

lunch specials

M17 v19

- AVAILABLE MONDAY TO FRIDAY -



ROAST OF THE DAY

roasted vegetables, gravy, green peas

CHICKEN & MUSHROOM POT PIE

mashed potato, green peas

GRILLED PERCH (GF)

lemon herb marinated perch, chips, salad

add 4 creamy garlic prawns +10

THAI COCONUT CHICKEN SALAD

cucumber, carrot, bean sprouts, mint, coriander, green leaves, chilli, soy glaze & lime dressing

BATTERED FISH

house battered fish, tartare sauce, chips, salad

CRUMBED CALAMARI

traditional crumbed calamari, chips, salad, tartare

SAUSAGE CURRY

creamy yellow curry, steamed jasmine rice



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



to share

GARLIC & HERB BREAD - M9 v10 (V)
toasted garlic & herb panini
add bacon & cheese +5

CLASSIC TOMATO BRUSCHETTA - M14 v15 (V)
grilled sourdough, roma tomato, basil, onion, balsamic glaze, marinated feta, evo

MAPLE BBQ CHICKEN DRUMMETTES (6) - M17 v19 (GF)
smoky maple bbq sauce, chicken wings, ranch dressing

SALT & PEPPER SQUID - M20 v22 (GF)
lemon pepper seasoning, lime aioli

BEEF CHEEK CROQUETTES (3) - M20 v22
stilton blue cheese, herb oil, smoked potato puree

taco corner

(x2 - soft shell)

PORK - M16 v18
crispy pork belly, pineapple salsa, chilli, coriander, cabbage, sriracha aioli

PRAWN - M16 v18
crumbed prawns, mango salsa, cabbage, coriander, lime

GRILLED CHICKEN - M16 v18
lemon garlic chicken breast, cabbage, sriracha aioli,
cabbage, coriander, pico de gallo

FISH - M16 v18
battered fish, cabbage salad, caper aioli, pico de gallo, herbs

bowls

TERIYAKI BEEF - M34 v37
150g shredded beef tenderloin, tamaki rice, rocket, zucchini, toasted sesame, teriyaki glaze, cherry tomatoes, soft-boiled egg, edamame

SALMON POKE - M30 v33 (GF/DF)
150g miso salmon, cucumber, seaweed salad, cabbage, rocket, sesame dressing, edamame, pickled ginger, nori crunch

VEGAN NOURISH BOWL - M28 v31 (VG/GF)
pumpkin hummus, maple roasted pumpkin, quinoa, sesame crusted avocado, edamame, roquette, zucchini, vine-ripened cherry tomatoes, cucumber, lemon & olive oil dressing

kids

NUGGETS & CHIPS - M12 v13

FISH & CHIPS - M12 v13

BEEF SLIDER & CHIPS - M12 v13

CHICKEN POKE BOWL - M14 v16

×
kids eat
FREE
on wednesdays

.....
one kids meal with
every main meal
purchased

large plates

STICKY PORK BELLY - M34 v37
Berkshire tender pork belly pieces, garlic, ginger, roasted cashews,
baby bok choy, jasmine rice

GOLD BAND SNAPPER - M36 v39 (GF)
clam broth, buttered new potatoes, green & yellow beans, green pea crunch

BARRAMUNDI FILLET - M37 v40 (GF)
humpty doo barramundi, crushed potatoes, white wine cream sauce, broccolini
add 4 prawns +10

CHERMOULA CAULIFLOWER STEAK - M29 v32 (VG/GF)
grilled heirloom cauliflower steak, roasted tomato, crushed potato,
chermoula sauce, smoked almonds, pumpkin hummus

NDUJA PRAWN SPAGHETTI - M34 v37
Calabrian spicy chorizo paste, mooloolaba king prawns,
tomato sugo, fresh herbs

LAMB RAGU MAFALDINE - M35 v38
slow-cooked lamb shoulder, house napoli, red wine, pangrattato

BRAISED BEEF CHEEKS - M36 v39 (DF)
6hr braised, mashed purple potatoes, broccolini, garlic & herb crust

JUNEE SLOW COOKED LAMB SHOULDER - M42 v46 (GF)
slow-cooked junee lamb shoulder, lemon potatoes,
green beans, red wine jus, tzatziki

char-grilled

300G SIRLOIN STEAK - M42 v46 (GF)
darling downs pure angus 330-day grain fed, chips, salad

250G EYE FILLET MEDALLION - M39 v43 (GF)
Riverine premium mbs 2 tenderloin 150-day grain fed, baby carrots,
cauliflower puree, mashed potato, broccolini, side of blue cheese sauce

CHICKEN BREAST - M29 v32 (GF)
rosemary & garlic marinated free range chicken breast,
mashed potato, broccolini

CHURRASCO SKEWER - M42 v46
consisting of Brazilian spiced BBQ prawns, beef tenderloin pieces,
capsicum & onion, cajun fries, cob salad

sauces

TRADITIONAL GRAVY 3

CREAMY MUSHROOM GRAVY 4

PEPPERCORN 4

THYME JUS 4

classics

HOUSE CRUMBED SCHNITZEL - M27 v30
panko crumbed chicken breast, chips, salad

FISH & CHIPS - M27 v30
house battered fish, tartare sauce, chips, salad, lemon

CHICKEN PARMIGIANA - M32 v35
panko crumbed chicken breast schnitzel, ham,
house napoli sauce, mozzarella, chips, salad

PENNE BOSCAIOLA - M28 v31
bacon, mushrooms, garlic cream sauce, parmigiano reggiano

CAESAR SALAD - M20 v22
baby cos, bacon, free range egg, shaved pecorino,
caesar dressing, sourdough croutons
add grilled chicken +8 add 4 grilled prawns +10

burgers

all served w/ chips

STEAK SANDWICH - M28 v31
150g tajima wagyu rump steak, swiss cheese, onion jam,
lettuce, beetroot, tomato, smoky bbq, aioli, schiacciata

WAGYU BEEF BURGER - M26 v29
wagyu tajima beef patty, cheese, westmont pickles,
tomato, lettuce, onion, milk bun, bbq sauce, aioli
add bacon +4 add fried egg +3

GOCHUJANG CHICKEN BURGER - M26 v29
Korean marinated chicken, lettuce, onion, cabbage, coriander,
gochujang aioli, milk bun

BARRAMUNDI BURGER - M26 v29
crumbed patty, dill & fennel slaw, onion, pickles, caper aioli, milk bun

sides

CHIPS - M9 v10

BUTTERED GREEN BEANS - M9 v10

MASHED POTATO - M8 v9

GARDEN SALAD - M8 v9

ROASTED POTATOES - M9 v10

BROCCOLINI - M9 v10

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