

Well ... Bread!

GARLIC AND HERB CIABATTA V 9
Slathered in a secret whipped garlic and herb butter then oven-toasted.

SAY "CHEESY" GARLIC! V 10
Our signature ciabatta slab is smothered in garlic and herb butter and our yummy three cheese blend... Fresh from the oven.

Mango's famous bruschetta 14
Char grilled sourdough, with a smear of whipped Persian feta, topped with juicy tiny cut mango, baby tomatoes, red onion, a drizzle of balsamic reduction, extra virgin Stanthorpe olive oil and chiffonade basil.

Start Small

GRILLED HALOUMI 13
"Sunny" style! Hot from the pan with coastal honey, cracked pepper and lemon.

PRAWN SABJI GF 18
Juicy Mooloolaba king prawn simmered in authentic Nepalese curry, served with steamed jeera rice.

4 CHEESES ARANCINI V 13
Served with aioli.

SWEET POTATO CROQUETTE V/GF/GF 13
Served with vegan curried mayo.

Light 'n' Lively

ROASTED VEGETABLE STACK SCF/VE/GF/VO 22
Vegetable jenga! Stacked tall with roast capsicum cheeks, garlic roasted field mushroom, eggplant, grilled zucchini, haloumi, roast pumpkin crowned with caramelised onion, a roast capsicum coulis and pesto.

CAESAR SALAD 18
Turkish bread croutons, Parmigiano Reggiano cheese, crispy bacon, baby cos lettuce, boiled egg and old fashion anchovy dressing.

FATTOUSH SALAD 18
Cucumber, baby tomato, radish, crunchy mixed lettuce, mint, parsley, fried pita bread, sumac spice, all tossed with pomegranate molasses and lime dressing.



From The Burger Bar

All burgers are served with a side of chunky chips.

Available
11:30am - 2:30pm

SUMMER BENDER 23

Char-grilled Angus beef patty, thick cut, smoked local bacon, American cheese, garlic marinated bell peppers, crispy green lettuce, house bourbon BBQ sauce, sweet and spiced pickles and onion rings.

HAPPY VEGAN 22

Plant-based patty, crispy salad, garlic marinated bell peppers, pickles, veg-oli sauce on a green spinach bread bun.

STEAK SANDWICH 25

Tender John Dee rib fillet, American cheese, thick cut, smoked bacon, caramelised onion, lettuce, house relish and aioli on a ciabatta bread.



KIDS MEALS

12⁹⁵ EA.

For kids 12 & under
All served with an ice block.

CHICKEN CHUNKETTES

Crispy battered chicken nuggets served with chunky chips.

KIDS SCHNITZEL

Served with chunky chips.

SPAGHETTI NAPOLI

Fresh cooked pasta and Napoli sauce finished with parmesan cheese.

FISH'N'CHIPS

Battered fish fillets with chunky chips.

DESSERTS

10⁰⁰ EA.

STICKY DATE PUDDING

Served with caramel sauce and chantilly cream.

LEMON TART

Served with berry compote and chantilly cream.

QLD PAVLOVA

Served with berry, passionfruit and chantilly cream.



Welcome to Mango's Bar & Grill

With a twist on modern Australian cuisine, we are proud to source the majority of our products from within a 50km radius. We are committed to supporting local businesses wherever possible.

Seafood is delivered fresh from Mooloolaba, salad leaves and herbs from Palmview, meat from Mooloolah and fruits and vegetables from a variety of local artisan farms. From our signature drinks and cocktails to our mouth-watering local foods and tropical tastes... you're sure to find something that suits everyone.

Sit back, relax and enjoy!

Chicken Coup

All schnitzels are served with chunky chips and house salad OR creamy mash and seasonal vegetables.

First the schnitzels ...

SCHNITZEL CLASSIC with your choice of sauce. 23

PARMIGIANA'O'RAMA 26

Our classic parmigiana with rich Napoli sauce, triple smoked ham and Mango's famous three cheese melt.

THE QUEENSLANDER SCF 28

Now this one is a show stopper! With avocado, smokey ham, caramelised pineapple, Mango's famous three cheese melt and finished with a béarnaise drizzle!

CARNIVORE PARMIGIANA 28

House BBQ bourbon base, smoked ham, mild salami and smoked bacon.

... and now the rest!

