

cabana

BAR + KITCHEN + GARDEN

LUNCH & DINNER

Please proceed to the counter to order

— TO SHARE —

HOUSE MADE DIPS & BREAD ^v	12
GARLIC & HERB FOCACCIA BREAD ^v	8
TOMATO BRUSCHETTA ^v Medley of tomato, feta, basil & balsamic reduction on sourdough	12
HOUSE MARINATED AUSTRALIAN OLIVES ^{GF DF V}	6
FRESHLY SHUCKED OYSTERS ^{GF DF} Natural, or mignonette or Kilpatrick 1/2 Doz 20 Doz 37	
SALT & PEPPER SQUID With lemon & aioli	15
CRISPY PORK BELLY & SCALLOPS With parsnip cream, fennel & green apple	18
ARANCINI ^v Crumbed risotto balls with cheese, truffle & pesto aioli	15
BEER BATTERED CHIPS ^v With aioli	8
SWEET POTATO CHIPS ^v With aioli	10
CHARCUTERIE BOARD ^{DF} Cured meats, grilled vegetables & flatbread	26
CHEESE ^v Selection of hard, blue & soft cheese with lavosh & quince	29
CHEESE & CHARCUTERIE Hard & soft cheese, cured meats, grilled vegetables & flatbread	48
SLIDERS Beef & cheese, fried chicken or pulled pork plate \$6 for one \$12 for two \$16 for three	
BAR SNACK BOARD Pizza, sliders, beer battered chips, fried chicken, arancini & sauces	49
FRENCH FRIES with tomato sauce	9

— SALADS —

BEETROOT & PUMPKIN SALAD ^v Medley of tomato, quinoa, feta, roast pine nut & mint yoghurt dressing	20
CHICKEN CAESAR Poached egg, smoked speck, crouton, baby cos & white anchovy dressing	20
PRAWN & MANGO SALAD ^{GF DF} Butter lettuce, toasted almonds, radish, dill & lemon	26

*vegan options available on request

— BAR FAVOURITES —

MK CHEESE BURGER Angus patty, mac sauce, lettuce, onion, Westmont pickles & American cheddar on milk bun with chips	19
CHICKEN BURGER Crispy fried chicken, chipotle sauce, lettuce, tomato, onion & American cheddar on milk bun with chips	19
ADD Extra patty 6 Egg 3 Bacon 4	
CHICKEN PARMIGIANA Rich tomato sauce, champagne ham & asiago cheese with chips and salad	24
BEER BATTERED FISH & CHIPS Crispy flathead with salad, tartare & lemon	24
ANGUS OPEN STEAK SANDWICH Angus steak, beetroot, caramelized beer onions, Swiss cheese & balsamic aioli with chips	22

MAINS

HUMPTY DOO BARRAMUNDI ^{GF} Fried potato, chunky tartare, seasonal leaves & lemon	28
MUSHROOM & LEEK GNOCCHI ^v Sage butter, tomato & parmesan	28
SPAGHETTI MARINARA ^{DF} Mussels, bay prawns, fish, chilli & garlic	32
SPRING LAMB RUMP Ratatouille, broccolini, garlic cream & jus	32
SEAFOOD TASTING PLATE Hot & cold seafood (seasonal)	99

— GRILL —

PORTUGUESE HALF CHICKEN ^{DF} With beer battered chips, charred corn & chimichurri	30
400GM OP RIB ON THE BONE With Broccolini & kipfler potatoes tossed in garlic butter	49
300GM RUMP With beer battered chips & seasonal leaves	32
PAN SEARED EYE FILLET (120 days grass fed) With marbled potato gratin, eschalot, cavolo nero & red wine jus	38
SAUCES : choose from gravy, mushroom, pepper or chimichurri	

— SIDES & TOPPERS —

ALL	8
Garlic bay prawns	Garden salad & dressing ^v
Grilled half bug	Steamed green vegetables ^{GF DF V}
Lemon butter scallops	Fried potatoes ^{GF DF V}
	Charred corn ^{GF V}

— DESSERTS —

DECONSTRUCTED CITRUS MERINGUE TART Lemon sorbet, meringue, freeze dried blood orange, lemon curd and pastry crumble	15
LEMON & LAVENDER CHEESECAKE GARDEN Raspberry, chocolate soil, micro lemon balm and edible florals	15
DROPPED ICECREAM Coconut ice cream, mango gel & coconut crumble	15
JERSEY MILK PANNA COTTA Cinnamon crumb, poached apple	15
TRIPLE CHOCOLATE WAFFLE Chocolate ice cream, chocolate sauce, chocolate dust with strawberry foam	15
STICKY DATE PUDDING Butterscotch, candied walnuts & caramel ice cream	15
MON KOMO HOTEL SIGNATURE DESSERT TASTING PLATE A spectacular selection of Mon Komo desserts designed to share	35

— KIDS —

\$10 individual \$15 with a soft drink & ice cream with chocolate, caramel or strawberry topping	
CHICKEN SCHNITZEL & CHIPS	
BATTERED FISH & CHIPS	
SPAGHETTI BOLOGNESE	
HAM & PINEAPPLE PIZZA	

PIZZA

MEDITERRANEAN ^v Charred red capsicum, red onions, black olives, feta & salsa verde	18
MEAT LOVERS Pepperoni, sausage, bacon & beef	18
4 CHEESE ^v Tomato & basil	16

CLASSIC PEPPERONI Mozzarella & tomato	18
CHICKEN PESTO Mushrooms, capsicum & tomato	18
GLUTEN FREE PIZZA BASE	3

GF - Gluten Free | DF - Dairy Free | V - Vegetarian