



# MACH 1 BAR & GRILL

Dinner Menu 6pm - 9pm

## Starters

Warm marinated Australian olives GF	\$12
Arancini risotto balls w/ aioli, check for today's flavour	\$12
Grilled Flat Bread w/ house houmous, dukkah & Caramelized balsamic	\$14

## Entrees

Soup of the Moment made with the freshest local ingredients	\$16
Hunter Valley Goats Cheese Tart w/ roasted beetroot, caramelized onions & Newcastle greens	\$19
Share Plate of duck spring rolls, house arancini, chicken satay, local prawns	\$22
Pan Roasted Scallops w/ Cauliflower cream & curried raisin dressing GF	\$22
Oyster Cove Oysters (6) Natural or Kilpatrick* GF	\$22

## Salads

South West Texan Style Caesar Salad w/ smoked bacon, spiced chicken, tortilla crisps, cos, pepitas, parmesan, soft egg and our dressing	\$19
Grilled Haloumi & Pumpkin Salad w/ cashew and baby spinach salad with dukkah and Balsamic dressing GF	\$21
Hazelnut Crusted Chicken Salad w/ roasted capsicum, heirloom tomatoes, pickled onion labna & mint dressing GF	\$24

## Burgers & Sandwiches

Croque Madame w/ Swiss cheese, champagne ham, fried egg on toasted sourdough	\$13
Vegetarian Burger w/ lettuce, tomato, beetroot, cheese, house sauce served with hand cut triple cooked chips	\$21
Crispy Fried Chicken w/ coleslaw, pickles, cheese & chipotle mayo served with hand cut triple cooked chips	\$23
Wagyu Beef w/ lettuce, tomato, beetroot, bacon, cheese and house sauce served with hand cut triple cooked chips	\$25

## From the Grill

300gm Grain Fed Scotch Fillet	\$38
200gm 1824 Grain Fed Beef Fillet	\$44

Served with roast field mushrooms, gratin potatoes and  
Your choice of Diane, Green Peppercorn or Chimmi Churri sauces+ GF

## Seafood

Smoke Roasted Salmon Linguini w/ capers, sour cream, asparagus & confit fennel	\$29
Market fresh fish w/ green mojo, chick pea nuts, roast cauliflower, herbs GF	\$34

## Lamb & Pork

Lamb Rogan Josh w/ Basmati rice & Poppadum	\$26
Slow Braised Milly Hill Lamb Shoulder w/ quinoa, pumpkin, harissa, spiced yoghurt GF	\$32
Willi Creek Slow Roast Forequarter of Pork w/ master stock, prawn wontons, shitakes & radish	\$33

## Pasta

Four Cheese and Shallot Ravioli w/ garlic cream, baby spinach, pine nuts, malt crumb	\$29
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## Sides

Hand cut chips Triple cooked w/ flaky salt and aioli GF	\$9
Seasonal vegetables Created daily GF	\$9
House salad w/ seasonal flavours GF	\$9
Gratin Potatoes w/ garlic and herb cream GF	\$9

## Desserts

Chocolate Brownie Sundae w/ chocolate fudge sauce, brandy snap & vanilla ice cream GF	\$17
The Original Sticky Date w/ butterscotch sauce, candied Buderim ginger ice cream & praline	\$17
Honey & Coconut semi freddo w/ blueberries, poached pear & almonds GF,DF	\$17
Australian Cheese Selection w/ lavosh, quince paste & Muscatels	\$26