

## MENU

Please order meals and drinks at bar, Thankyou.

### Entrée/Starters/Snacks

<b>Herbed Garlic Bread</b>	\$5
<b>Double Cheese Garlic Bread</b>	\$6
<b>Golden Nachos</b> with salsa, guacamole, sour cream and jalapeños	\$10
<b>Chunky Fries</b> with aioli	\$7
<b>Wedges</b> with sweet chilli sauce and sour cream	\$9
<b>Tomato and Basil Bruschetta</b> with sticky balsamic	\$7
<b>Smoked Salmon Bruschetta</b> with sour cream, capers and rocket	\$10
<b>Trio of Dips</b> Chef's selection of 3 dips with toasted pita bread, crustini, olives and semi dried tomatoes	\$10

### Salads

<b>Caesar Salad</b> with cos lettuce, bacon, croutons, parmesan cheese and poached egg	\$12
<b>Chicken Caesar</b> with cos lettuce, bacon, croutons, parmesan cheese, poached egg and grilled chicken	\$16
<b>Honey Mustard Chicken Salad</b> - marinated tenderloins with mixed lettuce, roasted capsicum, cucumber, spanish onion, semi dried tomatoes and honey mustard dressing	\$15
<b>Salt and Pepper Squid Salad</b> served on asian salad with nahm jim dressing, toasted peanuts and crispy shallots	\$15
<b>Garlic Tiger Prawns &amp; Roast Pumpkin Salad</b> with spanish onion, rocket, cherry tomatoes and sweet balsamic dressing	\$17

### Wraps & Toasted Ciabattas

<b>B.L.T.</b> , bacon, lettuce and tomato with house made aioli	\$10
<b>Tandoori Chicken</b> mixed lettuce, spanish onion, cucumber with raita sauce	\$10
<b>Smoked Salmon</b> mixed lettuce, red onion and capers with mustard aioli	\$10
<b>Vegetarian</b> mixed lettuce, grilled eggplant, zucchini, roast peppers, olives and semi dried tomatoes with house made aioli	\$10
<b>Mansions Steak Sandwich</b> on toasted ciabatta with rump steak, swiss cheese, fresh tomato, rocket and spicy BBQ relish served with chunky fries	\$16
<b>Toasted Ciabatta</b> with Salami, roast capsicum, olives, semi dried tomatoes and rocket served with chunky fries	\$14

## Mains

<b>Scotch Fillet 300g</b> on garlic and horseradish potatoes with slow roasted portobello mushrooms and red wine jus	\$24
<b>Garfish Fillets</b> crumbed or battered served with chunky fries, homemade tartare and a garden salad	\$22
<b>Barramundi &amp; Tiger Prawn combo</b> on crushed chat potatoes with creamy seafood sauce and garden salad	\$16
<b>Flathead Fillets</b> , crumbed or battered served with chunky fries, house made tartare sauce and a garden salad	\$15
<b>Mansions Seafood Platter</b> crumbed flathead fillet with salt and pepper prawns, squid and smoked salmon served with chunky fries, house made tartare and a side salad	\$22
<b>Rolled Chicken Breast</b> stuffed with spinach, bacon, mushrooms and semi dried tomatoes served on chat potatoes with garlic espagnole sauce and a side salad	\$15
<b>Chicken or Beef Schnitzel</b> served with chunky fries and a side salad	\$14
Schnitzel toppings: mushroom sauce, gravy, dienne, pepper or red wine jus	\$2
<b>Parmie</b> napoletana sauce, ham and melted cheese	\$16
<b>Hawaiian/Kahuna</b> napoletana sauce, ham, pineapple and melted cheese	\$17
<b>Dirty Gringo</b> salsa, corn chips melted cheese topped with guacamole, sour cream and jalapeños	\$18
<b>BBQ Bacon</b> double smoked bacon, portobello mushrooms, BBQ sauce and melted cheese	\$18
<b>Schnizza</b> napoletana sauce, olives, salami and melted cheese	\$18

## Pizza

	9" small	13" Large
<b>Tandoori Chicken Pizza</b> with mozzarella cheese, caramelised onion, baby spinach topped with garlic and cucumber raita	\$13	\$18
<b>Vegetarian Pizza</b> with roast capsicum, pumpkin, eggplant, mushrooms, fresh tomato, spanish onion and mozzarella cheese	\$13	\$18
<b>BBQ Meatlovers Pizza</b> with smoked ham, pepperoni, chorizo sausage, caramelized onion, mushrooms and mozzarella cheese	\$13	\$18
<b>Prawn and Chorizo Pizza</b> with fresh tomato, red onion, roast capsicum, mozzarella cheese topped with fresh herbs	\$14	\$20
<b>Lamb Yiros Pizza</b> tender lamb, fresh tomato, caramalised onion, herbs, garlic and tzatziki sauce	\$14	\$20

## Sides & Sauces

<b>Greek Salad</b> with fetta cheese and olives	\$5
<b>Steamed Seasonal Vegetables</b>	\$5
<b>Gravy - rich, pepper, garlic, dienne, and creamy mushroom</b>	\$2
<b>Red Wine Jus</b>	\$2
<b>Creamy Garlic Seafood Sauce</b> with tiger prawns	\$5

## Desserts

<b>Sticky Date Pudding</b> with butterscotch and ice cream	\$8
<b>Lemon Citrus Tart</b> with raspberry coulis and whipped cream	\$9
<b>Duo of Gelati</b> chef's selection with berry coulis	\$7

