

DINNER

ENTRÉES

CRISPY SALT & PEPPER CALAMARI

GF, NF, A

Lightly seasoned calamari, flash-fried and served with garden leaves and house-made tartare sauce.....\$24

GARLIC FOCACCIA ^V

Warm focaccia served with roasted garlic butter and herbs.....\$14

WARM MARINATED MEDITERRANEAN OLIVES ^{GF, VG}

Mixed olives gently warmed with citrus, herbs, and olive oil.....\$12

MUSHROOM ARANCINI ^V

Crispy risotto balls, basil pesto aioli, parmesan.....\$21

MAINS

GOLDEN CRUMBED CHICKEN SCHNITZEL

Golden crumbed chicken breast served with chips and garden salad.....\$29
Add Parmigiana topping (Napolitana, ham, mozzarella).....+\$4

WILD CAUGHT BEER-BATTERED FISH& CHIPS ^A

Crisp beer-battered served with chips, fresh salad, and house-made tartare sauce.....\$38

CHAR-GRILLED 250G SIRLOIN STEAK ^{GF}

Premium sirloin grilled to your liking, served with (2 sides) chips, garden salad or mash and your choice of sauce.....\$54
Swap to veggies for \$5

PORTUGUESE FLAME-GRILLED CHICKEN ^{GF}

48-hour marinated chicken, flame-grilled and served with chips, garden salad, and tzatziki.....\$42

MANTRA'S SIGNATURE BEEF BURGER

GFO

House-made beef patty with caramelised onion, tomato, lettuce, pickles, cheddar, and signature burger sauce in a toasted bun. Served with chips.....\$32

BRAISED LAMB SHANK ^{GF}

Slow-cooked lamb shank served with creamy mash, broccolini, red wine reduction gravy, vibrant chimichurri and onion feta salsa.....\$42

GRILLED TASMANIAN FISH OF THE DAY ^{GF, A}

Grilled fillet served with creamy mash, broccolini, and classic béarnaise sauce.....\$44

SPINACH & RICOTTA RAVIOLI ^V

Ravioli in a delicate pink rosé sauce, finished with grated parmesan.....\$36

ROASTED CAULIFLOWER STEAK ^{VG, GF}

Charred cauliflower served with romesco, broccolini, Toasted almond and vibrant chimichurri.....\$32

DINNER

KIDS

Note: Includes a complimentary soft drink with every kid's meal.

FISH & CHIPS ^A

Beer-battered fish served with chips and tartare sauce.....\$19

CHEESEBURGER & CHIPS

Beef patty with cheese and tomato sauce in a toasted bun, served with chips.....\$18

SIDES

CRISPY SEASONED CHIPS ^{GF}\$12

GARDEN SALAD ^{GF}\$12

STEAMED VEGETABLES ^{GF}\$12

CREAMY POTATO MASH ^{GF}\$12

SAUCES

CREAMY MUSHROOM SAUCE ^{GF}\$12

PEPPERCORN BRANDY SAUCE ^{GF}\$12

TRADITIONAL PAN GRAVY ^{GF}\$12

HOMEMADE DESSERTS

CLASSIC VANILLA BEAN CRÈME BRÛLÉE ^{GF}

Silky vanilla bean custard topped with a crisp caramelised sugar crust, served with fresh berries.....\$19

TRADITIONAL ITALIAN TIRAMISU

Layers of espresso-soaked savoiardi biscuits, mascarpone cream, and a dusting of cocoa..\$19