

# M hibiscus tavern

## Menu

### BAR & GRILL

Order at the bar. Ask bar staff for special.

#### Breads

Garlic Bread (v).....	\$8
Cheesy Garlic Bread (v).....	\$10
Traditional Italian Bruschetta (v).....	\$16

#### Small Plates

Wings.....	\$15
• American Style Spicy Buffalo w/ Blue Cheese Sauce	
• Southern Fried w/ Potato & Gravy dipper	
Szechuan Calamari(GF).....	\$18
w/ Lime Aioli, Fresh Chilli & Grilled Lime	
Smokey Bacon & Cheese Arancini.....	\$16
w/ Garlic Aioli, Topped with Parmesan & Micro-Salad	
Pumpkin Feta & Thyme Arancini.....	\$16
w/ Pesto and Garlic Aioli	
Coconut Prawn Shots.....	\$18
w/ Cajun Aioli, Mango & Chilli Salsa	

#### Salads(GF)

Thai Beef Salad.....	\$26
w/ Fresh Salad, Wombok, Fresh Chilli, Black Sesame & Nam Jim Dressing	
Chicken Ceaser Salad.....	\$25
w/ Poached Egg, Baby Cos lettuce, Bacon, Croutons, Parmesan & Ceaser Dressing	
Vegetarian Salad.....	\$22
w/ Fresh Salad, Root-Vegs, Avocado, Quinoa, Pepitas & Balsamic Glaze	

#### Burgers

Wagyu Cheese Deluxe.....	\$24
w/ Wagyu Beef Patty, Double Cheese, Lettuce, Tomato, Onion, Pickle & Tomato Sauce	
The Southern.....	\$24
w/ Southern Fried Chicken, Lettuce, Onion, Tomato, Cheese & Spicy Aioli	
Steak Sandwich.....	\$25
w/ Lettuce, Onion, Tomato, Fried Egg, Bacon, Cheese, BBQ & Aioli Sauce	

#### Kids

Hamburger & Chips.....	\$12
Chicken Crackles.....	\$12
Mini Chicken Parmi & Chips.....	\$12
Ham & Cheese Pizza.....	\$12

#### Sides

Onion Rings.....	\$8
Mash.....	\$8
Garden Salad.....	\$8
Crispy Fries.....	\$10
Seasonal Greens.....	\$8

#### Sweets

Classic Creme Brûlée w/ Berry Compote (gf).....	\$14
Apple Crumble w/ Vanilla Ice-cream, Cream.....	\$14
Classic Ice-cream Sundae.....	\$14
(Chocolate, Caramel & Strawberry)	
Sticky Toffee.....	\$14
Pudding (Homemade Salted Caramel Sauce)	

#### Oysters (GF)

Natural.....	1/2 DOZ \$22, 1 DOZ \$38
Kilpatrick.....	1/2 DOZ \$24, 1 DOZ \$40

#### Main Plates

(Served with Mash & Veg / Chips & Salad)

Homemade Panko Crumbed Chicken Schnitzel.....	\$28
Homemade Panko Crumbed Chicken Parmi.....	\$32
BBQ & Bacon Loaded Parmi.....	\$32
12 Hour Braised Lamb Shank (GF).....	\$32
w/ Roasted Root Veg, Creamy Mash, Red Wine & Rosmary Gravy	
Local Grilled Saltwater Barramundi, Lemon Butter Sauce ...	\$35
Baked Atlantic Salmon w/ Maple & Soy Lime Glaze.....	\$35
Butter Chicken.....	\$28
w/ Pappadum, Steamed Rice & Raita	
James Squire Beer Battered.....	\$28
w/ Local Threadfin Salmon, Beer Batter	

#### Steaks [See Specials Board]

(Served with a sauce and your choice of 2 Sides, Mash, Veg, Salad or Chips)

Reef & Beef	
Add (3) Creamy Garlic Prawns to Steak.....	\$9
Additional Sauce.....	\$3
Sauces: Creamy Garlic (gf), Mushroom, Pepper, Dianne, Gravy.	
Hot Chilli and a selection of Mustards available from the condiment table	

#### Pasta

Chilli Garlic Prawns & Chorizo Pasta.....	\$32
w/ Julienne Veg and topped with Rocket & Parmesan	
Linguine Chicken Carbonara.....	\$28
w/ Bacon, Chicken, Cream, Parmesan, Mushroom	
Vegetarian Linguine.....	\$25
w/ Spanish & Roasted Root Veg, Creamy Garlic & White Wine	



(i) imported, (gf) gluten free, (v) vegetarian

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu item. Credit Card surcharge applies to all transactions.