

# mangoes

RESORT & RESTAURANT

## LUNCH MENU

<b>Smoked Ham and Cheddar Cheese Toasted Sandwich</b>	850
<b>Smashed Avocado Bruschetta (V)</b> Feta, olive oil, herbs, lemon	1200
<b>Caesar Salad (DF)</b> Seasonal local lettuce, croutons, bacon, soft boiled egg, Caesar dressing <i>Add shredded poached chicken   600</i>	1400
<b>Brunch Bowl (V   DF)</b> Salad greens, quinoa, lentils, pickled beetroot, green beans, smashed avocado, soft boiled egg, lemon vinaigrette <i>Add shredded poached chicken   600</i>	1550
<b>Poached Prawn and Green Paw Paw Salad (DF   GF)</b> Fresh green paw paw, Teouma prawns, tangy chilli dressing, fresh herbs, roasted peanuts	2000

### **BAO** *Soft fluffy white buns (2 pieces) with choice of fillings*

<b>Pan-fried Marinated Pork Belly, Market Slaw, Soy Mayonnaise, Hoisin (DF)</b>	1500
<b>Crispy Buttermilk Chicken, Market Slaw, Sriracha Mayo</b>	1400
<b>Marinated Tofu, Market Slaw, Teriyaki Sauce, Sesame Seeds (V   DF)</b>	1400

<b>Beef Burger</b> Burger bun, prime beef patty, cheese, lettuce, pickles, onion, ketchup, mustard, chips Have it naked (wrapped in lettuce, no bun) (GF) <i>Add bacon   300</i>	1800
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<b>Buttermilk Chicken Burger</b> Burger bun, crispy house seasoned chicken, market slaw, sriracha mayo, served with chips Have it naked (wrapped in lettuce, no bun) (GF) <i>Add bacon   300</i>	1800
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<b>Fish &amp; Chips (DF)</b> Light & crispy battered poulet fish, chips, tartare sauce, lemon	1500
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<b>Scotch Fillet Steak</b> 200gm local scotch fillet steak, chips, salad, peppercorn sauce	2200
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<b>Pan-fried Poulet Fish</b> Poulet fish, seasonal salad, steamed rice, lemon butter sauce	2000
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### SIDES

- Chips, Aioli (side) (V) | 550
- Kumala Wedges, Sour Cream and Sweet Chilli (V) | 700
- Garden Salad, Lemon Vinaigrette (V | DF | GF) | 600

