

MENU

A LA CARTE

PLANKS (Sharers for Two)

SEAFOOD PLANK 85

Panko Crumbed Prawns, Grilled Scallops, Beer-Battered Fish, Pickled Baby Octopus, Smoked Salmon, Natural Oysters, Salt and Pepper Calamari, House Slaw, Homemade Tartare Sauce & Fresh Lemon Wedges.
Add Side Chips7
Add Side Sweet Potato Fries8

CHARCUTERIE PLANK (GFO) 48

Serrano Ham, Pastrami, Italian Salami, Homemade Chicken Paté, Red Onion Jam, Olives, Cornichons, Lavosh, Cheddar Wedge, Warm French Baguette, EVOO & Balsamic, & Butter (GF Bread available)
Add Sundried Tomato Tapenade3
Add Black Olive Tapenade3

CHEESE PLANK (GFO) 29

(ALSO AVAILABLE FOR 1 PERSON: \$18 / 3 PEOPLE: \$35)
Selection of 3 local & international cheese (Vintage Cheddar, Creamy Brie & Blue) served with Lavosh, Crackers, Quince Paste, Mixed Nuts, Cornichons, Dried Fruits & Fresh Fruit.
(Gluten-free crackers available)



FIRST BITE



FRESHLY BAKED LOAFER'S ARTISAN FRENCH BAGUETTE (V) with Butter, EVOO & Balsamic 9

Add Sundried Tomato Tapenade..... 3
Add Black Olive Tapenade3

HOMEMADE GARLIC BREAD - 3 SLICES (V) 9

WARM HOUSE MARINATED OLIVES (GF, V) 6

TAPAS & LIGHT BITES

OYSTERS (GF) HALF DZ 20 / DOZEN 36
served Natural OR with Mignonette & Fresh Lemon Wedges

STEAMED JAPANESE VEGETARIAN DUMPLINGS (V) 19
(7 pieces) with Seaweed & Fried Onions with a Ginger, Chilli, Garlic Soy Sauce

WING RIDERS 24
Marinated Spicy Sticky Chicken Wings with Honey, Sriracha & Chilli Sauce

STICKY PORK BELLY BITES 24
Glazed with Sticky Asian Caramel Sauce, topped with Spring Onion, Fresh Coriander and Fresh Chili.

SALT & PEPPER CALAMARI (GFO) 23
with Homemade Tartare Sauce & Fresh Lemon Wedge

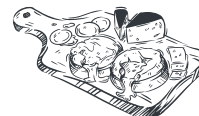
HOMEMADE ARANCINI (V, GF) 22
Sundried Tomato, Spinach, Mozzarella, Cheddar Arancini (4 pieces). Served with a Rocket, Red Onion & Pine nut Salad & Pimento Sauce

NACHOS OF THE DAY (GF) 25
(See Daily Specials Board.) Served with Guacamole & Sour Cream.

BOWL OF WEDGES (V) 13
with Sour Cream & Sweet Chilli Sauce

BOWL OF SWEET POTATO FRIES* (V, VGO, GF) 15
with Aioli

BOWL OF CHIPS* (V, GF) 11
with Tomato Sauce



Separate fryer available for coeliacs. Please alert staff when placing your order, who will ensure a separate fryer is used for your chips.

WHOLE BAKED CAMEMBERT (V, GFO) 23
with Honey Drizzle, Rosemary Sprig & Warm Baguette, Muscatel & Nuts (GF bread available)

HOMEMADE SOUP OF THE DAY (GFO) 17
(See Daily Specials Board.) Served with Warm Baguette & Salted Butter (GF bread available)

BUNS & SARNI'S

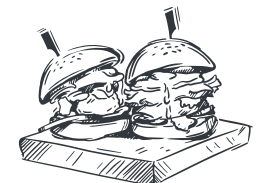
GREEN GOLIATH BURGER (VG, GFO) 27
Homemade Vegan Patty, Roasted Field Mushroom, Chunky Beetroot Slice, Vegan Cheese, Vegan Aioli, Smashed Avo, Tomato, Garden Leaves, Pickles in Toasted Turkish Loaf & served with Chips.

CHEESEBURGER 26
Homemade Premium Beef Patty with Bacon, Melted Cheddar, Slice Tomato, Grilled Onion, Lettuce, Gherkins, Homemade Aioli, Tomato Sauce, Toasted Brioche Bun & served with Chips.

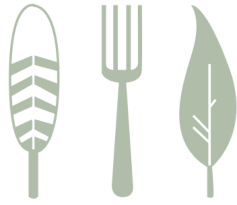
FEAST UP with an extra beef patty! 6
Add Egg 2
Add Beetroot 2
Add Avo 3

CHICKEN, AVOCADO & BACON BURGER 27
Lightly Seasoned Grilled Chicken Breast with Bacon, Avocado, Melted Cheese, Sliced Tomato, Homemade Aioli & Lettuce in a Toasted Turkish Loaf & served with Chips.
Add Egg 2
Add Beetroot 2

STEAK SANDWICH 27
Grilled Minute Sirloin Steak with Bacon, Rocket, Fresh Sliced Tomato, Melted Cheese, Grilled Onions, Homemade Aioli & Tomato Sauce in Toasted Turkish Loaf and served with Chips.
Add Egg.....2
Add Avo 3
Add Beetroot 2



