

MANGO HILL TAVERN

STARTERS

PULLED PORK NACHOS LD, LG	23
smokey BBQ sauce, corn chips, tomato salsa, guacamole, sour cream & jalapenos	
GRILLED QLD PRAWNS LG	22
tarragon garlic butter, rocket, mango chilli salsa	
BACON & CHEESE BREAD	13
bacon & cheese on herb garlic bread	
CHICKEN WINGS LG	20
crispy chicken wings with choice of bourbon BBQ Nashville hot sauce, or honey mustard glaze, served with blue cheese sauce	
FRIED CALAMARI LD, LG	19
roasted garlic aioli, sesame, lemon	
FRIED MUSHROOMS LD, LG, V, VG	19
Nashville hot sauce, pickles, vegan ranch	
ROASTED CORN, POTATO + SHALLOT FRITTERS V	19
rocket, French onion dip, chilli caramel sauce	
GARLIC & HERB BREAD V	11
herb & garlic bread	
PORK BELLY BITES LD	20
truffle ginger hot honey, wasabi sesame, shallots	
CHIPS LD, LG, V, VGO	12
gravy or aioli	
FISH TACOS (2) LDO	18
battered fish, slaw, guacamole, lime, parmesan & coriander	
SPICY POTATO WEDGES V	18
spicy potato wedges with sweet chilli & sour cream	

SALADS

HEALTHY AS SALAD LD, LG, V, VGO	26
green kale, baby broccoli, green peas, crazy rice, young gem, pomegranate, crisp chickpeas, radish, puffed quinoa, cashew tahini yoghurt	
THAI BEEF & MANGO SALAD LD	26
gem lettuce, Bowen mango, cherry tomato, cucumber, green papaya, capsicum, rice noodles, shallot, mint, coriander	
OG CAESAR SALAD VO	24
crispy bacon, gem lettuce, parmesan, sourdough croutons, poached egg, anchovies	
UPGRADES	
GRILLED CHICKEN +10 PRAWNS +12	
SALT & PEPPER CALAMARI +8	

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.

THE MAIN EVENT

PORTUGUESE 1/2 CHICKEN LG	32
24 hour herb infused chicken, apple fennel slaw, wedges, lime & coriander	
PAN ROASTED BARRAMUNDI LD, LG	39
Bowen mango curry, cauliflower, sweet potato, bok choy, bean sprouts, lemon	
CHICKEN SCHNITZEL LD	29
gravy, lemon, chips, salad	
CHICKEN PARMY	31
Napoli, shaved ham, mozzarella, chips, salad	
MEXICAN PARMY	34
jalapeño, guacamole, mozzarella, Pico de Gallo, sour cream, chips, salad	
OUTBACK PARMY	35
SBR hickory BBQ sauce, mozzarella, smoked bacon, fried egg, onion rings, chips, salad	
FISH & CHIPS LD	28
beer battered hake, tartare, lemon, chips, salad	
CRUMBED PORK CUTLET	34
Italian caper & fennel slaw, duck fat kipfler potatoes, sage compound butter	
VEGAN EGGPLANT CURRY LD, LG, V, VG	30
coconut rice, Bowen mango curry, cauliflower, sweet potato, bean sprouts	
CALAMARI MAIN LD, LG	27
roasted garlic aioli, sesame, lemon, chips & salad	
BEEF CHEEKS	36
slow braised beef cheeks with red wine, herb mash, greens, fried enoki & chilli	
CARBONARA PASTA	27
garlic, bacon, parmesan, parsley, cream sauce	

FAMILY SHARED MEALS

<i>Serves 2 – 3 People</i>	
SLOW BRAISED LAMB SHOULDER LD, LG	110
roast cherry tomatoes, duck fat kipfler potatoes, fried brussels spouts, red wine jus	
CHAR GRILLED WHOLE BABY BARRAMUNDI LD, LG	89
Bowen mango curry, cauliflower, sweet potato, Bokchoy, bean sprouts	

BURGERS & SANDWICHES

<i>All served with chips Gluten friendly buns available +3</i>	
SOUTHERN FRIED CHICKEN BURGER	25
buffalo hot sauce, bacon, American cheddar, slaw, aioli, pickles	
FALAFEL BURGER LD, V, VG	25
butternut pumpkin falafel patty, lettuce, tomato, vegan cheddar, vegan aioli, fried onion rings	
WAGYU SMASH BURGER	26
dual smash patties, lettuce, tomato, American cheddar, pickles, onion, special sauce	
STEAK SANDWICH	28
rump steak, lettuce, tomato, aioli, caramelised onion, cheese, relish	
PULLED PORK BURGER	26
pulled pork, slaw, smoked BBQ sauce, pickle, melted cheese, Nashville saice	
UPGRADES	
BACON +3 EXTRA PATTIE +8 FRIED EGG +5	

GRILL

All of our steaks are served with chips, salad and your choice of sauce.

Sauces: Dianne, gravy, red wine jus, pepper, béarnaise, mushroom, peppercorn, aioli

300G SCOTCH LD, LG	59	200G EYE FILLET LD, LG	48
120 day grain fed, QLD		grass fed, NSW	
250G RUMP LD, LG	35	500G RUMP LD, LG	56
120 day grain fed, QLD		120 day grain fed, QLD	

UPGRADES

ONION RINGS +7 | FRIED EGG +5 | CALAMARI +8 | GRILLED PRAWNS +12 | CHICKEN TENDER +10

PIZZA

Gluten friendly bases available on request +6

Dairy/Vegan friendly cheese available on request +3

CHILLI PUMPKIN LD, LGO, V	26
chilli, roast pumpkin, ricotta, rocket, balsamic glaze	
COUNTRY ROAD LGO	29
fried chicken, roast potato, crispy bacon, brie, mozzarella	
MARGHERITA LGO, V, VGO	22
tomato Napoli, mozzarella, cherry tomato, basil	
MEATLOVERS LGO	28
tomato Napoli, mozzarella, ham, sausage, pepperoni, bacon, BBQ glaze	
PEPPERONI LGO	27
tomato Napoli, mozzarella, pepperoni, nduja, cherry tomato	
TROPICAL LGO	25
tomato Napoli, mozzarella, shaved ham, forbidden pineapple	

SIDES 1 FOR 10 | 2 FOR 15 | 3 FOR 18

GARDEN SALAD LD, LG, V, VGO	10
mesclun, cherry tomato, carrots, red onion, cucumber, house-made salad dressing	
SEASONAL MIXED VEGETABLES LDO, LG, V, VGO	10
steamed fresh seasonal vegetables	
MASH POTATO LG, V	10
creamy mash potato	
ONION RINGS V	10
crispy battered onion rings	
CAESAR SALAD VO	10
cos lettuce, bacon, parmesan, croutons	

DESSERT

SOFT SERVE	5
STICKY DATE PUDDING V	16
butterscotch sauce, salted caramel gelato	
VEGAN MUD CAKE LD, V, VG	17
vegan butterscotch sauce, peanut butter gelato	
NON-FATAL INJURY BY CHOCOLATE V	16
brownie chunks, whiskey ganache, dark chocolate mousse, chocolate soil, mascarpone	
APPLE CRUMBLE V	16
cinnamon spiced apple crumble, vanilla bean gelato	

(V) VEGETARIAN | (VO) VEGETARIAN OPTION
(VG) VEGAN | (VGO) VEGAN OPTION
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION
(LD) LOW DAIRY | (LDO) LOW DAIRY OPTION