

MAZCINA MENU

A MEDITERRANEAN FUSION CUISINE.

DESIGNED FOR SHARING

TO START

Mushroom Ceviche. |\$17.00

Fresh marinated mushrooms with red capsicum, red onion, and lemon juice, lightly seasoned and finished with a touch of olive oil and herbs. (VGN • VG • DF • GF)

Mazcina Spread Selection. |\$19.00

A trio of house-made spreads – garlic confit hummus, basil & cream cheese dip, and mushroom pâté – served with toasted baguette and our signature parmesan bread. (VG)

Baked Feta Pot. |\$17.00

Oven-baked feta with slow-cooked cherry tomatoes and roasted capsicum in a light confit, finished with Mazcina tomato sauce. Served with toasts and parmesan bread. (VG)

Salmon Ceviche Mazcina. |\$26.00

Delicate cubes of raw salmon marinated in lemon juice with ginger, red onion, and coriander (GF)

Mazcina Bravas. |\$16.00

Crispy potatoes with brava sauce, cheese, aioli, and parsley. (V)

Garlic Prawns. |\$22.00

Prawns sautéed with garlic, white wine, and a hint of Mazcina tomato sauce, finished with herbs and lemon. Served with toasts and parmesan bread. (DF)

Napo Chicken Bites. |\$18.00

Crispy chicken with our house tomato sauce and melted Gouda cheese

Mazcina Crab Gratin. |\$21.00

Creamy crab with vegetables, white wine, and melted cheese, finished in the oven.

BOARDS TO SHARE

Mazcina Earth Board. |\$68.00

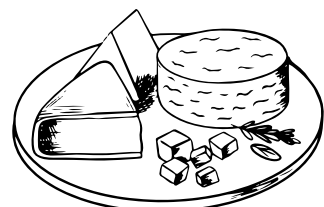
A mix of Napo Chicken Bites, Mazcina Bravas, mini pulled beef sandwich, and fried empanadas, served with house sauces.

Mazcina Garden Board. |\$65.00

A mix of house-made spreads, baked feta, mushroom ceviche, and cheese & mushroom empanadas.

Mazcina Ocean Board. |\$75.00

A mix of salmon ceviche, garlic prawns, mini crispy fish sandwiches, and prawn & cheese empanadas served with house-made sauces.



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SANDWICHES

Mechada Sandwich. |\$23.00

Slow-cooked pulled beef with tomato, smashed avocado, and mayonnaise, served with fries and house-made sauces.

Barros Luco. |\$21.00

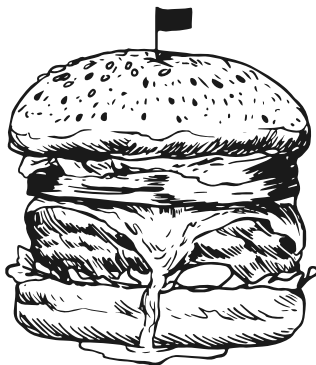
Tender rump steak with melted cheese in our house-made bread, served with aioli and fries.

Fish Sandwich. |\$22.00

Golden battered fish with tomato, onion, and mayo in our house-made bread, served with tartare sauce and fries.

Chicken Sandwich. |\$23.00

Grilled chicken with fried egg and sautéed onions in house-made bread, served with fries and house sauce



SALADS

Pumpkin & Feta Salad. |\$17.00

Roasted glazed pumpkin with mixed leaves, cherry tomatoes, crumbled feta, pumpkin seeds, and honey mustard dressing. (VG • GF)

Balsamic & Parmesan Salad. |\$18.00

Mixed greens with shaved parmesan, fresh cherry tomatoes, caramelized onions, croutons, and balsamic dressing.

Chickpeas Salad. |\$18.00

A fresh mix of beans, fresh and crispy onions, red capcicum, greens, and citrus-olive oil dressing.

Make your salad special by adding:

- Boiled egg | \$3.00
- Grilled Chicken | \$8.00
- Garlic Prawns | \$9.50
- Avocado Slices | \$5.00

SIDES

- Crispy fries |\$9.00

Served with our House - Made Sauce.

- Side green salad. |\$9.00

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MAINS

Red mechada pasta. |\$24.00

Fresh pasta in our slow-cooked beef with tomatoes and capsicum sauce, and parmesan.

Green creamy pasta. |\$22.00

House-made pasta in a smooth spinach, basil and cashew nuts cream, mixed with sautéed seasonal vegetables.

Mazcina Grilled Barramundi. |\$24.00

HTender barramundi fillet grilled in olive oil and butter, served with crispy fries, a refreshing tomato, onion, and coriander salad, and tartare sauce on the side

Creamy Garlic & Prawn Rice. |\$27.00

Rich and creamy rice with sautéed prawns, infused with garlic, white wine, and a hint of our house tomato sauce, served with seasonal vegetables

Mazcina Mediterranean Rice. |\$29.00

Rice cooked in our house tomato sauce with mussels, prawns, chicken, and chorizo, finished with saffron, white wine, and garlic.

Mazcina Salmon Cancato. |\$33.00

Grilled salmon baked with house tomato sauce, cheese, and chorizo, finished under the grill. Served with Provençal-style potatoes tossed in garlic, parsley, and parmesan.

KIDS MENU

Fried Chicken & Fries. |\$16.00

Crispy fried chicken bites served with golden fries, a fresh side salad, and house-made sauce on the side.

Fish Bites & Salad. |\$17.00

Crispy battered fish fingers served with golden fries, a fresh side salad, and tartare sauce on the side.

DESSERTS

Four Milks Mazcina. |\$24.00

Soft vanilla sponge soaked in our signature blend of milks, filled with manjar and topped with whipped cream

Semolina & Mixed Berry Dessert. |\$20.00

Classic semolina pudding served with a mixed berry and red wine sauce.

Fresh berries sweet salad. |\$18.00

A mix of seasonal berries in a citrus sauce, served with vanilla ice cream, a drizzle of olive oil, and a touch of flake salt.

