

Dinner Menu



The Appetizer

Baked Turkish bread infused with house made garlic butter **\$7.50**
Add Cheese extra \$2.00

Entrees

Crispy Salt & Pepper Calamari
Lightly breaded calamari fried until tender
Served on a bed of mixed greens with a side of aioli & lemon to finish **\$16.00**

Main Size **\$23.00**
Served with beer battered fries

The Mungo Experience Plate **\$19.00**
Grilled seasoned Turkish Bread with a salt bush tomato chutney

Grilled Lemon Myrtle & Pepper Kangaroo Loin
Skewered and finished with chargrilled Lemon
House made Lamb Koftas infused with roast macadamias and topped with honey yoghurt sauce

Mains

Barramundi Fillet
Grilled Barramundi Fillet served with house mixed greens salad, beer battered fries, chargrilled lemon cheek and tartare **\$29.00**

Surf & Turf
300g Sirloin Steak cooked your way topped with creamy garlic prawns, served with smooth mashed potato & local seasonal vegetables **\$38.00**

The Sir-loin
300G Sirloin Steak with a pepper & herb sauce, served resting on beer battered fries and house mixed greens salad **\$34.00**

The Hearty Lamb Shank
Victorian Lamb Shank served resting on creamy mash potato, seasonal vegetables and finished with rosemary balsamic vinegar glaze **\$30.00**

Vegetarian Ravioli
Spinach & ricotta stuffed ravioli in a creamy garlic and pesto sauce topped with shaved parmesan and served with a side of garlic bread **\$24.00**

Moroccan Chicken
Grilled chicken breast coated in Moroccan style spices served with smooth mash potato, seasonal vegetables & finished with a balsamic glaze **\$28.00**

Mungo Roo Fillet
250g fillet of kangaroo cook till tender, served with soft mashed potato, seasonal vegetables & finished with a spiced native plum & onion glaze **\$33.00**

Dinner served from 6pm - 8pm