolini, fried tomato and buttered miso sauce

## SIDES & SAUCES

\*NO ALTERATION IN ANY OF THE SIDES UNLESS ALREADY MARKED AS A DIETARY OPTION

**CHIPS SIDE/BOWL** \$6/12

**STEAMED BROCCOLINI** (VE/DF/GF) \$10

**STEAMED BOK CHOY** (VE/DF/GF) \$10

**PICKLED RED CABBAGE** (VE/DF/GF) \$8

**MASHED POTATO** (GF/IV) \$10

**CHICKEN BREAST** (GF/DF) \$10

**GARDEN SALAD** (V/VEO/GF) \$8

**PRAWNS** (GF) \$14

**GRAVY** (GF/DF) \$3

**RED WINE JUS** (GF/DF) \$3

**CLAM VELOUTE** (GF) \$3

**MUSHROOM SAUCE** (GF) \$3

## PIZZA

ALL PIZZAS SERVED ON A 12" BASE  
GLUTEN FREE BASE ADDITIONAL \$5

**BBQ CHICKEN** \$28 (GFO)

Free range chicken breast, mozzarella cheese, pickled onion, confit mushroom, coriander on hickory barbeque base

**MEAT LOVERS** \$28 (GFO)

Shaved ham, free range chicken breast, pepperoni, lamb sausage, mozzarella cheese and pickled onion on a tomato sogu base

**VEGGIE LOVERS** \$25 (GFO)

Roasted mixed pumpkin, onion, capsicum, zucchini, mozzarella cheese on a tomato sogu base

## DESSERTS

\$15 EACH

**HALO-HALO SPRING ROLL**

Filipino dessert deep fry spring roll halo halo with vanilla ice cream

**MERINGUE ROLL**

Meringue roll filled with egg custard, almond crumble, berries compote and double whipped cream

**S' MORSE PAVLOVA**

Burnt pavlova with biscoff soil, whipped cream and ganache

**CRÈME CARAMEL**

Filipino style custard with berries

**MANGO FLOAT**

Whipped cream, crushed biscoff, mango compote and salted coconut sauce

**BANANA SPLIT**

Fresh QLD banana, vanilla ice cream, chocolate mousse, chocolate sauce, nuts, berries and chocolate wafer

**AFFOGATO 18+**

Vanilla gelato and macadamia and wattleseed liqueur with espresso shot, chocolate flakes and crispy nutella wafer

*Feel Good Bananas*  
A DELICIOUS FROZEN BANANA COVERED IN DARK CHOCOLATE!  
\$7 ea

(v) vegetarian | (ve) vegan friendly | (gf) gluten free | (lg) low gluten  
(gfo) gluten free option | (vo) vegan option | (df) dairy free

**Surcharge** | A surcharge of 12.5% will apply to all food & beverage items on Queensland Public Holidays

**Food allergies** | Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please inform wait staff of any allergies each time you place an order.

## RED

	150ml	250ml	
Stonegate Cab Sauv - McLarenvale, SA	\$8.5	\$13	\$34
Rhythm & Rhyme Shiraz - Riverlands, SA	\$8	\$12	\$32
Chalk Hill Cab Merlot - SA	\$7.5	\$11	\$30
Muscle Man Shiraz - McLaren Vale, SA	\$7.5	\$11	
Angove Organic Shiraz Cabernet 187ml - SA			\$9
Long Row Merlot 187ml - SA			\$9
The Anchorage Cab Merlot - SA	\$8	\$12	\$32
Long Row Cabernet Sauvignon 187ml - SA			\$9
Long Row Shiraz 187ml - SA			\$9
Rochford Pinot Noir	\$9.5	\$14	\$38
Chalk Hill Shiraz Cebernet	\$7.5	\$11	\$30
Rocca Nero d'Avola - Sicily, Italy			\$45
Rocca Chianti - Tuscany, Italy			\$45
Simon Tolley Pinot Noir - Adelaide Hills, SA			\$55
Simon Tolley Perfectus Shiraz - Adelaide Hills, SA			\$85