LEMON THYME AND CONFIT GARLIC CHICKEN BREAST 23

Grilled marinated chicken breast served with chunky chips and salad. (GFO)

POLLO ASADO LATINO 24

South American style grilled local chicken breast served with creamy mash potato, steamed broccolini topped with charred tomato & chilli peppers (slightly spicy) sauce, drizzled with house chimichurri.

From the Pizzeria

VEGETARIAN V 22

Fior di latte mozzarella, sautéed eggplant, zucchini, pumpkin, red onion and colourful capsicum on a Napoli sauce base.

MEAT LOVERS 24

Fior di latte mozzarella, smoked ham, grilled chicken, mild salami and smoked bacon on a Napoli sauce base.

POLLO E PESTO PIZZA 24

Fior di latte mozzarella, grilled chicken, roasted capsicum and basil pesto.

WANT A GLUTEN FREE BASE? ADD 3.50

From the famous BBP Grill

All steaks from John Dee, oldest family owned meat processor in Australia, Darling Downs

The Classic Cuts

300G RUMP STEAK 35

Our locally sourced and branded rump will impress. From the rural Darling Downs region, this cut is world-class offering the classic rump flavour and tenderness.

250G PORTERHOUSE STEAK 36

This juicy John Dee porterhouse steak is sure to indulge your palate in a unique meat experience. The signature salt fat layer makes all the difference.

FILET MIGNON 39

This Tender Darling Downs filet mignon wrapped in local smoked pancetta will bring back fond flavour memories. Served with creamy mash potato, garlic butter sautéed greens and red wine jus.

The Unusual Cuts

300G PORK COLLAR STEAK 33

Grilled local pork collar steak, served with mash potato, coleslaw salad and grilled granny smith apple, topped with apple cider jus.

300G MARINATED BEEF SKIRT STEAK 35

This unapplauded cut of beef is sure to surprise you. Our Chef marinates it overnight with garlic cloves, rosemary and juniper berry then it gets char-grilled to medium rare only and rest. Served with mash potato, coleslaw salad and drizzled with house chimichurri.

Scrumptious Sides

BEER BATTERED ONION RINGS 6 **HOUSE SIDE SALAD** 6

CHUNKY CHIPS 6 **SEASONAL VEGETABLES** 8

SWEET POTATO FRIES 8 **CREAMY MASHED POTATO** 8

Tasty Toppers

CHAR-GRILLED LEMON MYRTLE CHICKEN 9 **GRILLED MOOLOOLABA PRAWNS** 15

GRILLED HALOUMI 9 **SALT PEPPER CALAMARI** 9

Get Saucy

Gravy / Mushroom / Béarnaise / Banana relish
Peppercorn / Mango Salsa / Creamy garlic herb / Red wine jus

WANT EXTRA? ADD 3

Ocean's Away!

(Well it's very close ... really!)

BEER BATTERED BARRAMUNDI 25

Barramundi fillet battered with our house BB lager infuse, served with chunky chips and house salad.

SALT AND PEPPER CALAMARI 25

Tender calamari strips, dusted in salt and black pepper semolina, served with house wattle seed aioli, chunky chips and house salad.

CLASSIC SALMON 30

Pan fried salmon, served with mash potato, steamed greens, and topped with creamy garlic and herb sauce.

Pasta at the Pub

MORETON BAY BUG SPAGHETTI GFO 35

Juicy pan-fried Moreton Bay Bug tossed with chilli, garlic, cherry tomato, parsley in a white wine and butter sauce topped with our house spinach and basil pesto.

SPAGHETTI ALLA CARBONARA 26

Delicious al dente guitar spaghetti, tossed with smoked pancetta, fresh ground black pepper, grated Parmigiano Reggiano cheese and finished with a local free range egg yolk and a swirl of cream.

CAPONATA V/VO 24

Delicious al dente pappardelle pasta tossed in a eggplant, capsicum, red onion, zucchini and pumpkin ragout, topped with Parmigiano Reggiano cheese.

BRAISED PORK LASAGNE 29

Luxurious layers of slow braised pork shoulder, ragout and smoked Italian mozzarella all bound in a scrumptious bechamel sauce, served with coleslaw salad.

LEGEND | V Vegetarian | VE Vegan Friendly | GF Gluten Free | GFO Gluten Free Option | VO Vegan Option | MP Market Price | SCF Sunshine Coast Flavours | Mango's Speciality

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.

SURCHARGE | A surcharge of 12.5% will apply to all food on Public Holidays.