

mantara

CAFE BAR RESTAURANT

small

fried cauliflower and brussel sprouts <small>NF, VG optional</small> <i>smoked paprika, marinated feta, pepita seeds</i>	16
grilled bread <small>V, VG, NF, DF</small> <i>chickpea hummus, braised olives</i>	14
steamed bao buns <small>DF</small> <i>char siu pork, pickles, kewpie</i>	24
chilled queensland tiger prawn <small>GF, NF, DF</small> <i>pomelo salad, sweet and sour dressing</i>	26
house made BBQ beef ribs <i>ginger, sesame and cucumber salad</i>	26
local marinated cuttlefish <small>NF, DF</small> <i>lemon dressing, house salad</i>	18
crumbed bocconcini <small>V, NF</small> <i>gremolata, romesco sauce, basil</i>	18

large

wagyu skirt steak stir fry <small>NF, DF, GF optional</small> <i>noodles, vegetables, szechuan oil, oyster sauce</i>	28
steamed barramundi <small>NF, DF, GF optional</small> <i>asian greens, shitake mushrooms, ginger dressing, lemon</i>	38
chicken tagliatelle <small>NF, GF optional</small> <i>exotic mushrooms, smoked cheddar sauce, herbed bread crumbs</i>	36
soft shell crab brioche burger <small>NF</small> <i>pickled daikon, house made hot sauce, slaw</i>	32
seafood bouillabaisse <small>NF, DF, GF optional</small> <i>aromatic broth, fennel, cherry tomato, garlic bread, rouille</i>	44

sides

green salad, house made vinaigrette <small>V, NF, GF</small>	12
roasted sweet potato, ricotta, pomegranate <small>GF, NF, DF optional</small>	
beer batter fries, house sauce <small>NF, DF</small>	

desserts

coconut panna cotta <small>NF, GF</small> <i>coconut macaron, mango granita</i>	16
pavlova <small>V, GF, NF, DF optional</small> <i>berry compote, cream, mint</i>	16
hazelnut affogatto <small>V, GF</small> <i>frangelico, hazelnut praline, vanilla ice cream</i>	19