

RESTAURANT MENU

DAILY SPECIALS

see daily specials for curry, pasta, fish and pie of the day

A LITTLE SOMETHING

bread & dukkah GFO <i>dukkah, local franzola bread, evoo, balsamic, confit garlic butter</i>	12
salt & pepper squid GF <i>szechuan pepper squid served with a confit garlic aioli</i>	24
arancini balls (4) V <i>basil pesto arancini, arrabiata sauce, confit garlic aioli, shaved fresh parmesan</i>	21
pork belly bites <i>soy glazed pork belly bites, sesame seeds, spring onions and chilli garnish</i>	18
abrolhos island scallops GF <i>lightly cooked in butter, topped with strawberry, passionfruit and lime salsa</i>	27
beef cheek croquette (3) <i>served with dill aioli, sauerkraut and shaved parmesan</i>	18
chips GF <i>served with aioli sauce</i>	12

MAHOGANY CLASSICS

add ons:

avocado	3
bacon	4
egg	3
jalapenos	2

eggplant parmigiana V 28
tomato sugo, cheese blend, chips and garnish salad

chicken parmigiana 29
smoked ham, house cheese blend, nap sauce, chips and garnish salad

the inn burger GFO 26
two grass fed beef patties, cheddar, ketchup, mustard, pickles, lettuce, tomato served with chips

steak sandwich GFO 28
200g rump, horseradish mayo, smoked tomato relish, roquette, jack cheddar, bacon served with chips

fish and chips 29
pale ale battered fish, chips, tartare, lemon wedge

FROM THE GRILL

250g scotch fillet GF 35

300g sirloin GF 36

*served with chips, garnish salad and your choice of sauce:
red wine jus, green peppercorn, mushroom or garlic* GF

swap chips and salad for mash and seasonal vegetables 5

add creamy garlic prawns 12

FOR THE TABLE

seasonal vegetables V/VGO 14
three seasonal vegetables

inn greek salad GF, VGO 14
leafy greens, red capsicum, red onion, cherry tomato, cucumber, olives, smoked feta

sharing board 45
dukkah, local franzola bread, evoo, balsamic, pickles, cheddar cheese, persian fetta, seranno ham, salami, grilled chorizo, marinated olives, butter

mash potato GF 8

MAHOGANY INN SALADS	thai beef salad	28
	<i>marinated eye fillet cooked medium rare and served warm, bean shoots, spring onion, asian herbs with coconut, cherry tomato, coriander, soba noodles, dressed with a cashew and lime dressing</i>	
	caesar salad GFO	20
	<i>cos lettuce, parmesan, bacon, white anchovy, egg, croutons, dressing</i>	
	add chicken	6
	autumn beets salad GF, V, VGO	24
	<i>leaf mix, roasted baby beetroot, caramelised pear, smoked feta, pepitas, pomegranate, quinoa and cherry tomatoes</i>	
	add chicken	6
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FOR THE LITTLE INNS	fish and chips	16
	<i>battered fish, chips and ketchup</i>	
	chicken bites and chips	16
	<i>crumbed chicken, chips and ketchup</i>	
	pasta	16
	<i>penne, nap sauce, parmesan</i>	
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A LITTLE NAUGHTY	sticky toffee pudding	17
	<i>salted caramel, vanilla bean ice cream</i>	
	kaffir panna cotta GF	17
	<i>wild berry coulis and crumble made with our new world gin botanicals, including lemon myrtle, strawberry gum, lemon peel and more</i>	
	dessert of the day	17
	<i>see daily specials</i>	
	kids ice cream cup	4

DRINKS MENU



BUBBLES AND CHAMPAGNE

- frizzero sparkling** NSW 30
the sparkling alternative without alcohol – this refreshing and finely balanced non-alcoholic drink combines sparkling fermented grape juice blended with premium green tea.
- inn prosecco** SA 9 36
this south australian prosecco has beautiful aromas of fresh pear and a nuance of baker's yeast and grapefruit pith. a fresh and dry palate with flavours of white peach and pistachio. a refreshing fruit driven style of sparkling wine with an elegant structure, crisp acidity, and a vibrant finish.
- sitella sparkling chenin blanc nv** WA 11 44
made from premium western australian chenin blanc from the swan valley. off/dry style, crisp, vibrant and lively loads of primary fruit characters, a serious but everyday style of bubbles.
- bollinger special cuvee nv** FRANCE 120
ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. the palate is structured, rich with bubbles like velvet; pear, brioche and spicy aromas finishing with notes of fresh walnut.

