

MARYBROOKE MANOR

BAR SNACKS – available 12pm to 6pm

Crispy chips served with tomato sauce	\$7.50
Beer battered wedges with sour cream & sweet chilli sauce	\$8.50
Asian delights including vegetarian spring rolls & samosas with sweet chilli sauce	\$8.50
Pumpkin & sweet potato soup with a crusty bread roll	\$9.50
Prawn twister with crisp salad	\$9.50

LUNCH MENU – available 12pm to 4pm

Something larger

The manor's Caesar salad with crispy bacon & shaved parmesan	\$14.50
Add Chicken	\$16.50
Add salmon	\$17.50
Crispy battered flathead tail with crispy chips & salad	\$18.50
Potato gnocchi with creamy Napoli & basil pesto	\$19.50
Steak sandwich & chips – scotch fillet minute steak, swiss cheese tomato kasundi, , fried egg & mixed lettuce on Turkish bread	\$20.50
Chicken parmigiana served with crispy chips & salad	\$21.50

Dessert

Ginger mascarpone tart	\$12.50
Warm apple pecan crust pie with maple syrup and cream	\$14.50
Sticky date pudding served with butterscotch sauce & Chantilly cream	\$12.50
Devonshire tea – with your choice of freshly brewed tea or filter coffee	
Two fully homemade scones with jam & Chantilly cream	\$14.50
One fluffy scone with jam & Chantilly cream	\$10.50

DINNER MENU – available 6pm to 9pm

SOUP

Cream of butternut pumpkin and sweet potato soup with crouton	\$10.50
Creamy mushroom soup with scallop & mushroom skewer	\$10.50
Pea and smoked ham hock	\$14.50

ENTRÉE

Crispy battered prawns with an Asian noodle salad and garlic aioli	\$15.50
Spinach gnocchi in a rocket pesto cream sauce	\$13.50
The Manor chicken Caesar salad served with crispy bacon & shaved grana padano	\$16.50
Grilled stuffed mussels served with a crisp salad	\$12.50
Salt & pepper crumbed calamari served with a creamy aioli and rocket and sundried tomato salad	\$14.50
Roasted pumpkin, feta and sundried tomato frittata served on Mediterranean salad	\$13.50

MAIN

Herb stuffed chicken breast on a pumpkin & pine nut risotto	\$26.50
Chicken breast stuffed with garlic & chorizo on saffron risotto with Mediterranean sauce	\$28.50
Eye fillet mignon on a gratin potato, wrapped in bacon with a brandy infused mushroom sauce	\$34.50
Cutlet of pork served with braised red cabbage and spicy plum sauce	\$35.50
Herb coated baby lamb rump with lemon seeded mustard mash & red currant jus	\$31.50
Crispy skin salmon with green pea risotto & orange beurre blanc	\$35.50
Braised lamb shank with Mediterranean sauce & sweet potato mash	\$34.50
Roast stuffed loin of pork with braised red cabbage & port wine jus	\$32.50

DESSERT

Linz Belgian chocolate tart with rich chocolate filling & strawberry salsa	\$12.50
St Honore individual orange crème patisserie puffs topped with a white ganache frost	\$9.50
Raspberry Bavarian crème with lemon shortbread heart	\$11.50
Ginger mascarpone tart	\$12.50
Warm apple pecan crust pie with maple syrup and cream	\$14.50
Orange chai pudding served with citrus cream sauce & roasted nut toffee	\$12.50
Rich chocolate roulade with mocha mousse filling & raspberry coulis	\$11.50