## WHITE

	150ml	250ml	
Stonegate Sauv Blanc - McLaren Vale, SA	\$8.5	\$13	\$34
Kissing Booth Sauv Blanc	\$7.5	\$11	
Bone Dry Rose - Less than 1g of sugar per bottle	\$8.0	\$12	\$32
Rhythm & Rhyme Chardonnay - Riverlands, SA	\$8.0	\$12	\$32
Angove Organic Rose 187ml - SA			\$9.0
Bone Dry Sauv Blanc - Less than 1g of sugar per bottle	\$8	\$12	\$32
Greatest Showman Chardonnay - Adelaide Hills, SA	\$7.5	\$11	
Long Row Pinot Grigio - SA	\$7.5	\$11	\$30
Sugar and Spice Moscato - SA	\$7.5	\$11	
Mt Riley Sauvignon Blanc - Marlborough, NZ	\$9.5	\$14	\$38
Long Row Chardonnay 187ml - SA			\$9.0
Angove Organic Sauv Blanc 187ml			\$9.0
Bone Dry Pinot Gris - Less than 1g of sugar per bottle	\$8	\$12	\$32
Rocca Soave - Veneto, Italy			\$45
Simon Tolley Sauvignon Blanc - Adelaide Hills, SA			\$55
Simon Tolley Pinot Noir Rose - Adelaide Hills, SA			\$55

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Bar & Grill

## SPARKLING

		
Villa Jolanda Prosecco 200ml - Veneto, Italy		\$13
Long Row Chardonnay Pinot Noir Sparkling 200ml - SA		\$11
Angove Organic Cuvée Brut 200ml - SA		\$11
Chalk Hill Blue Cuvée Brut - SA	\$7.5	\$30
Pizzolato Prosecco - Veneto, Italy		\$60

## Signature COCKTAIL

\$25

### RAINBOW BENDERKEET

Blue Curacao, Malibu, Pineapple Juice and Raspberry

## MOCKTAILS

\$8.50

### THE REDBACK SPIDER

Ice cream, Red Lemonade, Sprinkles, and Lolly Stick

### THE JUMPING JOEY

Red Lemonade, Blue Magic and a Lolly Stick

### PRICKLY POSSUM

Apple Juice, Green Apple Pearls, Mint and Soda

### WOBBLY WOMBAT

Orange Juice, Mango Puree and Apple Pearls

## COCKTAILS

\$18.50

### "THE YOU BEAUT BREW" *Espresso Martini*

Espresso, Sunshine & Sons Vodka, Broken Bean Coffee Liqueur, Vanilla Syrup

### "THE NUTBUSH" *Baileys Martini*

Chocolate Syrup, Baileys, Brookies Macadamia Liqueur, Almond Milk and garnished with chocolate and crushed wafer

### "THE PURPLE RAIN" *Fruit Tingle*

Sunshine Sons Vodka, Vok Blue Curacao, Lemonade and Raspberry Cordial

### "THE SOUR STUNNER" *Strawberry Lime Sour*

Sunshine Sons Gin, Strawberry Vok, Lime Juice, Agave, and egg white

### "THROW THE DICE" *Mango Splice*

Malibu, Vok Mango Liqueur, Pineapple Juice, Mango Puree and Coconut Cream

### "THE OUTBACK MOJITO" *Passionfruit Mojito*

Bacardi, Vok Passionfruit Liqueur, Mint, Agave, passionfruit, and Soda water

### "THE CUDDLY KOALA" *Pina Colada*

Sierra Tequila, Malibu, Pineapple Juice and Coconut Cream

### "THE MOZZIE BITE" *Margarita Classic or Frozen*

Vok Triple Sec, Sierra Tequila, Lime and Agave

### "THE SHAGGIN WAGON" *Hubba Bubba*

East Coast Magic Grape Vodka, Sunshine & Sons Vodka, Lemonade and Raspberry

### "THE BUDGIE SMUGGLER" *Lychee Mojito*

Vok Lychee Liqueur, Bacardi, Mint, Agave Syrup, Lychee Syrup, and Lychees

### "THE BOOZY BENDER" *French Martini*

Chambord, Sunshine Sons Vodka and Pineapple Juice