



THE MUNDARING HOTEL
HEART OF THE HILLS SINCE 1899

FOOD MENU

First Bite



OYSTERS (GF) **HALF DZ 21 / DOZEN 37**

Choose Natural OR with Mignonette. Served with Fresh Lemon Wedges

OYSTERS ROCKERFELLAR (GF) **HALF DZ 25 / DOZEN 41**

Grilled with a Creamy Spinach & Parmesan Crumb

FRESHLY BAKED LOAFER'S ARTISAN FRENCH BAGUETTE WITH BUTTER, EVOO & BALSAMIC(V) **9**

Add Sundried Tomato Tapenade **3**

Add Black Olive Tapenade **3**

HOMEMADE GARLIC BREAD - 3 SLICES (V, VG) **9.5**

WARM HOUSE-MARINATED OLIVES (GF, V, VG) **7**

Planks (To Share or Not to Share!)

SEAFOOD PLANK **1P 46 / 2P 86**

Panko Crumbed Prawns, Grilled Scallops in Half Shell with Creamy Chilli Garlic Butter Sauce, Beer-Battered Fish, Vindaye Baby Octopus, Smoked Salmon, Natural Oysters, Salt and Pepper Calamari, House Slaw, Homemade Tartare Sauce & Fresh Lemon Wedges

Add Side Chips **8** Add Side Sweet Potato Fries **9**

CHEESE PLANK (GFO) **1P: 19 / 2P: 30 / 3P: 36**

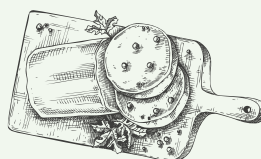
Selection of 3 local & international cheese (Vintage Cheddar, Creamy Brie & Blue) served with Lavosh, Crackers, Quince Paste, Mixed Nuts, Cornichons, Dried Fruits & Fresh Fruit (Gluten-free crackers available)

CHARCUTERIE PLANK (GFO) **1P: 35 / 2P: 50**

Serrano Ham, Italian Cacciatore, Pastrami, Homemade Paté, Grilled Artichokes, Red Onion Jam, Olives, Cornichons, Lavosh, Cheddar Wedge, Warm French Baguette, EVOO & Balsamic, & Butter (GF Bread available)

Add Sundried Tomato Tapenade **3**

Add Black Olive Tapenade **3**



Smalls & Shares



CHIMICHURRI FLANK STEAK (GF) **25**

Grilled Beef Flank Steak (cooked medium-rare), sliced & served with a Homemade Chimichurri Sauce

Add Creamy Garlic Prawns (GF) **10**

SCALLOPS IN HALF SHELL (GF) **21**

3 Scallops per serve, served with a Creamy Chilli Garlic Butter Sauce & Lemon Wedge

WARM ARTICHOKE & CHEESE GRATIN (V, GFO) **21**

Served with Baguette (GF Bread available)

HOMEMADE SOUP OF THE DAY (GFO) **17**

(See Daily Specials Board.) Served with Warm Baguette & Salted Butter (GF bread available)

WHOLE BAKED CAMEMBERT (V, GFO) **26**

Served with Honey drizzle, Pear, Walnuts, Fresh Rosemary, Baguette, Muscatels & Mixed Nuts (GF Bread available)

WING RIDERS **25**

Marinated Spicy Sticky Chicken Wings with Honey, Sriracha & Chilli Sauce

STEAMED JAPANESE VEG DUMPLINGS (V) **20**

(7 pieces) with Seaweed & Fried Onions with a Ginger, Chilli, Garlic Soy Sauce

SALT & PEPPER CALAMARI (GFO) **24**

with Salad Garnish, Homemade Tartare Sauce & Fresh Lemon Wedge

STICKY PORK BELLY BITES (GF) **25**

Glazed with Sticky Asian Caramel Sauce, topped with Spring Onion, Fresh Coriander and Fresh Chilli

HOMEMADE ARANCINI (V, GF) **23**

Sundried Tomato, Spinach, Mozzarella, Cheddar Arancini (4 pieces). With a Rocket, Red Onion, Pine Nut Salad & Chipotle Sauce

NACHOS OF THE DAY (GF) **26**

Served with Guacamole & Sour Cream. (See Daily Specials Board.)

BOWL OF WEDGES (V) **14**

with Sour Cream & Sweet Chilli Sauce

BOWL OF CHIPS (V, GF) ★ **12**

with Tomato Sauce

BOWL OF SWEET POTATO FRIES (V, VGO, GF) ★ **16**

with Aioli

Buns & Sarni's



GREEN GOLIATH BURGER (V, VG, GFO) **28**

Homemade Vegan Patty, Roasted Field Mushroom, Chunky Beetroot Slice, Vegan Cheese, Vegan Aioli, Smashed Avo, Tomato, Garden Leaves, Pickles in Toasted Turkish Loaf & served with Chips.

