

BREAKFAST

MAINS

EGGS ON TOAST *V, DFO, GFO*

Two eggs cooked your way (poached, fried or scrambled) served on toasted sourdough.....\$18

SMASHED AVOCADO *V, DFO, GFO*

Fresh avocado smashed, beetroot hommus, cherry tomatoes, pickled red onion, Persian fetta & Balsamic glaze.....\$22

TOASTED BREKKIE WRAP *DFO*

Pork sausage, scrambled egg, grilled capsicum and onion, melted cheese and chipotle mayo wrapped in a toasted tortilla.....\$24

MANTRA BREKKIE BURGER *DFO, GFO*

Fried eggs, crispy bacon, hash brown, grilled cheese, BBQ sauce on a toasted bun.....\$22

EGGS BENEDICT

Two poached eggs on toasted sourdough served with sautéed spinach, bacon, hollandaise sauce & beetroot hommus.....\$24

PANCAKES *V*

Stack of pancakes with fresh fruits, maple syrup and vanilla ice cream.....\$22

YOUR CHOICE OF CEREAL

(Weetbix, toasted muesli, corn flakes, sultana bran), choice of milk, seasonal fruits & yogurt on side.....\$16

MANTRA'S BIG BREAKFAST

Sourdough, Grilled Mushroom, Bacon, Baked Beans, Pork sausage, Hash brown & 2 Eggs of your choice.....\$30

JUICES

APPLE / ORANGE.....\$5

TEA

ENGLISH BREAKFAST / EARL GREY / GREEN / PEPPERMINT / CHAMOMILE
.....\$5

SIDES

2 CHOICE OF EGGS.....\$6

2 HASH BROWNS.....\$6

PORK SAUSAGE.....\$6

GRILLED BACON.....\$6

SAUTÉED MUSHROOM.....\$4

AVOCADO.....\$6

TOAST WITH BUTTER.....\$3

GRILLED HALLOUMI.....\$7

PRE-BOOKED PACKAGE INCLUDES (1 CHOICE):

1 CHOICE OF MAINS + 1 SIDE + 1 SMALL SIZE
DRINK

OR

MANTRA'S BIG BREAKFAST + 1 SMALL SIZE
DRINK

KIDS MENU

BACON & SCRAMBLED EGG ON
FRESH TOASTED SOURDOUGH.....\$10

MINI PANCAKES.....\$10

GRAB & GO

HAM AND CHEESE CROISSANT
WITH YOUR CHOICE OF REGULAR
COFFEE.....\$17

COFFEES

ESPRESSO.....\$4

Cappuccino / Latte / Flat White / Long Black
Mocha / Hot Chocolate / Chai

CHOICE OF ALTERNATIVE MILK.....\$1

REGULAR.....\$5

LARGE.....\$6.5

GF - Gluten Free, GFO - Gluten Friendly Option, DF - Dairy Free, DFO - Dairy Free Option, V - Vegetarian, VG - Vegan, VGO - Vegan Option

A - Australian, I - Imported, M - Mixed

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