

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 MEAL

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

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, 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/GF)

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

BEEF RAGOUT \$29 (GF)

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

CREAMY CLAM SPAGHETTI \$28 (GF)

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

SCHINITZEL \$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 (GF)

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

BRAISED BEEF SALPICAIO \$37 (GF)

Braised beef salpicaio, 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/V) \$10

CHICKEN BREAST (GF/DF) \$10

GARDEN SALAD (V/VE/DF/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 (GF)

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

MEAT LOVERS \$28 (GF)

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

VEGGIE LOVERS \$25 (GF)

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.