CHEESEBURGER **26**

Homemade Premium Beef Patty with Bacon, Melted Cheddar, Slice Tomato, Grilled Onion, Lettuce, Gherkins, Homemade Aioli, Tomato Sauce, Toasted Brioche Bun & served with Chips.

FEAST UP with an extra beef patty! **6**

Add Egg **2**

Add Beetroot **2**

Add Avo **3**

CHICKEN, AVOCADO & BACON BURGER **29**

Lightly Seasoned Grilled Chicken Breast with Bacon, Avocado, Melted Cheese, Sliced Tomato, Homemade Aioli & Lettuce in a Toasted Turkish Loaf & served with Chips.

Add Egg **2**

Add Beetroot **2**

STEAK SANDWICH **28**

Grilled Minute Sirloin Steak with Bacon, Rocket, Fresh Sliced Tomato, Melted Cheese, Grilled Onions, Homemade Aioli & Tomato Sauce in Toasted Turkish Loaf and served with Chips.

Add Egg **2**

Add Avo **3**

Add Beetroot **2**

CLASSIC B.L.T **23**

Bacon, Lettuce, Tomato with Homemade Aioli in Toasted Turkish Loaf & served with Chips.

Add Egg **2**

Add Beetroot **2**

Add Avo **3**

KITCHEN OPENING TIMES

Monday-Thursday: 11.30am - 2.30pm & 5.30pm - 8.30pm

Friday: 11.30am - 2.30pm & 5.30pm - 9pm

Saturday: 11.30am - 9pm

Sunday: 11.30am - 8pm

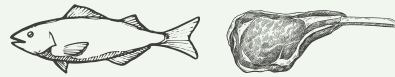
The Mundaring Hotel Corner Jacoby & Nichol Street,
Mundaring, 6073, WA

Tel: (08) 9295 1006
www.mundaringhotel.com.au



★ **SEPARATE FRYER AVAILABLE FOR COELIACS. PLEASE ALERT STAFF WHEN PLACING YOUR ORDER. WHO WILL ENSURE A SEPARATE FRYER IS USED FOR YOUR CHIPS.**

Feast On



HOMEMADE BEEF CHEEKS (GFO) 38
 Hearty Beef Cheeks Slow Cooked with Mushrooms & Vegetables in a rich Guinness Sauce with Puff Pastry on side. Served with Creamy Mash & Seasonal Vegetables. (GF without puff pastry.)

GNOCCHI WITH SAGE BURNT BUTTER SAUCE (V) 28
 Pan-seared Potato Gnocchi with Brown Butter, Sage & crispy Kale & Blistered Cherry Tomatoes. Topped with Pangratto & Parmesan.
 Add Grilled Chicken (GF) 8

HOMEMADE PASTA OF THE DAY \$ M/P
 (See Daily Special's Board.)

HOMEMADE CURRY OF THE DAY (GFO) 28
 (See Daily Specials Board.) Served with Rice, Homemade Mango Chutney, Raita & Poppadum. (GF without poppadum.)

HOMEMADE VEGAN CURRY (VG, GFO) 28
 Served with Rice, Homemade Mango Chutney & Poppadum. (GF without poppadum.)

CATCH OF THE DAY \$ M/P
 (See Daily Specials Board.)

GRILLED FISH & CHIPS (GF) \$ M/P
 Grilled Fish of the Day served with Fresh Salad & Vinaigrette, Homemade Tartare Sauce & Lemon Wedge. (See Daily Specials Board.)

BEER BATTERED FISH & CHIPS 27
 New Zealand Hake served with Fresh Salad & Vinaigrette, Homemade Tartare Sauce & Lemon Wedge.

BANGERS & MASH (GF) 28
 2 Large Pork Sausages & Mash, served with Caramelised Onions, Crispy Pancetta on top, Wilted Spinach & Red Wine Jus.

CHICKEN PARMIGIANA 29
 Freshly Crumbed Chicken Parmigiana with Homemade Napoli Sauce, Melted Cheddar Cheese, served with Chips and Salad.
 Add Bacon or Ham 3
 Add Avo 3
 Add Jalapenos 2



PLEASE MAKE SURE YOU LET OUR TEAM KNOW ABOUT ANY ALLERGIES.

We'll do our best to cater for any dietary requirements, but due to the high volumes in the kitchen, we cannot guarantee 100% compliance.

