



MONDRIANS

Restaurant & Bar

À LA CARTE DINNER MENU

AVAILABLE FROM 6:00PM TO 9:00PM

To order dial '0' from
your room phone.

(GF) Gluten Free, (DF) Dairy Free
(VEG) Vegetarian, (GFA) Gluten Free Options
Available (DFA) Dairy Free Options Available

Please advise if you have any special dietary
requirements, as most dishes can be
adapted to suit your needs.

ENTRÉE

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SOUP OF THE DAY (GF/DF/VEG) \$15.00

Using fresh market produce and served with
warm bread

BUTTERMILK CHICKEN STRIPS \$16.00

Chicken thighs marinated in buttermilk, thinly
sliced and finished with chipotle mayo

GARLIC PRAWNS (GFA) \$18.00

New Zealand prawns sautéed in garlic
beurre blanc

ARANCINI BALLS (VEG) \$16.00

Arborio rice combined with onions, garlic,
paprika and parmesan, served with basil
mayo

MAINS

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BANGERS AND MASH (GF) \$24.00

Pork sausages served on herb potato mash
and finished with a thyme and red wine jus

FISH AND CHIPS \$24.00

Crispy beer battered market fish served with
coleslaw, fries and tartare sauce

LENTIL FRITTERS (VEG) \$26.00

Served atop of ratatouille and finished with a
fennel dressing

CHICKEN CURRY (GF/DF) \$26.00

Chicken breast cooked in spices, coconut
cream and served with rice

PORK FILLET (GF/DF) \$28.00

Grilled pork fillet with aniseed rub, garlic
sauce and grilled celeriac

SCOTCH FILLET \$29.00

Served with lyonnaise potatoes, seasonal
vegetables and red wine jus

SIDES

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HOUSEMADE COLESLAW (VEG) \$8.00

THIN CUT FRIES (VEG) \$8.00

STEAMED SEASONAL VEGETABLES (VEG) \$8.00

DESSERTS

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CREPE SUZETTE \$15.00

Crepes filled with shredded coconut and
butterscotch sauce, topped with vanilla and
saffron cream

POACHED PEARS (GF/DFA) \$16.00

With fresh apple wafers and vanilla ice
cream

TRIO OF ICECREAMS (GFA) \$12.00