

MENU

DRINK - EAT - STAY

Mahogany Inn and Distillery

DAILY SPECIALS

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

A LITTLE SOMETHING

bread & dukkah <i>dukkah, local sourdough, evoo, balsamic, confit garlic butter</i>	13
salt & pepper squid GF <i>szechuan pepper squid served with a lime aioli</i>	25
arancini balls (4) V <i>basil pesto arancini, green tomato relish, confit garlic aioli, shaved fresh parmesan</i>	22
duck spring rolls (4 large pcs) <i>served with a sweet lime chilli dipping sauce</i>	24
korean style pork belly bites <i>soy glazed pork belly bites, sesame seeds, spring onion and chilli garnish</i>	22
abrolhos island scallops GF <i>lightly cooked in butter, topped with strawberry, passionfruit and lime salsa</i>	27
doubled crumbed camembert cheese <i>served with a fig compote, crackers, roquette</i>	24
deep fried pork and prawn dumpling (8pcs) <i>served with a sweet lime chilli dipping sauce</i>	19
chips GF <i>served with tomato or aioli sauce</i>	12

GF = gluten free | GFO = gluten free option | V = vegetarian | VGO = vegan option

please note there is a 15% surcharge on public holidays

MAKE HISTORY

MAHOGANY CLASSICS

eggplant parmigiana V, VGO <i>tomato sugo, smoked cheddar, chips, garnish salad</i>	29
chicken parmigiana <i>smoked ham, house cheese blend, nap sauce, chips, garnish salad</i>	30
the inn burger GFO <i>double grass fed beef patty, cheddar, ketchup, mustard, pickles, lettuce, tomato with chips</i>	28
steak sandwich GFO <i>150g rump, horseradish mayo, green tomato relish, roquette, jack cheddar, bacon served with chips</i>	29
fish and chips <i>pale ale battered fish, chips, tartare, lemon wedge, garnish salad</i>	29
bangers and mash <i>jalapeno and cheese bangers served with mash, caramelised onion jus and broccolini</i>	32
the vege burger V, GFO, VO <i>beyond burger beef patty, swiss cheese, ketchup, mustard, pickles, lettuce, tomato with chips</i>	29

FROM THE GRILL

*all of our meat is
supplied locally by
Coral Coast Grass Fed Beef*

250g scotch fillet GF	39
300g sirloin GF <i>served with chips, salad and your choice of sauce: caramelised onion jus, green peppercorn, mushroom or garlic (all sauces GF)</i>	41
<i>swap chips and salad for mash and vegetables</i>	5
<i>add creamy garlic prawns 12</i>	12

FOR THE TABLE

seasonal vegetables V, VGO <i>three seasonal vegetables</i>	14
inn greek salad GF, VGO <i>leafy greens, red capsicum, red onion, cherry tomato, cucumber, olives, smoked feta</i>	14
mash potato GF	10

MAHOGANY INN SALADS

caesar salad ^{GFO} <i>cos lettuce, parmesan, bacon, white anchovy, sous vide medium poached egg (served cold), croutons, dressing</i>	21
add cold chicken	8
summer salad <i>nectarine, smoked feta, rocket, spinach, cherry tomato, moroccan chick pea, beetroot, pumpkin, pepitas, puffed quinoa</i>	25
add cold chicken	8
poke bowl ^{VGO} <i>korean pork belly, sushi rice, kimchi, bean shoot, sous vide medium poached egg (served cold), edamame beans, pickled ginger, cucumber, seaweed</i>	32

FOR THE LITTLE INNS

all come with a kid's Just Juice box <i>(apple, orange or apple & blackcurrant)</i>	
fish and chips <i>battered fish, chips and ketchup</i>	16
chicken bites and chips <i>crumbed chicken, chips and ketchup</i>	16
mac and cheese	16
little inn pizza <i>tomato sugo, cheese blend and bacon</i>	16

A LITTLE NAUGHTY

panna cotta <i>ask one of our staff for today's flavour</i>	17
sticky date pudding <i>salted caramel, vanilla ice cream</i>	17
berry bliss brownie ^{GF, DFO} <i>chocolate and raspberry brownie, chocolate ganache, berry coulis, macadamia nut and vanilla ice cream</i>	17