

lunch specials

M17 V19

- AVAILABLE MONDAY TO FRIDAY -



ROAST OF THE DAY

pumpkin, potatoes, green peas, gravy

CHICKEN MASSAMAN CURRY

succulent chicken, potato, mild malaysian coconut curry, steamed rice, pappadam

BEEF POT PIE

traditional beef pie, mashed potato, green peas

GRILLED PERCH

lemon herb marinated perch, chips, salad, fresh lemon

add creamy garlic prawns +9

SWEET & SOUR PORK

pork belly, pineapple, onion, capsicum, sweet & sour sauce, steamed jasmine rice

BATTERED FISH

house battered fish, tartare sauce, chips, garden salad



No further discounts apply. For a limited time only. Not to be used in conjunction w/ any other offer. No variations or substitutes. Not available on Public Holidays.



BREAKFAST

SATURDAY & SUNDAY

8.00AM - 10.30AM



LUNCH

MONDAY - FRIDAY

11.30AM - 2.30PM

SATURDAY-SUNDAY

11.30AM-3.00PM



DINNER

SUNDAY - THURSDAY

5.30PM - 8.30PM

FRIDAY & SATURDAY

5.30PM - 9.00PM



1300 747 646

www.mazegroup.com.au



small plates

- CAPRESE BRUSCHETTA - M14 V15 (V)

roma tomatoes, basil, evoo, spanish onion, bocconcini
- GARLIC BREAD - M9 V10 (V)

oven baked panini infused w/ confit garlic & grass fed butter
- BAKED BURRATA - M17 V19 (V)

capsicum, heirloom tomatoes, sicilian olives, gremolata, crusty pane di casa
- STUFFED ZUCCHINI FLOWERS - M18 V20 (V)

citrus ricotta, slow cooked vine ripened tomato ragout, baby cress & evoo
- SALT & PEPPER SQUID - M19 V21 (GF)

shallow fried w/ spiced tapioca flour, garden greens, fresh lemon & citrus aioli
- PRAWN & MANGO TACOS (2) - M16 V18

crumbed prawns, mango salsa, cabbage, coriander, lime, soft shell taco
- BEEF SHORT RIB ARANCINI (4) - M17 V19

panko crumbed, smoked sea salt, napoli sauce, harissa smoked aioli
- CHILLI PRAWN HOT POT - M24 V26

mooloolaba king prawns, chilli, cherry tomatoes, tomato sugo, grilled sourdough



from the garden

- VIETNAMESE CHICKEN SALAD - M28 V31 (GF)

poached free range chicken, warm vermicelli rice noodles, asian slaw, cucumber, tomato, onion, chilli, coriander, mint, cashew nuts, crispy shallots, nuoc cham dressing
- TUNISIAN LAMB BOWL - M31 V34

roasted harissa cauliflower, rocket, crispy chickpeas, beetroot hummus, mint, pickled radish, pomegranate, zucchini, dukkah, tzatziki, lemon oregano dressing
- CLASSIC CAESAR SALAD - M18 V20

baby cos, crispy bacon, shaved pecorino, sonoma sourdough croutons, classic caesar dressing, boiled free range egg, sea salt

add grilled chicken +8 add grilled prawns (4) +10
- SALMON POKE BOWL - M29 V32

miso glazed huon salmon (150g), sushi rice, cabbage slaw, rocket, cucumber, radish, pickled ginger, seaweed salad, edamame, roasted sesame dressing, nori crunch

kids - M13 V14

NUGGETS & CHIPS

FISH & CHIPS

BURGER & CHIPS

MAC & CHEESE

✕

kids eat FREE

on wednesdays

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one kids meal with every main meal purchased

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal.

