

DRINK - EAT - STAY  
**Mahogany  
 Inn and  
 Distillery**

# MENU



Discover more and make history at our heritage listed venue. Find your place to belong in the bar or restaurant, host your next event, relax in our accommodation, enjoy distillery events and tastings, and weekly entertainment.

Drink. Eat. Stay.



**MAKE HISTORY**  
 themahoganyinn.com.au

## PIZZA

pizzas cannot be co-ordinated with other meals, they will be delivered to your table when ready.

add ons: anchovies 2 bacon 3 chili flakes 2 ham 3 jalapenos 2 mushrooms 3 olives 2 pepperoni 3 pineapple 3 pulled pork 4 prawns 4 red onion 2

gluten free base 4  
 vegan cheese 4

**garlic** V 20  
 confit garlic, cream sauce, cheese blend, parmesan, parsley

**margherita** 22  
 tomato sugo, sliced tomatoes, cheese blend, basil

**funghi** V VGO 25  
 truffle bianco base, wild mushroom, cheese blend, pine nuts, parmesan, parsley

**hawaiian** 22  
 tomato sugo, cheese, ham, pineapple, roasted peppers

**pollo** 25  
 tomato sugo, cheese blend, chicken breast, chorizo, tomato, roasted peppers, spinach

**green thai** 25  
 thai green curry sauce, prawns, cheese blend, red onion, capsicum, coriander

**inn the garden** V VGO 24  
 tomato sugo, cheese blend, mushroom, roast peppers, red onion, sun-dried tomato, topped with feta and cracked pepper

**pepperoni** 24  
 tomato sugo, cheese blend, mild pepperoni, chilli flakes

**let's meat at the inn** 25  
 tomato sugo, cheese blend, mild pepperoni, pulled pork, bacon, smokey bbq sauce drizzle

**cajun chicken** 25  
 tomato sugo, cheese blend, cajun chicken, jalapenos, roasted pepper, topped with chipotle and lime aioli

**little inn** 18  
 tomato sugo, cheese blend and bacon

**Food can be ordered at the outdoor or indoor bar.**  
**Please know your table number when ordering at the till.**

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 HISTORY**

GF = gluten free | GFO = gluten free option | V = vegetarian | VGO = vegan option  
 please note there is a 15% surcharge on public holidays

## DAILY SPECIALS

see daily specials for pasta and fish of the day

### A LITTLE SOMETHING

**turkish garlic bread (4 pcs)** 12  
 add cheese 2  
 add cheese and bacon 5

**salt & pepper squid** GF (I) 25  
 szechuan pepper squid served with a lime aioli

**arancini balls (4)** V 23  
 basil pesto arancini, green tomato relish, confit garlic aioli, shaved fresh parmesan

**duck spring rolls (4 pcs)** 26  
 served with a sweet lime chilli dipping sauce  
 duck spring rolls (2 pcs) 18

**korean style pork belly bites** 24  
 soy glazed pork belly bites, sesame seeds, spring onion and chilli garnish

**crispy chicken wings (10 pcs)** 25  
 served with asian style homemade sauce, garnish with spring onion and fresh chilli

**double crumbed camembert cheese** 24  
 served with a fig compote, crackers, roquette

**smoked salmon bruschetta (2 pcs)** (A) 18  
 toasted sourdough, zesty cream cheese spread, tomato & fennel salsa, salmon petals, & capers

**chips** GF 12  
 served with aioli sauce

### MAHOGANY CLASSICS

**eggplant parmigiana** V, VGO 30  
 tomato sugo, smoked cheddar, chips, garnish salad

**chicken parmigiana** 32  
 smoked ham, house cheese blend, nap sauce, chips, garnish salad

**the inn burger** GFO 29  
 beef patty, cheddar, ketchup, mustard, pickles, lettuce, tomato with chips  
 upsize with extra patty 4

**steak sandwich** GFO 30  
 150g scotch, bacon, swiss cheese, caramelised onion, aioli, lettuce, tomato, bourbon bbq sauce served with chips

**peoples choice steak sandwich** GFO 34  
 150g scotch, bacon, lettuce, tomato, swiss cheese, onion bhaji, masala sauce served with chips

**fish and chips** (I) 30  
 pale ale battered fish, chips, tartare, lemon wedge, garnish salad

**the vege burger** V, GFO, VO 30  
 plant based patty, swiss cheese, ketchup, mustard, pickles, lettuce, tomato with chips

**butter chicken curry** 34  
 served with naan bread, raita and rice

(A) = Australian | (I) = Imported | (M) = Mix of both  
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## FROM THE GRILL

**250g scotch fillet** GF 39  
 served with chips and salad

swap chips and salad for mash and vegetables 5

**250g eye fillet** GF 54  
 served with creamy mash, buttery vegetables

choice of sauce on both steaks all made in house and all gluten free, caramelised onion jus, pepper, mushroom, garlic  
 add creamy garlic prawns (I) 12

### FOR THE TABLE

**seasonal vegetables** V, VGO 14  
 three seasonal vegetables

**side salad** V 10  
 mixed leaves, cherry tomatoes, cabbage, cucumber capsicum, house made dressing

**mash potato** GF 10

### MAHOGANY INN SALADS

**caesar salad** GFO 22  
 cos lettuce, parmesan, bacon, white anchovy, boiled egg (served cold), croutons, dressing

add cold chicken 8

**super food salad** 25  
 seasonal fruit, smoked feta, rocket, spinach, cherry tomato, moroccan chick pea, beetroot, pumpkin, pepitas, puffed quinoa

add cold chicken 8

**poke bowl** VGO 32  
 korean pork belly, sushi rice, kimchi, bean shoot, boiled egg (served cold), edamame beans, pickled ginger, cucumber, seaweed

swap option - pork belly for smoked salmon (A)

**thai beef salad** 32  
 marinated eye fillet cooked medium rare and served warm, bean shoots, cherry tomatoes, red onion, capsicum, cucumber, coriander, Asian herbs with coconut, vermicelli rice noodles, topped with fresh chilli and spring onions, dressed with a cashew and lime dressing

### FOR THE LITTLE INNS

**all come with a kid's Just Juice box**  
 (apple, orange or apple & blackcurrant)

**fish and chips** (I) 16  
 battered fish, chips and ketchup

**chicken bites and chips** 16  
 crumbed chicken, chips and ketchup

**little inn pizza** 18  
 tomato sugo, cheese blend and bacon

**kids burger** 16  
 bun, beef patty, cheese, ketchup, and chips

### A LITTLE NAUGHTY

**sticky date pudding** 17  
 served with salted caramel sauce, pecan nut crumb, sugar glass chard and vanilla bean ice cream

**berry bliss brownie** GF, DFO 17  
 chocolate and raspberry brownie, chocolate ganache, berry coulis, macadamia nut and vanilla ice cream

**kaffir lime and vanilla bean panna cotta** GF 17  
 berry coulis and gin crumb  
 (made with our own botanicals used in our gin)