



THE MUNDARING HOTEL
HEART OF THE HILLS SINCE 1899

WEEKDAY MENU

FIRST BITE

Warm House Marinated Olives (GF, V)	\$5
Loafer's Artisan French Baguette with Butter, EVOO & Balsamic (V)	\$9
Homemade Garlic Bread (V)	\$8

GATHERING DISHES

(DESIGNED TO SHARE)

Sharing Tapas Plank (GFO)	\$26
Serrano Ham, Persian Feta, House Dip, Homemade Chicken & Cognac Paté, Pickles, House Marinated Olives, French Loaf, EVOO & Balsamic.	
Big Old House Plank	\$31
Chook wings, BBQ Pork Ribs & Lamb Skewers with Caramelised Onion Relish & Garlic & Mint Yoghurt Dipping Sauce.	
Seafood Plank	\$36
Hand Crumbed Fish Goujons, Salt & Pepper Calamari, Marinated Grilled Prawns, Chips, Homemade Tartare Sauce & Lemon Wedge.	
Homemade Chicken & Cognac Paté	\$17
with Quince Paste & Crusty Loaf.	
Trio of Char Sui Duck Confit Bao Buns	\$25
with Asian Slaw, Fresh Chilli & Coriander.	
Homemade Arancini Balls (V, GF)	\$21
Gorgonzola, butternut pumpkin & thyme with vodka & blue cheese dipping sauce.	
Margaret River Venison Chorizo Cassoulet (GFO)	\$16
with French loaf.	
Salt & Pepper Calamari (V, GF)	\$13
with Homemade Tartare Sauce & Lemon Wedge.	
Tempura Prawns (6)	\$21
with Sweet Chilli Sauce, Aioli & Salad Garnish.	
Roasted Devil Chicken Wings (6) (GF)	\$18
with Homemade Sambal Chilli Sauce.	
Winter Vegetable Cassoulet (VG, GFO)	\$16
with French Loaf.	
Warm Artichoke & Cheese Gratin (V, GFO)	\$15
with Dipping Toasts.	
Bowl of Chips with Tomato Sauce (V, GF)	\$10
Bowl of Wedges with Sour Cream & Sweet Chilli (V, GF)	\$12
Daily Cheese Selection	See Specials Board

LIGHT FEED

Homemade Lobster Bisque (GFO)	\$18
Homemade smooth tomato broth with fresh lobster, blended aromatic vegetables, Cognac & cream. Served with crusty bread.	
Homemade Pulled Pork Burger	\$25
Slow Cooked Pulled Pork, Rocket & Leaves, Red Onion, Tomato Relish in a Toasted Bun & served with chips.	
Cheeseburger	\$23
Homemade premium beef patty with bacon, melted cheese, fried onions, lettuce, gherkin, homemade aioli, tomato sauce in a toasted bun & served with chips.	
Feast Up with 2 patties	\$5
Add Egg	\$1.50
Add Avo	\$3
Chicken & Bacon Burger	\$24
Lightly seasoned & grilled chicken breast, bacon, tomato, caramelised onion, homemade aioli & lettuce in a toasted bun & served with chips.	
Add Avo	\$3
Steak Sandwich	\$24
Minute steak with bacon, lettuce, tomato, cheese, caramelised onion relish, homemade aioli & tomato sauce in toasted Turkish bread and served with chips.	
Add Egg	\$1.50
Add Avo	\$3
B.L.T.	\$17
Bacon, Lettuce, Tomato with homemade aioli in toasted Turkish bread & served with chips.	
Add Egg	\$1.50
Add Avo	\$3

SPECIALS BOARD

Check out our Daily Board to see what's cooking!

KITCHEN OPENING TIMES:

Monday - Thursday: 11.30 - 2.30pm and 5.30pm - 8.30pm

Friday: 11.30am - 2.30pm and 5.30pm - 9pm

Saturday: 11.30am - 9pm (Limited Menu between 3-5pm).

