

# DINNER MENU

## ENTREE

Garlic Bread	6.5
Garlic, Bacon, Cheese Bread	8.5
Brushetta	10.5
Salt & Pepper squid with balsamic glaze	16.5
Duck spring rolls with dipping sauce	18.5

## MAINS

DOUBLE CHEESEBURGER	22
200g beef patty, bacon, onion, egg, double cheese with salad, chips, beetroot jam	
CRISPY CHICKEN BURGER	24
Mantra crumb chicken breast, bacon, cheese with Caesar salad and chips	
FETTUCINE CARBONARA	22
Bacon, mushroom, onion, garlic with white wine cream sauce	
MANTRA CHICKEN SCHNITZEL	22
Cornflake and panko crumb chicken breast with chips	
MANTRA CHICKEN PARMIGIANA	26
Cornflake and panko crumb chicken schnitzel with ham, Napolitana sauce and cheese with chips	
VEGE STACK (V)	24.5
Seasonal chargrilled vegetables with tomato couli and haloumi	
SALMON	32
with vegetable and mash	
BARRAMUNDI	29
grilled with chips and salad	
Beer battered flathead and chips	23
CHICKEN BREAST	26
Grilled chicken breast with mushroom risotto and petit salad	

# DINNER MENU

## MAINS

THAI RED CHICKEN CURRY 28  
Chicken breast pan seared and poached in a coconut base red curry sauce with Asian greens and rice

PORK BELLY with seasonal vegetables and garlic chats 29

EYE FILLET 220g 38

SCOTCH FILLET 250g 35

Choose from - Diane, mushroom, pepper or gravy

SIDES - Choose either - Chips, Mash, Garlic Chats, with Salad or Vegetables

## DESSERTS - 12.5

APPLE TARTAR TIN with butterscotch sauce and French vanilla ice cream

VANILLA PANNACOTTA with strawberry salsa

CRÈME BRULEE with berry compote

TRIO OF ICE CREAM – ask for tonight's choice

## KIDS - 12.5

Fish and Chips

Cheeseburger with chips and gravy

Chicken Nuggets with chips and gravy

Restaurant & Bar OPEN from 6 - 8.30pm.

CLOSED PUBLIC HOLIDAYS

# BREAKFAST MENU

<b>Mantra Big Breaky</b>	<b>24.0</b>
2 eggs cooked to your liking, sausage, hash brown, baked beans, bacon, mushrooms, grilled tomato and sourdough toast	
<b>Buttermilk Pancakes</b>	<b>20.5</b>
Stack of 3 pancakes with caramelized banana maple syrup and cream	
<b>Eggs Benedict on English Muffin</b>	<b>21.0</b>
2 Poached egg, ham, baby spinach & grilled tomato	
<b>With Smoked Salmon</b>	<b>26.0</b>
<b>Bacon and Eggs On Sourdough Toast</b>	<b>21.0</b>
2 eggs cooked to your liking, 2 bacon, hash brown and sourdough toast	
<b>Bacon &amp; Egg Burger</b>	<b>19.0</b>
2 fried eggs, 2 bacon, baby spinach & BBQ sauce	
<b>Scrambled Eggs on Sourdough</b>	<b>14.5</b>
<b>Add Smoked Salmon</b>	<b>5</b>
<b>Mantra Omelette</b>	<b>23.0</b>
Choose 4 fillings from - Mushrooms, Spanish onion, Tomato, Ham, Baby Spinach, Avocado, Bacon, Cheese	

**COLD CONTINENTAL ONLY - \$18.50 per person**

**PREBOOKED BREAKFAST - CONT & HOT OPTION - \$20 per person**

**BREAKFAST - CONT & HOT OPTION - \$28 per person**

**Kids - 12yrs and under COMPLIMENTARY - Cold Continental ONLY**

**Hot options 50% of menu price - kids serving size ONLY**

**LUNCH PACKS \$25 - advance notice required**

**Tray fee for room service - \$4 (dial 9 to order)**

**Breakfast available - 7 days - 7am till 10am**

# TAKEAWAY LIST

De Bortoli DB Sauv Blanc	32
De Bortoli DB Chardonnay	32
Logan Hannah Rose	38
lake Breeze Moscato	32
William Ferve Petit Chablis	35
De Bortoli Cab Sauv	32
Riddock Cab Sauv Merlot	38
Alamos Malbec	42
Hancock & Hancock Shizaz Grenache	39
Picolos - asstd - red / white	7

Sommersby Apple Cider	Sgl 8	6pk 25
Corona / JS Pale Ale / IPA	9	30
VB / Tooheys New	7	25
4X Gold / GN Super Crisp	6.5	22
Hahn Premium Light	5	20
JS Alco Ginger Beer	9	35
CC & Dry / Jim Beam can	10	4pk 30

Softdrink - Coke, Sprite, Solo	3
Water	3
Chocolates - assorted	3

# WINE LIST

## WHITES

	GLS	BTL
De Bortoli DB Sauv Blanc	7	32
Pocketwatch Sauv Blanc	8	38
De Bortoli DB Chardonnay	7	32
Martys Block Chardonnay	8	38
Brokenwood Chardonnay	9	42
Logan Weemala Reisling	8	38
Martys Block Rose	7	32
Opawa Pinot Gris	9	40
Borrodell Gewurztraminer		42
Hugel Gewurztraminer (France)		57
Fiore Pink Moscato	7	32
Schlid Moscato	7	32
Christobels Moscato	8	38

## SPARKLING

Rolling Sparkling	7	32
Clover Hill Cuvee		44
Piper-Heidsieck Brut		98

## REDS

De Bortoli Cab Sauv	7	32
Oxford Landing Shiraz	7	32
Martys Block Cab Sauv	7	32
Smith & Hooper Cab Sauv Merlot	8	38
Redbanck Shiraz	7	32
Heirloom McLaren Vale Shiraz	9	42
Philip Shaw "The Conductor " Merlot	9	42
HaHa Pinot Noir	8	38

## DESSERT

De Bortoli Noble One		49
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# DRINKS LIST

## BEERS

Hahn Light	5
Great Northern Mid Strength / 4X Gold	6.5
Tooheys New / VB / Pure Blonde	7
Coopers Dark Ale	8
Summer Ale / IPA	9
Lashes Pale Ale	9
Corona	9
James Squire Ginger Beer	9
Somersby Apple Cider	8

## SPIRITS

Rum / Scotch / Bourbon / Vodka / Gin / Bacardi / Malibu / Midori / Southern Comfort / Wild Turkey / Jack Daniels	8.5
Canadian Club / Absolut / Bombay / Baileys / Kahlua / Frangelico / Cointreau	10

## TOP SHELF

Pedro Sherry / Don Juan Tequila / Courvoisier Cognac / Hendricks Gin	
Elijah Craig Bourbon 12yr / Canadian Club 20yr / Oban Scotch Single 14yr	12

## COCKTAILS

Fruit Tingle - Blue Curacao, Parfait Amore, Lemonade, Grenadine	12
Japanese Slipper - Midori, LemonJuice, Cointreau	15
Classic Pimms - Pimms, Lemon, Gingerale, Orange, Strawberry, Cucumber	12
Malibu Sunset - Malibu, Orange Juice, Pineapple Juice, Grenadine	15
Skyline - Chambord, Lychee Liqueur, Red Bull, Lemonade, Grenadine	15

## SOFTDRINKS

Cans of Coke, Coke Zero, Sprite and Lift	4
1.25lt Coke, Sprite and Lift	9
Bundaberg Ginger Beer	4.5
300ml Mineral Water, Soda Water, Tonic Water, Dry Ginger Ale	4