ROSÉ / THINK PINK

- mandoon rosé** WA 11 44
the nose shows subtle notes of toffee apple that succumb to delicate aromas of juicy raspberry drops and hints of luscious fresh strawberries. vibrant and lifted characteristics of fresh strawberries and raspberries on the palate are well balanced by a refined texture with notable crisp acidity leading to a long and flavoursome finish of baked rhubarb.
- villa maria earthgarden organic rosé** NZ 45
summer provoking aromas of blood-orange, strawberry and watermelon. the palate is rich and moreish, finishing refreshingly dry.

WHITE / TEXTURAL

- chalk hill chardonnay** SA 11 44
aromatic nose of citrus and nectarine complimented with jasmine florals with hints of ginger and shortbread. the palate is textured with white nectarine and pear.
- fermoy chardonnay** WA 55
vibrant fruit aromatics of yellow stone fruits, white fig and grapefruit. a full-flavoured and creamy textured palate with balance, power and length.



WHITE / CRISP, ZESTY AND FRESH

- mcguigan zero sauvignon blanc** NSW 25
free from alcohol, full in flavour, the mcguigan zero has the same characteristics of alcoholic wine. generous aromas of gooseberry and citrus fruits, with a subtle grassy tone.
- inn semillon sauvignon blanc** WA 9 36
lifted aromas of cut grass and gooseberry. varietal herbaceous characters interspersed with passionfruit and lemon possum. the palate opens up with fresh citrus and cut grass characters partnered with tropical notes of slightly under-ripe passionfruit.
- poetica moscato** SA 9 36
lifted tropical fruit with floral notes, slightly spritz on the palate provides an effervescent burst of bright tropical fruit.
- inn classic dry white** WA 9 36
this is not your classic dry white. comes with a vibrant and crisp white that combines both semillon and sauvignon blanc, leaving a hint of citrus at the back of the palate.
- vidal sauvignon blanc** NZ 11 44
intense aromas of passionfruit, tropical fruits and fresh herbs lead into a vibrant and concentrated palate.
- fermoy sauvignon blanc** WA 55
aromas of passionfruit, pear skin, lemon barley and lime leaf combined with cashew nut. palate is textured and mouth-filling with nectarine and guava.
- three elms timbertops riesling** WA 55
aromas of musk and orange zest with a generous palate of mandarin and lime segments.

WHITE / WELL ROUNDED, AROMATIC

- chalk hill fiano** SA 47
fiano is a popular grape variety primarily grown in the region of campania in southern italy. this one from south australia has beautiful aromas of white peach, pineapple, candied citrus rind, almonds and peppery herbs. the palate is vibrant and well balanced with light stone fruit and citrus.
- esk pinot gris** NZ 55
this is a full-bodied and richly flavoured pinot gris. aromas and flavours of baked pear, honey, citrus and apricot.



RED / SOFT AND SMOOTH

- slow growers – the debutant SA** 48
this juicy, light-bodied red is best served chilled, at about 13°C. bright, fresh, red fruit flavours, such as cherry, strawberry, and raspberry. different – good.
- chalk hill barbera SA** 55
perfumed rose petals, dark cherry and spice. a medium bodied wine with bright cherry and redcurrant fruits.
- levantine hill pinot noir VIC** 15 60
bright cherry and raspberry fruit aromas to the fore with background hints of rosemary, lavender, rose petal and dark chocolate.

RED / MEDIUM BODIED

- inn cabernet sauvignon WA** 9 36
complex flavours of red berries and spice are interwoven with subtle dark chocolate and mocha characters from the wines ageing in french oak.
- chalk hill shiraz SA** 11 44
perfumed nose with blueberry and red plum fruits with notes of florals, spice and chocolate followed by a pallet of blueberries, red plums and cranberries.
- three elms timbertops shiraz WA** 55
aromas of violets, black berries and black cherries, with a touch of peppery spices. with a pallet of milk chocolate and notes of pepper.
- slow growers equilibrium gsm SA** 57
lifted perfumed characters of plum, blackcurrant, red berries and a touch of spice.

