

Mango's *Bar & Grill*

Chef's Table

AMUSE BOUCHE

ASIAN STYLE SALT AND PEPPER CALAMARI

Where tender calamari meet the bold flavours - elevating this experience is the roasted black garlic aioli, a velvety companion

SUBLIME CRUNCH OF OUR BEER BATTERED JOHN DORY

A masterpiece of crispy perfection that encases the flaky tenderness of this premium fish. Complemented by a velvety cilantro yogurt crema

BAKED OYSTER SISIG SUSHI

STARTER

SPICY SALMON SPRING ROLL

A thrilling fusion of fresh, succulent salmon and a bold kick of spice

MAIN

ASIAN SURF AND TURF

(beef with trio seafood)

Grilled short ribs galbi jim, grilled black garlic king prawns with lychee salsa, grilled stuffed squid with nam jim sauce, miso glazed cod fish with chives and yellow rice

DESSERT

MANGO GRAHAM

Layered mango compote with graham soil and salted coconut mousse

DRINKS PACKAGE INCLUDE

BUBBLES- VILLA JOLANDA PROSECCO, STONEGATE BRUT

TAP BEERS - STONE&WOOD, BYRON BAY PREMIUM LARGER, XXXX GOLD, BANANA BENDER LARGER