

Mazzaro Restaurant

Oysters

Doz. 38.00

½ Doz. 22.00

Sydney rock oysters

Sydney rock oysters with salmon roe and champagne vinaigrette

Kilpatrick, with smoked bacon and Worcestershire sauce

Natural, with cocktail sauce and lemon

Entrees

Soup of the day

Salmon carpaccio, mesclun greens, extra virgin olive oil 19.00

Seared carpaccio of beef, horseradish rémoulade 19.00

Octopus: warm spicy octopus with black olives and haloumi 20.00

*Zucchini flowers filled with vintage cheddar and ricotta,
served with sun dried tomato and macadamia nut pesto* 21.00

Grilled king prawns, touch of chilli and lemon grass 22.00

Salt and pepper calamari with orange reduction 18.00

*Grilled Haloumi cheese, asparagus, tomatoes,
kalamata olives & balsamic olive oil* 18.00

Main Courses

<i>Chef's fish of the day</i>	<i>M/P</i>
<i>Trout with almonds, pan-roasted, green beans, almonds & brown butter</i>	32.00
<i>Battered whiting fillets, salad greens, chips, sweet chilli and tartar sauce</i>	33.00
<i>Sautéed Atlantic salmon, pea puree, salmon roe and orange oil</i>	34.00
<i>Chef's mixed grill: special selection prepared daily</i>	<i>M/P</i>
<i>Oven roasted duck served with orange reduction and steam vegetables</i>	33.00
<i>Slow-roasted lamb shoulder with potato puree and lentil</i>	33.00
<i>Veal scaloppini with trio of mushrooms, green beans and seeded mustard cream</i>	32.00
<i>Chicken Supreme Oven baked, served with wilted spinach and mash potatoes</i>	29.00

Steaks

<i>Steak and chips, pan-seared sirloin, caramelized shallots, maître d'hôtel butter & French fries</i>	32.00
<i>Black Angus rib eye 500gr, potato puree, caramelized onion jam</i>	45.00
<i>Grain fed eye fillet of beef, pancetta and mushroom ragout</i>	37.00
<i>Pork rib eye 400gr, pear, apple and figs chutney</i>	36.00

All cooked from rare to well done

Rare-cool red centre

Medium rare – juicy, warm, red centre

Medium – juicy, warm, pink throughout center

Medium well – hot, some juices, slightly pink

Well done – hot, cooked throughout

Pasta

<i>Saffron Angel hair pasta, prawns, smoked salmon, spinach</i>		33.00
<i>Rustic Wagyu beef Bolognese with Pappardelle, aged parmesan and basil</i>		29.00
<i>Spaghetti marinara: king prawns, fish, scallops, mussels and capers</i>		32.00
<i>Duck ravioli with white wine, wasabi cream</i>	£ 19.00	29.00
<i>Seafood ravioli, with scallops, basil and cream brandy sauce</i>	£ 23.00	33.00
<i>Ricotta and spinach ravioli with sage butter and shaved parmesan</i>	£ 19.00	29.00
<i>Spring vegetable risotto</i>		29.00

Sides 8.00

<i>French fries</i>
<i>Steamed greens</i>
<i>Potato purée</i>

Salads

<i>Caesar salad</i>	16.00
<i>Traditional Greek salad</i>	14.00
<i>Pear and rocket salad</i>	12.00
<i>Mixed leaf and herb salad</i>	8.00

Bread

<i>House Baked Bread served with butter, extra virgin olive oil and balsamic vinegar</i>	6.00
<i>Garlic Bread</i>	6.00
<i>Tomato and Basil Bruschetta with balsamic reduction and rocket</i>	9.00

Desserts

<i>Cherry-topped almond Panna cotta</i>	13.00
<i>Baked chocolate mousse</i>	13.00
<i>Vanilla bean Crème brûlée with fresh berries</i>	14.00
<i>Honeycomb and marshmallow ice cream cake</i>	13.00
<i>White chocolate cheesecake with sour cherries</i>	13.00
<i>Poached pear in cherry brandy</i>	13.00
<i>Selection of ice creams and sorbets</i>	13.00
<i>Affogato: gelato drowned in espresso coffee</i>	8.00
<i>Tasting dessert plate to share</i>	33.00
<i>Cheese plate</i>	25.00
<i>Milawa blue</i>	9.00
<i>Vintage cheddar</i>	9.00
<i>King island brie</i>	9.00
<i>Coffee made as you would like</i>	4.50
<i>Tea</i>	4.50
<i>Liqueur Coffee</i>	12.00