Sunday: 11.30am - 8pm (Limited Menu between 3-5pm).

All Food is Cooked to Order.

Some Dishes May Contain Traces of Nuts.

GF = Gluten Free V = Vegetarian VGO = Vegan Option

VO = Vegetarian Option GFO = Gluten Free Option





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FEAST ON

250g Sirloin Steak (GF)	\$32
Served with chips, salad & choice of sauce (Peppercorn, Mushroom, Béarnaise, Red Wine Jus or Garlic Cream (All sauces are GF)).	
Add Garlic Prawns (GF):	\$8
Swap to Creamy Mash & Vegetables (GF):	\$3
300g Scotch Steak (GF)	\$34
Served with chips, salad & choice of sauce (Peppercorn, Mushroom, Béarnaise, Red Wine Jus or Garlic Cream (All sauces are GF)).	
Add Garlic Prawns (GF):	\$8
Swap to Creamy Mash & Vegetables (GF):	\$3
Braised Lamb Shanks (GF)	\$38
Cooked with aromatic vegetables & red wine jus & served with mashed potato, buttered seasonal vegetables, roasted cherry tomatoes, crispy pancetta	
Homemade Beef Cheeks Pie (GFO)	\$27
Slow cooked braised beef cheeks in port wine with vegetables and puff pastry. Served with chips & salad.	
Swap to Creamy Mash & Vegetables (GF):	\$3
Sausages & Mash (GF)	\$24
2 Large pork sausages & mash, served with caramelized onion relish, crispy pancetta on top, wilted spinach & gravy	
Chicken Parmigiana	\$26
Freshly crumbed chicken parmigiana with homemade napoli sauce, cheddar cheese, served with chips and salad.	
Add Bacon or Ham:	\$3
Add Avo:	\$3
Add Jalapenos:	\$2
Beer Battered Fish & Chips	\$25
Served with fresh salad, homemade tartare sauce & lemon wedge	
Catch of the Day	\$ M/P
(See our Daily Specials Board)	
Creamy Garlic Prawns (GF)	\$30
With rice & wilted spinach.	
Homemade Curry of the Day	\$26
Served with rice, raita, chutney & pappadam.	

Popeye Power Salad (V, VGO, GFO)	\$24
Pearl couscous, quinoa, roasted beetroot, caramelised pear, pomegranate, rocket, baby spinach, cherry tomatoes, pepitas, creamy Persian feta with a zesty fresh lime.	
Add Grilled Chicken (GF) :	\$7
Add Smoked Salmon (GF) :	\$7
Add Calamari (GFO) :	\$7
Poké Bowl (VGO, GF)	\$20
Rice, seaweed, kimchi, 5 spice boiled egg, fresh chilli, radish, edamame beans, coriander, sesame seeds, lime, spring onion, soy sauce, cucumber	
Add Chilli Prawn :	\$10
Add Smoked Salmon (GF) :	\$7
Add Tofu :	\$7

SIDES

Creamy Potato Mash (V, GF)	\$6
Green Salad, Cherry Tomatoes, Herbs, Shaved Radish, Vinaigrette, Parmesan (VO, GF)	\$5
Seasonal Vegetables with Hollandaise Sauce (V, GF)	\$7

PUDDINGS \$13 EACH

Cinnamon Sugar Churros with Salted Caramel Sauce & Ice Cream.	
Sticky Date Pudding with Ice Cream & Cream.	
Crème Brûlée (GF) with Berry Compote.	
Tiramisu	
Bowl of Ice Cream	\$8
ask us for flavours!	

KIDS

Homemade Creamy Chicken & Sweetcorn Pie with Chips	\$14
Homemade Mac & Cheese (V)	\$10
Add Chicken \$5	
Fish & Chips (GFO)	\$10
Nuggets & Chips	\$10
Kids Meal + Vanilla Ice Cream Tub + \$1.50	
Kids Bowl of Ice Cream with Choc or Raspberry Sauce & Sprinkles	\$4.50

