

# MBTBC

*Welcome to MBTBC. Every dish on our menu is made fresh to order using the highest quality ingredients, purchased locally where possible. Occasionally this can mean there is a slight delay during peak service times. We appreciate your patience. To assist us in offering you the best possible service, bookings are recommended. We hope you enjoy your visit at MBTBC.*

## Starters

<b>Toasted ciabatta</b> w fresh basil pesto, tomato + garlic parmesan (v)	7.9
Creamy <b>seafood chowder</b> served w crisp bread	11.9
<b>Ratatouille</b> stack w layers of handpicked vegetables + pomodoro sauce w sweet potato crisps (v, gf)	12.5
<b>Teriyaki chicken</b> w glazed bok choy + sticky rice (gf)	12.9
Fresh pot of <b>mussels</b> poached in white wine w a hot bacon + tomato cream sauce (gf)	14.0

## Mains

<b>Lamb rump roast</b> w dauphine potato, braised shank pastry, vine tomato + jus	30.0
Pan seared <b>barramundi</b> w tiger prawn on champ potato w beetroot crisps, orange + basil sauce (gf)	27.0
Pan fried <b>haloumi</b> w grilled watermelon, spinach, fresh tomato salsa, basil pesto + balsamic crème (v, gf)	18.9
Pan seared <b>scallops</b> w prosciutto lychee glaze on rocket + dill yoghurt (gf)	22.0
<b>Chicken ballentino</b> filled w bacon, sweet potato, camembert + cashew w white wine + avocado cream (gf)	27.0
<b>Salmon fillet</b> baked w pistachio + fennel crust, on a bed of purple sweet potato w blanched asparagus, lime + dill dressing (gf)	27.5

## Pasta

<b>Gambaro picante</b> penne w prawns in chilli + tomato cream	20.0
Traditional <b>spaghetti bolognese</b> w parmesan cheese	15.9
Fettuccine <b>cabonara</b> w chicken, bacon, mushroom + garlic cream	18.9

lunch 11:30 to 2:00 daily • Sun to Thurs dinner 5:30 to 8:00 • Fri to Sat dinner 5:30 to 8:30

## From the Grill

250g Eye fillet	32.0
250g Rib eye	30.0
250g Sirloin	27.5
300g Rump	27.0
Add garlic prawns	8.5

Served with your choice of :

creamy mash, rosemary + garlic crushed potato, sautéed house potato or crunchy fries

+ mushroom sauce, peppercorn gravy, blue cheese sauce (gf) or Merlot jus

## Lunch Specials

<b>Wagyu burger</b> w salad, bacon, cheese, smokey bbq sauce + fries	16.9
<b>Steak sandwich</b> w tender rump, salad, mushrooms, caramelized onion + tomato relish on Turkish bread served w fries	17.5
Beer battered <b>barramundi</b> w fries + salad	18.5
<b>Chicken parmigiana</b> topped w Napoli sauce + mozzarella w fries + salad	16.9
Texas barbeque style <b>200g rump</b> w bacon, onion + smokey barbeque sauce w fries + salad	17.9
<b>Seafood basket</b> w tempura flat head, calamari, barramundi twister + coconut prawns w salad, fries + tartare	22.0

## Desserts

<b>Apple crumble</b> w blackberry compote + vanilla anglaise	9.9
Baileys + cream <b>bread + butter pudding</b> w vanilla ice cream	9.9
<b>Pears</b> poached in port wine + berries w almond butter crust + whipped cream (gf)	9.9
Assorted <b>cakes, slices + muffins</b> served w fresh cream from	4.0

## Sides

Green salad	5.0
Steamed market vegetables	5.0
Moroccan seasoned vegetables	5.0
Crunchy fries	5.0
Extra sauce	3.0

**Kid's Meals** w ice cream + drink 12.5

Chicken nuggets + fries

Crumbed fish + fries

Steak, mash + seasonal vegetables

Spaghetti bolognese