

MAZCINA MENU

STARTERS

- Mushroom ceviche (VG, VGN, GF, DF) \$19
Fresh marinated mushrooms with avocado, red capsicum, red onion, lemon juice and coriander, lightly seasoned and finished with a touch of olive oil.
- Napo Chicken Bites \$19
Crispy fried chicken bites topped with house-made tomato sauce and melted cheese. Served with aioli on the side.
- Baked feta pot (VG) \$18
Slow-cooked cherry tomatoes and roasted capsicum with feta, finished in the oven with Mazcina tomato sauce. Served with toast.
- Mazcina Salmon Ceviche (GF) \$29 – *Signature dish*
Fresh salmon cubes marinated in lemon juice with ginger and evaporated milk, red onion, red capsicum and coriander. Served prawns on top and crispy corn.
- Mazcina Bravas (VG) \$19
Crispy rustic house-made potatoes with brava sauce, cheese, aioli and parsley.
- Garlic prawns \$23
Prawns sautéed with garlic, white wine and a hint of Mazcina tomato sauce, finished with fresh herbs. Served with toast.
- Mazcina Crab Gratin \$23
Creamy crab cooked with white wine, onion, garlic and red capsicum, topped with melted cheese and finished in the oven. Served with toast.

Chef Suggestions for Sharing

- Mazcina Earth Board \$74
A selection of Napo chicken bites, Mazcina bravas potatoes, mechada sliders and beef fried empanadas. Served with house sauces.
- Mazcina Ocean Board \$79
A selection of salmon ceviche, garlic prawns, fish sliders and prawn & cheese empanadas.
- Chorrillana \$32
Golden fries topped with slow-cooked pulled beef, caramelised onion, sliced chorizo and fried eggs.

MAINS

All mains are served with a small side salad

- Red mechada pasta \$27
Fresh house-made pasta with slow-cooked beef in a tomato and capsicum sauce, finished with parmesan cheese.
- Green creamy pasta \$24
Fresh house-made pasta in a smooth spinach, basil and cashew nut cream sauce with sautéed seasonal vegetables.
- Mazcina grilled barramundi \$28
Tender barramundi fillet grilled in olive oil and butter, served with fresh salad, provenzal-style crispy fries and tartare sauce on the side.
- Creamy garlic & prawn rice \$27
Rich and creamy rice with sauteed prawns, infused with garlic, white wine, and a hint of our house tomato sauce, served with seasonal vegetables
- Mazcina Mediterranean rice (GF) \$34
Rice cooked in our house-made tomato sauce with mussels, prawns, chicken and chorizo, finished with seasonal vegetables, saffron fumet, white wine and fresh garlic.
- Mazcina Salmon Cancato (GF) \$36 - Chef's favourite
Grilled salmon baked with house tomato sauce, chorizo, fresh tomato and melted cheese. Served with provenzal potatoes tossed in garlic, parsley and parmesan.

SANDWICHES

All sandwiches are served with fries

- Mechada Sandwich \$27
Slow-cooked pulled beef with fresh tomato, smashed avocado and mayonnaise in house-made bread. Served with aioli on the side.
- Barros Luco \$24
Tender rump steak seasoned with garlic and topped with melted cheese in house-made bread. Served with aioli on the side.
- Fish Sandwich \$25
Golden battered fish with tomato, coriander, onion and mayonnaise in house-made bread. Served with tartare sauce on the side.

- Chicken Sandwich \$26
Grilled chicken with fried egg, caramelised onion and melted cheese in house-made bread. Served with barbeque sauce on the side.
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SALADS

- Pumpkin and feta salad (VG, GF) \$19
Roasted glazed pumpkin with mixed leaves, cherry tomatoes, crumbled feta, pickled onions, pumpkin seeds and honey mustard dressing.
- Balsamic & parmesan salad (VG) \$19
Mixed greens with shaved parmesan, cherry tomatoes, caramelised onions, croutons and balsamic dressing.

Add to your salad:

Boiled egg \$3.5

Grilled chicken 100g \$9.0

Grilled barramundi bites 100g \$9.0

Garlic prawns 100g \$10.5

Avocado slices (half) \$5.5

SIDES

- Provenzal potatoes \$15
Crispy diced potatoes with skin on, tossed with parmesan, garlic and parsley.
Served with sauce on the side
 - Small side salad \$9
Fresh seasonal greens with pickled onion and house dressing.
 - Chips \$9
Golden crispy fries seasoned with pink salt. Served with sauce on the side
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KIDS MENU

- Fried chicken and fries with salad \$16
Crispy fried chicken bites served with fries, a fresh side salad and sauce on the side.

- Fish bites and fries with salad \$17
Crispy battered fish fingers served with fries, a fresh salad and tartare sauce on the side.

