



Entrée

The Mangrove Duck 2 ways;

Star Anise smoked duck breast with citrus salad and shaved fennel, lemon thyme and cinnamon spiced duck parcel

Entrée \$18.00 Main \$28.00

Thai style fish cakes with tempura soft shell crab, house-made chilli jam, lime crème fraiche and crispy buckwheat noodles

Entrée \$16.00 Main \$26.00

Mixed seafood linguini including Western Australian scampi, tossed delicately in the pan with tomato, chilli and garlic, crusty bread

Entrée \$17.00 Main \$28.00

Tomato and rosemary braised lamb shank "torn off the bone" and served in a warming wild mushroom risotto

Entrée \$16.00 Main \$26.00

An Asian inspired salad of coriander, lime and chilli with a honey and sesame soy dressing

Entrée \$15.00 Main \$25.00

The Mangrove taste plate

(available per person/to share as a couple or group)

Including –House marinated olives

Seared venison chorizo

Char-grilled baby octopus

Garlic ciabatta, dips and more

Vegetarian option available

\$18.00 per person - entrée only



Mains

Premium grade 300gm scotch fillet served with garlic mash, buttered greens and creamy mushroom sauce	\$31.00
Crispy skin pan roasted Kimberley barramundi served with a tomato, basil and shellfish broth	\$27.00
Roast for one - Pistachio crusted lamb rump on char-grilled mediterranean styled vegetables with mint yoghurt and rosemary jus	\$28.00
Coconut crusted Margaret River chicken breast pan roasted, on a bed of cinnamon infused rice with lime and radicchio salad	\$24.00
Marinated pork fillet wrapped in sage and prosciutto (Saltimbocca) with slow roast tomatoes, sweet-potato puree, and oyster horseradish hollandaise	\$27.00
Green apple and blue cheese gnocchi with a balsamic rocket and walnut salad	\$22.00

Sides

Creamy Mash	(all sides \$7.00)
Garden salad	
Greek salad	
Side of chips	
Side of steamed vegetables	

A 15% surcharge applies on all Public Holidays. Unfortunately no 'split bills' are available



Desserts

Vanilla bean Pannacotta with coconut
ice-c d peanut brittle \$15.00

Individual Chocolate meringue mud-cake
with clotted cream and orange
liqueur sauce \$15.00

Soft Meringue with mixed berries,
and lemon gelato \$15.00

Cheesecake of the day ,with lemon curd,
and raspberries \$15.00

An assorted cheese platter with a
selection of in-season fruits and
toasted ciabatta (Waiter will advise
today's availability on request) \$18.00