



MANGROVE

HOTEL

TO SHARE

Scallop ceviche , cucumber, pico de gallo chilli, coriander, fresh lime juice	21
Polenta crusted squid , wild herbs, blood orange aioli, lime	19
Tempura barramundi miso aioli , black sesame, bonito	16
Mirin, star anise, soy braised oxtail <i>grass-fed organic</i> green chilli, sticky glaze, steamed bun	18
Smoked beef brisket tacos , avocado, pico de gallo, pickled red onions, aji sauce	24
Pulled bbq jack fruit tacos , pico de gallo, pickled onion, coriander ^{Vegan}	23
Ramen fried chicken (3) , cabbage slaw, pickled cucumber, green chilli mayo, milk bun	22
Rosemary and sea salt chips served with chipotle, tomatillo sauce and smoked paprika aioli	V9

PIZZAS

All pizzas are available gluten free

Wild mushroom , taleggio, rosemary, smoked ham, bianca base	23
Porcella , nduja sausage, leg ham, salami, basil, sugo, fior di latte	26
Maple chilli roasted butternut , black tahini, labne, dukkah ^V	23
Heirloom tomato , buffalo mozzarella, basil, sugo base ^V	19
Marinara , w.a harissa prawns, cherry tomatoes, roquette	25
Blackened chicken thigh , green tomatillos, bacon, green onion, bianca base	23

SALADS AND BOWLS

Sushi bowl , char sui pork or pulled bbq jack fruit, organic brown rice, avocado, miso eggplant, crunchy vegetables, shallots, black sesame, nori, pickled ginger ^{Vegan}	25
Health bowl , black bean mole, mixed ancient grain, charred sweet corn, jalapeno lime sour cream, kale, wild roquette, apple cider vinegar dressing ^{V/GF}	21
Pulled free range chicken , avocado, mixed greens, beetroot hummus, bursting seed crusted egg, ^{gf}	25
Shredded duck , pickled root, shiitake, soba noodle, tamari dressing, green onion, edamame	26
Mixed leaf , fennel, blood orange, shaved almond, danish feta salad ^{V/GF}	17

MAINS

Smoked beef cheek <i>grass-fed organic</i> mexican street corn, chipotle, lime butter, louisiana mid grain rice, black bean mole, pickled chilli	32
Ajo de mojo chicken maryland , broad bean, mint, lemon, frizee, patatas bravas, aioli	29
250g scotch fillet steak , pan fried shredded brussels, hazelnut, cranberries, roasted rosemary potatoes, shiraz jus ^{gf}	39
Linguine , w.a prawns, clams, mackerel, squid, green peas, reggiano	30
Beef burger , milk bun, bacon, pickled zucchini, beetroot relish, cheese melt, rocket and horseradish, rosemary and sea salt chips	23
Light buttermilk battered king threadfin , mixed leaf, pumpkin, green beans, toasted cashew, currants, rosemary and sea salt chips, tatar sauce, lemon	25
750g grilled tomahawk steak , chimichurri, green beans, pancetta, steakhouse chips	69
Grilled king threadfin , broccoli tabouleh, crumbled fetta, pomegranate, charred lemon	27
Vegan pho , rice noodles, shitake, edamame, coriander, chilli, lime ^V	29

DESSERTS

Cronut sundae , black cherry gelato, burnt marshmallow, candied cashew, almond, citrus curd, cream ^V	14
Hazelnut praline and chia freak shake , marshmallow, Belgian waffle, shaved chocolate, fudge sauce ^V	14
Sweet pizza , mascarpone, apple, choc chips, and cinnamon ^V	16

KIDS MENU

Kids fish , chips, salad and tomato sauce	11
Mini margherita pizza and salad	11
Crispy chicken bun , chips, salad and tomato sauce	11

V - Vegetarian / GF - Gluten free / We can't guarantee the absence of nuts in any of our dishes. Gluten free options on some dishes can be made available.