CLASSIC B.L.T. 22
Bacon, Lettuce, Tomato with Homemade Aioli in Toasted Turkish Loaf & served with Chips.
Add Egg 2
Add Beetroot 2
Add Avo3



THE MUNDARING HOTEL

HEART OF THE HILLS SINCE 1899

A LA CARTE

SALADS

- ASIAN GLASS NOODLE SALAD (V, GF, VGO) 25**
Mixed Leaves, Grated Carrot, Cabbage, Cucumber, Red Onion, Glass Noodles, Bean Sprouts, Mint, Coriander, Spring Onion, Sesame seeds, Asian-spiced Chili Lime Dressing.
Add Grilled Chicken (GF).....8
Add Smoked Salmon (GF)9
Add Grilled Marinated Beef (GF).....11
- MIGHTY FINE SALAD (V, GF, VGO) 26**
Argula, Mesculin, Roasted Beetroot, Fresh Pomegranate seeds, Roasted Pumpkin, Avocado, Feta, Cherry Tomatoes, Pine Nuts, Quinoa, Spanish Onion & Lime Dressing.
Add Grilled Chicken (GF).....8
Add Smoked Salmon (GF)9
Add Calamari (GFO).....8
- TRADITIONAL CAESAR SALAD (GFO) 25**
Crisp Coz Lettuce, Crispy Bacon, Egg, Aged Parmesan, Anchovies, Crispy Croutons & Homemade Caesar Dressing. (Gluten-free without croutons.)
Add Grilled Chicken (GF).....8
Add Smoked Salmon (GF)9



FEAST ON



- HOMEMADE BEEF CHEEKS (GFO) 36**
Hearty Beef Cheeks Slow Cooked with Mushrooms & Vegetables in a rich Guinness Sauce with Puff Pastry on side. Served with Creamy Mash & Seasonal Vegetables. (GF without puff pastry.)
- CATCH OF THE DAY \$M/P**
(See Daily Specials Board. Price varies depending on type of fresh fish.)
- GRILLED FISH & CHIPS* (GF) \$M/P**
Grilled Fish of the Day served with Fresh Salad & Vinaigrette, Homemade Tartare Sauce & Lemon Wedge. (See Daily Specials Board.)
- BEER BATTERED FISH & CHIPS 27**
New Zealand Hake served with Fresh Salad & Vinaigrette, Homemade Tartare Sauce & Lemon Wedge.
- ROASTED BUTTERNUT SQUASH & SPINACH RISOTTO (V, VG, GF) 26**
Creamy Homemade Risotto with Vegan Cheese, Blistered Tomatoes, Braised Baby Leeks & Basil Oil.
Add Grilled Chicken (GF).....8 / Grilled Prawns (GF).....10
- CHICKEN PARMIGIANA 28**
Freshly Crumbed Chicken Parmigiana with Homemade Napoli Sauce, Melted Cheddar Cheese, served with Chips and Salad.
Add Bacon or Ham3 / Avo3 / Jalapenos 2
- HOMEMADE PASTA OF THE DAY \$M/P**
(See Daily Special's Board.)
- HOMEMADE CURRY OF THE DAY 27**
(See Daily Specials Board.) Served with Rice, Homemade Mango Chutney, Raita & Poppadum. (GF without poppadum.)
- HOMEMADE VEGAN CURRY (VG, GFO) 27**
Served with Rice, Homemade Mango Chutney & Poppadum. (GF without poppadum.)
- BANGERS & MASH (GF) 28**
2 Large Pork Sausages & Mash, served with Caramelised Onions, Crispy Pancetta on top, Wilted Spinach & Red Wine Jus.

FROM THE GRILL



- GRILLED FRENCH LAMB CUTLETS (GF) 39**
Served with Roasted Cajun Gourmet Potatoes, Glazed Baby Carrots, Winter Greens, Beetroot Purée, Mint Sauce Drizzle & Choice of Sauce (See sauces below)
- 200G BLACK ANGUS EYE FILLET (GF) 49**
Sous-vide, served Medium, with Duck Fat Potato Galette, Grilled Asparagus, Blistered Cherry Tomatoes & Red Wine Jus.
- 250G SIRLOIN STEAK (GF) 38**
Served with Chips, Salad & Choice of Sauce (See sauces below)
- 300G SCOTCH STEAK (GF) 43**
Served with Chips, Salad & Choice of Sauce (See sauces below)
- STEAK ADD-ONS:**
CHOOSE YOUR SAUCE (ALL SAUCES ARE GF):
PEPPERCORN, MUSHROOM, BÉARNAISE, RED WINE JUS OR GARLIC CREAM
Add Fried Egg2
Add Creamy Garlic Prawns (GF)10
Swap to Creamy Mash & Vegetables (GF)4

SIDES

- Creamy Potato Mash (V, GF) 7
Sweet Potato Fries with Aioli (VGO, GF) 8
Onion Rings (V) 10
Seasonal Vegetables with toasted Almonds & Pesto (V, GF) 7
Mix Salad with Tomato, Cucumber, Red Onion, Feta & Lime Dressing (V, GF) 7
Chips (V, GF) 7

SPECIALS, DESSERTS, KIDS MENU

Check out our Daily Specials Board, Dessert/Hot Drinks Menu & Kids Menu for more homemade delights!

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 Sunday: 11.30am - 8pm

V = Vegetarian | VG = Vegan | VO = Vegetarian Option
GFO = Gluten Free Option | VGO = Vegan Option | GF = Gluten Free

