



MACH 1

RESTAURANT
+ BAR

All Day Dining Menu

11am to 10.30pm

Nibbles and snacks

Warm marinated Australian olives*	\$12
Spiced mixed nuts*	\$12
Arancini risotto balls with aioli, check for today's flavour	\$12
Hand cut chips with flaky salt and aioli *	\$9
Croque Madame, Swiss cheese, champagne ham, fried egg on toasted sourdough	\$13

Starters

House crystal malt and onion loaf, whipped butter, roast garlic and local olive oil	\$14
Hunter Valley goats cheese beignet, sweet onion compote, Newcastle greens, vincotto and sourdough*	\$19
Soup of the Moment made with the freshest local ingredients **	\$16
Smoked duck breast, pomegranate molasses, watermelon, candied walnuts	\$18
Oyster cove oysters (6) natural or Kilpatrick	\$22
Fresh spaghetti, prawns, scallops, capers, roasted cherry tomatoes, baby spinach	\$21
As main	\$35

Sides

Rocket, parmesan, aged balsamic and olive oil *	\$9
Steamed green vegetables with toasted almonds and citrus butter *	\$9
Green salad with house vinaigrette *	\$9



Mains

Club sandwich, smoked bacon, grilled chicken, fried egg, tomato, lettuce and aioli **	\$18
Wagyu beef burger, lettuce, tomato, beetroot, bacon, cheese and house sauce served with hand cut triple cooked chips ** (vegetarian burger roast vegetable and chickpea)	\$25
South West Texan style Caesar salad, smoked bacon, spiced chicken, tortilla crisps, cos, pepitas, parmesan, soft egg and our dressing **	\$19
Lamb Rogan Josh served with Basmati rice	\$24
Pumpkin, grilled haloumi, cashew and baby spinach salad with dukkah and balsamic dressing	\$28
Four cheese and shallot ravioli, garlic cream, baby spinach, pine nuts, malt crumb	\$28

Dessert

White Chocolate Crème Brulee with Seasonal Compotes and Flavours**	\$16
The original sticky date, butterscotch sauce, candied Buderim ginger ice cream, cashew praline	\$15
Selection of Australian cheeses, lavosh, quince paste, muscatels	\$25

Mach 1 Restaurant & Bar gluten free options guide

*Gluten Free

**Can be made Gluten Free

***Gluten & Dairy Free