DESSERTS

- Mazcina four milks (VG) \$26
Soft vanilla sponge soaked in our signature blend of milks, filled with manjar and topped with whipped cream.
- Semolina & mixed berry dessert (VG) \$22
Classic semolina pudding served with a mixed berry and red wine sauce.
- Fresh berries sweet salad (VG) \$19
Seasonal berries in a light citrus sauce, served with vanilla ice cream, olive oil and a touch of flake salt.
- Celestinos \$22
Caramelised crepes filled with dulce de leche, topped with vanilla ice cream and your choice of chocolate or strawberry sauce

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | VGN = Vegan

A 10% surcharge applies on Sundays

A 15% surcharge applies on public holidays

MAZCINA COCKTAIL & DRINKS

COCKTAILS

- **Caipirinha – Seasonal Fruits \$22**

Cachaça, lime wedges, house-made syrup and crushed ice.

Available with our house-made fruit purées: strawberry, mango, mixed berries, pineapple, ginger or passionfruit.

- **Caipiroska – Seasonal Fruits \$22**

Vodka, lime wedges, house-made syrup and crushed ice.

Available with our house-made fruit purées: strawberry, mango, mixed berries, pineapple, ginger or passionfruit.

- **Mojito Cubano – Seasonal Fruits \$24**

White rum, mint leaves, house-made syrup, freshly squeezed lemon juice and soda.

Available with our house-made fruit purées: strawberry, mango, mixed berries, pineapple, ginger or passionfruit.

- **Aperol Spritz \$22**

Aperol, prosecco, soda and orange slice.

- **Pisco or Mango Sour \$25**

Chilean pisco, house-made syrup and freshly squeezed lemon juice, with the option of adding mango purée for a Mango Sour.

- **Amaretto Sour \$24**

Almond liqueur, house-made orange syrup, freshly squeezed lemon and orange juice.

- **Tequila Margarita \$23**

Silver tequila, house-made orange syrup and freshly squeezed lemon juice.

- **Negroni \$23**

Gin, Campari and vermouth.

- **Garibaldi \$23**

Campari and freshly squeezed orange juice.

SPIRITS (30ml)

ADD CAN OF SOFT DRINK FOR 3 DOLLARS

Whiskey

- Jack Daniel's No.7 \$9

- Jack Daniel's Honey \$9
- Fireball \$9
- Jameson \$10

Pisco

- Mistral 35 \$10
- Mistral 40 \$12

Rum

- The Kraken \$9
- Havana 7 Years \$12

Fernet

- Fernet Branca \$10

Gin

- Bombay Sapphire \$9
- Hendrick's \$12

Vodka

- Absolut \$9
 - Grey Goose \$14
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BEERS

Tap Beer

- Schooner \$10
- Pint \$12

Bottled Beer

- Victoria Bitter \$8
 - Heineken \$8
 - Coopers Pale Ale \$8
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JUGS

Wine Jugs 0.5Lt / 1Lt

- Red Sunset Jug
Red Wine, house mixed berries sauce, cinnamon and orange syrup, ice and soda. \$25 / \$42
 - Chilean Borgoña Jug
Cabernet Sauvignon, house strawberry sauce, pisco, homemade syrup, a dash of lemon juice, ice and soda. \$26 / \$43
 - Tropical Jug
Chardonnay, homemade mango and passionfruit sauce, house-made syrup, freshly squeezed lemon juice, ice and soda. \$26 / \$45
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NON-ALCOHOLIC JUG

- Mint or Fruit Lemonade \$18 / \$30
Freshly squeezed lemon juice, mint leaves, ice and soda.
Available with our house-made fruit purées: strawberry, mango, mixed berries, pineapple, ginger or passionfruit.
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MOCKTAILS

- Mango & Lime Cooler \$15
House-made mango sauce, lime wedges, a dash of lemon juice, house-made syrup, ice and soda.

- Fruit Lemonade \$15
Freshly squeezed lemon juice, mint, seasonal fruit pure, ice, soda.
 - Sunset Glow \$17
Strawberry and pineapple sauce, freshly squeezed lemon and orange juice, ice and soda.
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FRAPPÉ (420ml)

- Mango & Passionfruit \$12
Mango and passionfruit sauce, freshly squeezed orange juice, house-made syrup and ice.
 - Basil & Mixed Berries \$13
Mixed berries sauce, basil leaves, freshly squeezed orange juice, a dash of lemon juice, house-made syrup and ice.
 - Pineapple & Lemon \$13
homemade pineapple sauce, freshly squeezed lemon juice, house syrup, ice.
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SOFT DRINKS

- Still or Sparkling Water 250ml \$4
 - Still or Sparkling Water 750ml \$8
 - Coke / Diet Coke / Coke Zero / Fanta / Sprite 330ml \$6
 - Guaraná 330ml \$7
 - Tonic Water 300ml \$6
 - Red Bull \$8
 - Apple Juice \$6
 - Freshly squeezed orange juice \$9
 - Ginger Beer \$8
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