V = VEGETARIAN | VG = VEGAN | VO = VEGETARIAN OPTION |
 DF = DAIRY FREE | GFO = GLUTEN FREE OPTION
 VGO = VEGAN OPTION | GF = GLUTEN FREE

From The Grill



GRILLED FRENCH LAMB CUTLETS (GF) 41
 Served with Roasted Cajun Gourmet Potatoes, Glazed Baby Carrots, Winter Greens, Beetroot Purée, Mint Sauce Drizzle & Choice of Sauce (See sauces below)

200G BLACK ANGUS EYE FILLET (GF) 49
 Sous-vide, served Medium, with Duck Fat Potato Galette, Grilled Asparagus, Blistered Cherry Tomatoes & Red Wine Jus

250G SIRLOIN STEAK (GF) 39
 Served with Chips, Salad & Choice of Sauce (See sauces below)

300G SCOTCH STEAK (GF) 44
 Served with Chips, Salad & Choice of Sauce (See sauces below)

STEAK SAUCES & ADD-ONS

CHOOSE YOUR SAUCE (ALL SAUCES ARE GF):
 PEPPERCORN, CREAMY MUSHROOM, BÉARNAISE,
 RED WINE JUS OR GARLIC CREAM



Why not add:

— FRIED EGG 2

— CREAMY GARLIC PRAWNS (GF) 10

— EXTRA SAUCES 2

Don't want chips & salad?
 CREAMY MASH & VEGETABLES SWAP (GF) 6



Sides



MIXED SALAD (V, GF) 8
 with Tomato, Cucumber, Red Onion, Feta & Lime Dressing

SWEET POTATO FRIES (VGO, GF) 9
 with Aioli (Vegan option without Aioli)

CREAMY POTATO MASH (V, GF) 7

ONION RINGS (V) 10

SEASONAL VEGETABLES (V, GF) 8
 with toasted Almonds & Pesto

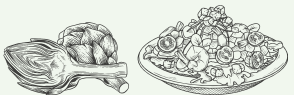
CHIPS (V, GF) 8



CHECK OUT OUR DAILY SPECIALS BOARD, DESSERT/HOT DRINKS MENU FOR MORE HOMEMADE DELIGHTS!



Salads



TAHINI SALAD (V, GF, VGO) 27
 Roasted Beetroot, Roasted Artichoke, Chickpeas, Feta, Cherry Tomatoes, Avocado, Argula, Mesculin, Cucumber, Spanish Onion & Homemade Tahini Dressing* topped with Walnuts. (*contains sesame) (Vegan Option: without feta)
 Add Grilled Chicken (GF) 8

TRADITIONAL CAESAR SALAD (GFO) 25
 Crisp Cos Lettuce, Crispy Bacon, Egg, Aged Parmesan, Anchovies, Crispy Croutons & Homemade Caesar Dressing. (Gluten-free without croutons.)
 Add Grilled Chicken (GF) 8
 Add Smoked Salmon (GF) 9

ASIAN GLASS NOODLE SALAD (V, GF, VG) 26
 Mixed Leaves, Grated Carrot, Cabbage, Cucumber, Red Onion, Glass Noodles, Bean Sprouts, Mint, Coriander, Spring Onion, Sesame seeds, Asian-spiced Chili Lime Dressing.
 Add Grilled Chicken (GF) 8
 Add Smoked Salmon (GF) 9
 Add Grilled Marinated Beef (GF) 11

Little Mundarlings (Kids under 12 years)

FISH & CHIPS (GFO) 13

NUGGETS & CHIPS 13

MINUTE STEAK (GF) 15
 Served with chips & salad OR mash n' veggies

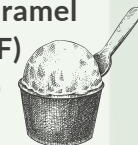
HOMEMADE NEAPOLITAN PASTA (V) 13

HOMEMADE CHEESEBURGER 13
 Served with chips. Just beef pattie, melted cheese & tomato sauce

BOWL OF VANILLA ICECREAM 6
 with choc or raspberry sauce & sprinkles

IL GELATO MINI TUBS 6

Argentinian Salted Caramel
 Strawberry Sorbet (DF)
 Fresh Mint Choc Chip
 Sweet Choc Cookies
 Smooth Milk Chocolate
 Creamy Vanilla Bean



FIZZY DRINKS

PEPSI, PEPSI MAX,
 LEMONADE, LEMON
 SQUASH, FIRE ENGINE,
 FANTA, COKE, COKE
 ZERO



POP TOPS
 BLACKCURRANT &
 APPLE, ORANGE OR
 APPLE

★ ★ KIDS MEAL DEAL! ★ ★
 ADD A VANILLA ICE CREAM TUB TO A KIDS MEAL FOR JUST \$150!

