



Menu

****Allergy & dietary requirements.**

If you have any allergies or dietary requirements, please advise our staff on arrival or when making your booking. Our team will arrange alternative options for you.

** Menu items may vary due to availability of ingredients.

***STARTER**

Spring onion pancake (VEG DF) \$8.5

Spring onion pancake, pumpkin mash Dip

Edamame (V DF GF) \$8

Edamame, chilli salt, EVOO

Pumpkin Okonomiyaki (VEG) \$12

Pumpkin Okonomiyaki, chilli mayo

Cauliflower croquette (VEG) 4pcs \$14

with tomato relish, garlic aioli, shaved cheese

Chorizo Croquette (DF) 4pcs \$16

Chorizo potato croquette, relish and aioli

* **ENTREE**

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| Tempura Vegetable (VEG DF) | \$15 |
| Vegetables in tempura batter with aioli | |
| Slow cook beef cheek spring roll (DF) | \$16 |
| Sweet onion mayonnaise | |
| Char grill squid (GF) | \$25 |
| With fermented chilli butter, Pico de Gallo | |
| Chicken skewers (DF GF) | \$17 |
| Lemon grass sambal | |
| Lamb skewers (DF GF) | \$24 |
| chimichurri, red onion and herb salad | |
| Bistro fried chicken (DF) | \$21 |
| cabbage salad, honey mustard sauce | |
| Mix mushroom (GF V) | \$16 |
| Wok stir fry mix mushroom, pine nut, whipped cheese, salsa verde | |
| Fried tofu (DF GF V) | \$16 |
| Shaved zucchini, pickle radish, sweet and sour sauce | |
| Soft Shell crab (DF) | \$20 |
| Cucumber, tomato, green tartar sauce | |

***MAINS**

Roasted chicken (DF GF) \$34

Miso glaze, roasted potato, hazelnut

Roasted pork belly (GF) \$36

With caramelized onion, char corn, chilli aioli

Lamb ribs (DF GF) \$36

With mix leaves salad, house made pickles, sweet chilli sauce

Angus beef striploin steak (DF GF) \$38

With pumpkin mash, spinach, chimichurri

Market Fish (see special board) \$MP

Claypot Eggplant (DF GF V) \$28

Braised With Mushroom and capsicum, garlic and bean sauce

***SALAD**

Chicken salad, shredded chicken thigh, \$23

cucumber, celery salad, lemon chilli soy

Honey, cumin roasted carrot, goat cheese,
pistachio, carrot top pesto \$19

Bean, broccoli salad, sesame, black vinegar
dressing \$17

Roasted pumpkin, caramelized onion, kale,
hazelnut, honey \$17

***SIDES**

Fried Potatoes with sofrito, aioli & salsa Verde
(DF GF) \$12

Stir fry green vegetables (DF GF V) \$12

Dry noodles with spring onion & soy (DF V) \$9

Steamed rice (DF GF V) \$3

Egg fried rice (DF GF) \$13

Take away container \$50c

***DESSERTS**

Ricotta Donut \$14
Ricotta donut with Nutella sauce & vanilla ice cream

Flour-less chocolate cake (GF) \$14
Passion fruit coulis , strawberry, pistachio

Basque burnt cheesecake \$14
With pistachio, lemon sorbet

Banana fritter (DF GF V) \$14
Salted caramel, almond, vanilla ice cream

Affogato \$14
Vanilla ice cream, espresso, shot of Bailey or Kahlua


\$3 for 1 scoop of Ice cream

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<https://mandarinbistro.com.au>

 Mandarin Bistro Vermont

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