RED / BIG AND BOLD

- three elms timbertops cab franc WA** 55
a nose of raspberry, mulberry with a palate of chalky tannins of intense flavours of strawberry and dark chocolate.
- fermoy cabernet sauvignon WA** 89
aromas of blackcurrent, black olive tapenade, tobacco, and bay-leaf with complexing notes of coffee bean and cedary oak spice.
- 2020 penfold 389 cabernet shiraz SA** 150
bin 389 was often referred to as 'baby grange', exemplifying the judicious balance of fruit and oak, bin 389 highlights the generous mid-palate penfolds in known for. the bouquet is very savoury mixing earthy, spicy, blackstrap liquorice and toasty-barrel nuances.



BEER AND CIDER / ON TAP

great northern super crisp 3.5%	9	11
<i>lager with a fruity aroma, low bitterness and clean, crisp finish.</i>		
swan lager 4.5%	9	12
<i>an easy drinking lager with just the right amount of malty richness.</i>		
carlton dry 4.5%	9	12
<i>clean filtered for a refreshingly crisp, dry lager. low in bitterness, it delivers superior drinkability from the first sip to the last.</i>		
asahi 5.0%	11	15
<i>excellent richness, truly refreshing drinkability and satin smoothness.</i>		
balter xpa 5.0%	11	14
<i>the balter xpa will punch your taste buds with tropical and floral aromatics along with a fruity palette. this brew is for those who enjoy fully-hopped beer.</i>		
balter eazy hazy 4.0%	10	13
<i>eazy hazy brings the colour and spark while keeping things nicely chilled. succulent hops deliver lime, passionfruit and hints of coconut around a creamy, rolled-wheat base to balance the zesty bitter finish.</i>		
brookvale ginger beer 3.5%	11	14
<i>just great tasting ginger beer.</i>		
somersby apple cider 4.5%		10
<i>this cider is an invigorating and refreshing cider made from quality fermented apple juice and natural apple flavouring. There are no artificial sweeteners, flavours or colourings used in the making of this premium cider whose unique taste makes it a tasty and natural choice for the relaxed moments with your friends.</i>		

CLASSIC COCKTAILS

aperol spritz <i>aperol, prosecco, soda water</i>	15
blue hawaii <i>vodka, bacardi, blue curacao, pineapple juice, lime juice</i>	18
blue lagoon <i>vodka, blue curacao, lemonade</i>	15
cosmopolitan <i>vodka, cointreau, cranberry juice</i>	15
dark and stormy <i>kraken spiced rum, brookvale ginger beer</i>	18
daquiri <i>bacardi, lime juice, sugar syrup</i>	15
french martini <i>vodka, chambord, pineapple juice, sugar syrup</i>	15
espresso martini <i>fresh espresso, vodka, kahula, white crème, sugar syrup</i>	18
fruit tingle <i>vodka, blue curacao, lemonade, grenadine</i>	15
long island iced tea <i>vodka, bacardi, cointreau, tequila, gin, coke</i>	18
margarita <i>tequila, cointreau, lime juice, salt</i>	18
mimosa <i>stella sparkling chenin blanc, orange</i>	10
sex on the beach <i>vodka, peach schnapps, orange, cranberry</i>	15
tequila sunrise <i>tequila, orange juice, grenadine</i>	15
tom collins <i>gin, lemon soda, lemon juice, sugar syrup</i>	15

COFFEE	espresso	3
	double espresso	4
	latte	5
	iced latte	5.5
	mocha	5
	long black	4 / 5
	flat white	4.5 / 5.5
	cappuccino	4.5 / 5.5
	long macchiato (<i>topped up</i>)	5
	short macchiato (<i>traditional</i>)	4

TEA	earl grey	4
	green	4
	english breakfast	4

OTHER	babyccino	3
	hot chocolate	5
	iced chocolate	5.5

JUICE / 440ML	apple	6
	orange	6
	tomato	6
	pineapple	6
	cranberry	6