(VG) VEGAN (V) VEGETARIAN (DF) DAIRY FREE

large plates

- JUNEE SLOW COOKED LAMB SHOULDER - M41 V45 (GF)

slow cooked junee lamb shoulder, rosemary, garlic, lemon potatoes, green beans, tzatziki
- BANNOCKBURN CHICKEN FUNGHI - M32 V35 (GF)

creamy mushroom garlic white wine sauce, mashed potato, winter vegetables, soft herbs
- MILANESE VEAL OSSOBUCO - M40 V44 (GF)

slow cooked veal shank, traditional milanese sauce, lemon zest, basil, saffron & green pea risotto, grilled broccolini
- CRUMBED PORK CUTLET (FREE RANGE) - M34 V37

450g herb & panko crumbed berkshire pork cutlet, tuscan cabbage salad, steak house chips, roasted cinnamon apple
- HUON SALMON - M34 V37 (GF)

grilled huon king salmon, salted baby caper & lemon butter sauce, carrot & honey puree, mashed potato, seasonal greens
- CONE BAY BARRAMUNDI - M34 V37 (GF)

pan seared barramundi, lemon butter sauce, roasted potatoes, broccolini, baby cress, truss tomatoes

add prawns +10
- HOUSEMADE FISH & CHIPS - M27 V30

crispy battered fish, steak cut chips, house salad, tartare sauce, fresh lemon

- HEIRLOOM CAULIFLOWER - M30 V33 (VG/GF)

coconut roasted heirloom cauliflower, carrot & honey puree, smoked almonds, roasted lemon potatoes, fresh pomegranate

- HOUSE CRUMBED CHICKEN SCHNITZEL - M27 V30

panko crumbed chicken breast, steak house chips, garden salad

- CRAB & PRAWN FRIED RICE - M37 V41

blue swimmer crab meat, yamba prawns, fried rice, shallots, fried egg, tempura fried soft shell crab, asian herbs



grill

- 250G EYE FILLET - M36 V40

grain fed black angus eye fillet, potato mash, broccolini, cauliflower puree
- 300G PURE BLACK BARLEY FED SCOTCH - M44 V48

150 days barley fed scotch fillet, carrot puree, garlic mash, broccolini
- 250G AACO SIRLOIN STEAK - M39 V43

aaco angus sirloin steak, café de paris salted butter, steak cut chips, salad

SAUCES - M3 V4

MUSHROOM
clotted cream, demiglaze

BLACK PEPPER
piper nigrum, madeira

CHIMICHURRI
chilli, oregano, parsley, lemon zest (DF/GF/V)

JUS (GF)

TRADITIONAL GRAVY

parmigianas

- BURRATA - M32 V35

panko crumbed chicken schnitzel, tomato sugo, crumbed eggplant, fresh burrata, roasted mediterranean vegetables, chips, salad
- TRADITIONAL - M30 V33

panko crumbed chicken schnitzel, ham, tomato sugo, mozzarella, chips, salad
- MONTEREY - M32 V35

chicken schnitzel, bacon, bbq sauce, mozzarella cheese, chips, salad

sides

STEAK HOUSE CHIPS - M10 V11 (V)

STEAMED BABY BROCCOLINI - M10 V11 (GF)

BUTTERED GREEN BABY BEANS - M10 V11 (GF/V)

PETITE HOUSE SALAD - M10 V11 (GF/DF)

CREAMY MASHED POTATO - M10 V11 (GF)

burgers

- PERI PERI CHICKEN BURGER - M26 V29

milk bun, grilled peri peri chicken thigh, lettuce, tomato, spicy mayo, chips
- PHILLY SANDWICH - M28 V31

grilled southern ranges beef sirloin, rocket, caramelised onion, roasted capsicum, bbq, aioli, scacciata bread, chips
- ROAST BEEF SANDWICH - M28 V31

oven roasted southern rangers beef, french mustard mayonnaise, caramelised onion, provolone cheese, lettuce, scacciata bread, chips
- WAGYU BEEF BURGER - M 26 V29

premium wagyu tajima burger, butter lettuce, vine ripened tomatoes, bbq, american cheese, pickles, aioli, milk bun, chips

add fried egg +3 add bacon +4
- VEGETARIAN BURGER - M26 V29

crumbed eggplant, grilled vegetables, chimichurri sauce, baby rocket, tomato, aioli, chips



pasta

- CRAB & PRAWN LINGUINI - M34 V37

yamba prawns, blue swimmer crab, fermented chilli, confit garlic, truss tomatoes, fresh herbs, citrus, pink sauce, evoo
- LAMB PAPPARDELLE - M29 V32

8-hour slow cooked lamb ragout, sea salt, evoo, fresh basil, parmigiano reggiano, citrus gremolata
- PENNE BOSCAIOLA - M26 V29

mushrooms, bacon, shallots, garlic cream sauce