

MASONMILL

Menu – From 11am

SHARES

Garlic and parmesan fries, aioli *VG, GF* – 10

Garlic and parmesan ciabatta (3 pieces) *VG* – 12

Cheese croquettes, romesco sauce, shaved parmesan *VG* – 18

Lamb rillettes, whipped feta, balsamic glaze – 20

Lemon pepper squid, bean shoots, coriander, chilli and garlic w/ lemon mayo – 22

Pan-fried tiger prawns, chorizo, flat bread, sriracha mayo, rocket salad – 26

SALADS

Nourish Bowl, quinoa, roast root vegetable, garlic, coconut oil, grilled broccolini, avocado fan, ricotta house dressing *VG, GF* – 24
add buttermilk chicken – 6

Heirloom tomato, burrata, avocado cream, herbed house crouton, basil oil *VG, GF without crouton* – 24

Caesar Salad, cos lettuce, crispy bacon, parmesan, Caesar dressing, garlic crostini *GF available* – 18 add buttermilk chicken – 6

BURGERS – All served with fries

Spiced buttermilk chicken burger, coleslaw, lettuce, sriracha mayo – 26

Steak Sandwich, tender steak, bacon, smoked cheddar, fried egg, beer-caramelised onion, lettuce, aioli, Turkish bread – 26

Beef and Bacon Burger, 200g beef patties, crispy bacon, lettuce, tomato, pickles, cheddar cheese – 26

Portobello mushroom burger, vegan cheese, vegan pesto mayo, lettuce, tomato, red onion, gluten-free vegan bun *VG, GF* – 26

LARGE

Squid and prawn chilli linguine, garlic, parmesan, pangrattato – 28

Beer battered fish and chips, lemon mayo, tossed greens and seed salad – 26

Chicken parmigiana, chips, tossed greens and seed salad – 28

Wild mushroom risotto, parmesan, crispy enoki *VG, GF* – 26

250g Scotch, chips and salad, with mushroom OR pepper sauce – 32

350g Ribeye, sweet potato puree, grilled broccolini, chat potatoes, beer-caramelised onion chutney, garlic butter *GF* – 48

Pan-fried gold band snapper, roast root vegetables, grilled broccolini, lemon beurre blanc *GF* – 34

SWEET

Gluten free chocolate brownie, Nutella, vanilla bean ice cream, berry coulis, candied nuts *VG, GF* – 16

Salted caramel panna cotta, sea salt caramel sauce and crushed roast hazelnuts *VG, V, GF* – 12

Vanilla crème brûlée, berry compote, candied nuts *VG, GF* – 9

Key lime pie, berry coulis, vanilla cream *VG* – 12

Affogato – Double espresso, vanilla ice cream, with your choice of Tia Maria, Baileys or Frangelico – 14

Note: Takeaway available for most item upon request

PIZZA

Margherita - tomato sauce, mozzarella, fresh basil *VG* – 18

BBQ Chicken - barbecue sauce, grilled chicken, sliced red onion, mozzarella, smoked barbecue dressing – 22

Hawaiian - tomato sauce, mozzarella cheese, smoked ham, grilled pineapple – 20

Fig and prosciutto - fig jam, thinly sliced prosciutto, crumbled goat cheese, balsamic glaze – 26

Veggie Supreme - tomato sauce, bell pepper, red onion, mushroom, olive, charred corn, cherry tomatoes, mozzarella *VG* – 22

Meat Lovers – tomato sauce, mozzarella, pepperoni, bacon, grilled chicken, spiced minced beef – 26

Add Pepperoni, ham, chicken, pineapple, mushrooms – 4

GF bases available – 4

KIDS – 14

Includes vanilla ice cream and a juice box

Snack pack - veggie sticks, cheese, hummus, fresh fruit, crackers *VG, GF*

Mini burgers, chips

Fish and chips

Ham and cheese pizza

MASONMILL

Drinks Menu

SPARKLING WINE

	Glass	Bottle
Jadran Brut	9	35
Myattsfeld Methode Traditionnelle Vermentino (v)	13	42
Jadran Sparkling Shiraz	12	39

WHITE WINE

	Glass	Bottle
Jadran Sauvignon Blanc	9	30
Myattsfeld Chenin Blanc (v)	12	39
Myattsfeld Vermentino (v)	12	39
Tonon Vermentino (v)	-	39
Jadran Soft White (Late Harvest)	9	30

ROSE

	Glass	Bottle
Myattsfeld Rose (v)	12	39
Jadran West Coast Rose	10	39

RED WINE

	Glass	Bottle
Jadran Cabernet Sauvignon	10	39
Myattsfeld Shiraz (v)	13	49
Myattsfeld Tempranillo (v)	13	49
Myattsfeld Cabernet Merlot (v)	13	49
Myattsfeld Durif (v)	-	44
Tonon Sangiovese (v)	-	46

ON TAP – Ask Staff for what is currently on our rotating taps.

IN PACKAGE

Funk Perth Cider, 4.8% - **10**
Funk Dry Cider, 5.2% - **10**
Western Draught, 4.2% - **9**
Western Draught 3.4, 3.4% - **9**
Gage Roads Single Fin, 4.5% - **10**
James Squire 150 Lashes, 4.2% - **10**
Heineken 0.0 (Non-alcoholic) - **7**
Hoptonik Herbal Sparkling Water (Non-alcoholic) - **6**

White Claw Seltzer (Watermelon, Lime) - **12**
Matsos Ginger Beer - **12**
Campus Tailgate XPA, 5.0% - **8**
Campus Passionfruit & Sea Salt Gose, 3.8% - **8**
Campus Alpha Test IPA, 6.3% - **10**
Campus Beta Test Hazy IPA, 6.0% - **10**

HOT DRINKS – Large or Takeaway + 0.5

Short Black - **4.5**
Long Black - **4.5**
Cappuccino - **4.8**
Latte - **4.8**
Flat white - **4.8**
Long Macchiato - **4.5**
Mocha - **4.8**
Espresso - **4**
Chai Latte - **4.8**
Dirty Chai Latte - **5.3**
Hot Chocolate - **4.8**
Babycino - **2.5**

Tea (Mug) - English Breakfast, Chamomile, Earl Grey, Green, Peppermint - **4**
Tea (Pot for 2) - **8**

ICED DRINKS - (all made with cream and ice cream)

Iced Coffee - **8.5**
Iced chocolate - **8.5**
Iced Mocha - **8.5**
Iced Chai Latte - **8.5**

SPIRITS

30ml pour with your choice of mixer - 12

Captain Morgan Original Spiced Gold Rum
Gin
Smirnoff Vodka
Jack Daniels
Jim Beam White Label Bourbon
Jameson's Irish Whiskey
Bacardi Superior White Rum
Glenfiddich

COLD DRINKS

Milkshakes – Strawberry, caramel,
chocolate, vanilla, spearmint - **8.5**
Soft Drinks (375ml) – Coke, Coke No
Sugar, Lemonade, Solo, Fanta - **4**
Pint - **6**
Lemon Lime and Bitters - **8**
Juice - Apple, Orange - **6**
San Pellegrino Sparkling Water - **6**
Water (600ml) - **4**

Note: Takeaway available for most item upon request