

# MANDALA

PACIFIC INDIAN & ASIAN FUSION

## STARTERS

### PANI PURI \$14

Curried potato / Pastry ball / Tamarind / Mint water  
(N) (VG) (GF) 6pcs

### DHAL SALAD \$23

Moong dhal / Coconut/ Peanut / Sesame / Pomegranate / Chili /  
Coriander.  
(VG) (GF) (N)

### FIJIAN KOKODA \$23

Fresh fish ceviche/ Coconut cream / Tomato / Coriander / Chili /  
Warm bread  
(DF) (GF ON REQUEST)

### CHARRED KING PRAWN \$26

Spiced red curry sauce / Coconut / Pickled onion & Herb salad.  
(GF) (DF)

**Recommend Wine Pairing: Prosecco**

### SEARED TUNA \$26

Mandala chili salt / Coconut & Green mango salad /Grapefruit /  
Black pepper caramel  
(GF) (DF)

**Recommend Wine Pairing: Riesling**

### BBQ LAMB CUTLETS \$26

Moong dhal / Spiced beetroot cream / Beetroot chips

**Recommend Wine Pairing: Merlot Cabernet**

### SCALLOPS \$26

Chili peanut courgettes / Crispy black olive /  
Roasted red pepper and Saffron sauce.  
(N) (GF)

**Recommend Wine Pairing: Sauvignon Blanc**

### CHICKEN TIKKA \$24

Spicy aioli / Crispy slaw / Peanut / Chili citrus dressing  
(N) (DF)

**Recommend Beer Pairing: Lager**

### PRAWN DUMPLINGS \$23

Steam dumplings filled with prawns / Garlic Nam Jim 6pc  
(DF)

**Recommend Wine Pairing: Prosecco**

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Surcharge of 15% on public holidays.  
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**Please advise our staff at any special dietary requirements.**

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

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## CURRY

ALL CURRIES SERVED WITH BASMATI RICE

### MANDALA BUTTER CHICKEN \$35

Tender chicken thigh / Tomato and Silk cream sauce  
(GF)

Recommend Wine Pairing: Pinot Gris

### MASALA LAMB \$35

Tender lamb / Aromatic spice masala gravy  
(GF) (DF)

Recommend Wine Pairing: Pinot Noir

### FIJI FISH CURRY \$39

Chili tamarind and Coconut sauce  
(DF)

Recommend Wine Pairing: Sauvignon Blanc

### KING PRAWN CURRY \$40

Tomato coconut cream sauce & sambal  
(GF) (DF)

Recommend Wine Pairing: Riesling

### GRILLED PANEER \$35

Curry Spiced Paneer / Beetroot Rice / Turmeric & Coconut Sauce.  
(GF on Request) (VG) (V)

Recommend Wine Pairing: Chardonnay

### WILD GOAT OSSO BACO \$40

Goat leg / Chefs' special masala gravy / Chili & Coriander  
(GF) (DF)

Recommend Wine Pairing: Syrah

### MUSCOVY DUCK \$40

Duck supreme / Garam masala / Tamarind & Chili paste.  
(GF) (DF)

Recommend Wine Pairing: Shiraz

### BEEF VINDALOO \$35

Vindaloo curry paste / Aromatic spices  
(GF) (DF)

Recommend Wine Pairing: Pinot Noir

### BLACK PORK CURRY \$35

Slow cooked in homemade masala / Chili & Tamarind paste / Pineapple.  
(GF) (DF)

Recommend Wine & Beer Pairing: Merlot Cabernet or Lager

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# MANDALA

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## FUSION MAINS

### GRILLED FISH \$41

Fresh fish of the day / Pistachio Crumb / Sautéed Potato  
/ Curry sauce / Coriander mint pesto  
(GF) (DF ON REQUEST)

**Recommend Wine Pairing: Rose Or Riesling**

### PORK BELLY \$40

Slow roasted pork belly / Apple slaw /  
Carrot puree / Black pepper caramel  
(GF) (N)

**Recommend Wine Pairing: Merlot Cabernet or Stout Beer**

### CRISPY SKIN DUCK BREAST \$43

Nutmeg pumpkin puree / Gourmet potato / Spinach  
/ Chili peanut / Cherry pomegranate glaze  
(GF) (N)

**Recommend Wine Pairing: Pinot Noir or Lager**

### 250g RIBEYE STEAK \$43

Wok tossed greens / Siracha soy glaze.  
(DF)

**Recommend Wine Pairing: Shiraz Or Syrah**

## SIDES

BASMATI RICE \$5

HOMEMADE PLAIN ROTI'S X 2 \$8

POPPADUM'S x 4 \$6

WOK TOSSED GREENS \$12

BUTTERED GOURMET POTATO \$12

TAMARIND AND DATE CHUTNEY \$5

CUMIN RAITA \$5

SPECIAL POPPADUM COMBO \$15  
(Poppadum, Tamarind Chutney & Cumin Raita )

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## DESSERTS

### ORANGE CARDAMOM PANNA COTTA \$18

Spiced mandarins / Pistachio crumb / Mandarin gel and berry crumb  
(GF on request) (N)

### WARM CARAMELIZED APPLE SAMOSA \$18

Puff pastry / Caramelized Apple / Cinnamon / Blueberry.  
Served with Salted Caramel Ice Cream and Pistachio.  
(V) (N)

### AFFOGATTO \$18

Vanilla Ice Cream / Espresso / Liqueur of Your Choice  
Baileys / Frangelico / Kahlua / Amaretto  
(GF) (V)

### BERRY SORBET \$18

Raspberry Sorbet With berry compote & Hazelnut Praline  
(GF) (DF) (VG)

## COFFEE & TEA

### COFFEE

Americano	\$4.5
Short Black	\$4.5
Long Black	\$4.5
Macchiato	\$4.5
Flat White	\$5
Latte	\$5
Cappuccino	\$5
Hot Chocolate	\$5
Chai Latte	\$5

### TEA

English Breakfast	\$4.5
Peppermint	\$4.5
Green Tea	\$4.5
Earl Grey	\$4.5
Chai Tea	\$5
Red Vanilla & Raspberry	\$5

## DESSERTS COCKTAILS

### BAILEYS CANDY

Dessert cocktail with mix of  
Baileys,  
Amaretto, Cointreau and  
Vodka.  
\$18

### STUCK IN MUD

Vanilla ice cream, Vodka,  
Baileys Irish cream, Kahlua,  
and chocolate syrup  
\$18

### CHOCOLATE LOVE

Chocolate liqueur, Creme de  
cacao, and Vodka  
\$18

### HONEY-MOOD

Irish cream, Frangelico, Kahlúa,  
heavy cream, and honey.  
\$18

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