

Entrees

Bruschetta - 12 v/ve

Quarter vine ripened cherry tomatoes, spanish onion, balsamic glaze topped with fresh basil

Paprika Dusted Calamari - 8

With fresh lemon and aioli

Mambos Popcorn Chicken - 14

With your choice of one of our housemade mayos

Beer Battered Wedges - 9 v

With sour cream and sweet chilli

Bowl of Seasoned Chips - 6 v/gf

With your choice of any sauce or mayo

Nachos - 15 v

Topped with mozzarella, salsa, guacamole and sour cream

Vegetarian Spring Rolls - 9 v

With soy glaze and sweet chilli

Cheesy Garlic Bread - 5 v

Lightly toasted Turkish bread topped with garlic butter and melted cheese

House made sauces

Aioli

Ceaser

Tartare

Chipolte

JD Glaze

Gravy:

Mushroom

Pepper

Salads

Salt and Pepper Calamari Salad - 18

Rocket, cherry tomatoes, spanish onion, pomegranate, crumbled fetta with a zesty dressing

Traditional Greek Salad - 15 v/gf

Two leaf salad mix, fetta, olives, tomatoes, red onion and cucumber with a balsamic glaze dressing

Baby Beetroot and Rocket Salad - 17 v/gf

with bocconcini and walnuts, dressed with an Italian glaze

Caesar Salad - 17

Cos lettuce topped with crispy bacon, croutons, ceasar dressing and a freshly poached egg
(Add Chicken \$5)

Mains

Our Pasta and Gnocchi are both made by hand, in house.
Replace Pasta with Gnocchi - 5

Chilli, Chicken and Chorizo Risotto - 23 gf

Risotto rice, combined with chicken pieces and sliced chorizo sausage, cooked in a napolitana-chilli sauce

Pumpkin Risotto - 23 v/gf

Pumpkin, cherry tomatoes, capsicum, olives, fresh basil and pomegranate molasses, topped with crumbled fetta

Calamari Pasta - 20

Vine ripened cherry tomatoes, roasted capsicum and chorizo cooked in a Mediterranean oil

Carbonara - 20

Fettuccine pasta, crispy bacon, onion and sauteed mushroom, combined with a creamy garlic sauce, freshly topped with parmesan cheese

Singapore Noodles - 18

Singapore noodles with fresh seasonal Asian veg, premium grass fed beef, tossed through a spiced Asian dressing

Whole Breast Chicken Cashew - 25 gf

On steamed Jasmine rice, topped with pan fried bacon and cashew nuts, covered in a creamy garlic sauce.

Veggie pasta - 20 v

Fettuccine pasta with cherry tomatoes, olives, capsicum and basil, mixed through a pesto sauce, topped with parmesan

Chicken Breast Scallopini - 25 gf

Thinly sliced chicken breast, served with a fresh rocket and walnut salad, topped with bocconcini and basil

Fish of the Day - 21

Crispy beer battered or freshly grilled fish fillets, served with a side of chips and two leaf salad mix, house-made tartare and fresh lemon

From the Grill

Steaks

Steaks are cooked to your liking with your choice of chips, fresh two leaf salad or steamed seasonal vegetables and a choice of gravy or Jack Daniels glaze. Please allow more time for a more cooked steak.

300g Eye Fillet - 39 gf

250g T-Bone Steak - 27 gf

Mambos Burger - 20

House-made burger patty, sweet caramelized onion, lettuce, tomato, bacon, smokey cheese and southern BBQ sauce atop a lightly toasted brioche bun, served with chips

Jack Daniels Glazed Pulled Pork Roll - 20

Pulled pork, smokey cheese, aioli, lettuce and tomato in a lightly toasted brioche bun, with a side serving of chips

Brekkie Roll - 16

Two rashers of bacon, a fried egg, lettuce, tomato and a golden hash brown with hollandaise sauce in a brioche bun. served with chips.

Parmas

Gluten-free option available for all parmas (GF add \$3)

Vegetarian - 22 v

A mix of fresh veg, combined into a schnitzel, topped with napoli and golden mozzarella

Traditional - 22

Grilled chicken schnitzel, topped with napoli, champagne ham and melted cheese.

Hawaiian - 23

Chicken schnitzel, covered in napoli champagne ham and pineapple, topped with melted cheese

BOCM - 24

Fried bacon, onions and mushroom atop a napoli covered schnitzel, all topped with melted cheese

3 Cheese - 23

Schnitzel, topped with fetta. parmesan and golden mozzarella

Aussie - 24

Breast schnitzel, topped with chunky beetroot, caramelized onion, crispy bacon and sliced tomato, finished with melted cheese and a fried egg

Mexican - 25

Chunky salsa, smoked chorizo, crushed corn chips and Jalapenos, served with a side of sour cream

Meat Lovers - 26

Schnitzel with Smokey BBQ sauce, crispy bacon, chorizo, champagne ham topped with melted cheese

CBA - 26

Hollandaise sauce, crispy bacon, ripened avocado topped with cheese.

Brekky - 26

Hollandaise, bacon, a golden hash brown and a fried egg atop a chicken schnitzel

Supreme - 26

Premium grade salami, roasted capsicum kalamata olives and pineapple with a napolitana base

Boosh - 26

12 hour slow-cooked pulled pork, cooked in a Jack Daniels glaze, with fried bacon and pineapple

Double Decker - 31

your choice of one of our parma selection, with another one identical on the top, if you're really hungry

King Parma Challenge

Quad stack traditional parmas, bowl of chips and salad. finish it in 30 minutes or less, pay nothing. Can't finish it? \$50.0...

Desserts

Deep Fried Mars Bar In Batter (2) - 15

House Made Frangelico Ganaché, Salted Caramel, Ice Cream Topped with Strawberries and Fresh Cream

Home Made Warm Jam Donuts (2) - 15

Chocolate Snow and Raspberry Sorbet

Vanilla Bean Panna Cotta - 10 gf

Raspberry Sorbet and Mixed Berry Compote

Lunch Menu

**Note: all lunch items are served with chips and salad
Add pot of carlton draught or soft drink - \$3**

Traditional parma - 12

Crumbed chicken schnitzel, topped with napoli, champagne ham and melted cheese.

Meat Lovers Parma - 15

Smokey BBQ sauce, bacon, chorizo, champagne ham topped with melted cheese

Fish and Chips - 10

Battered or grilled fish fillets, with side of tartare

Crumbed calamari - 10

Cajun Chicken salad - 10

Cheeseburger - 10

Kids Menu

Add small soft drink or juice - \$2.5

Beef Burger - 8

Fish and chips - 8

Chicken Nuggets - 8

Kids parma - 8

\$8 Mocktails

Pink Flamingo

Orange, pineapple and apple juice, blended with ice and fresh strawberries

Mambo Sunset

Mango, orange and pineapple juice, blended with ice, presented with a dash of grenadine

\$8 Cocktails

Green with Envy

Midori, Vodka, Triple Sec and lime juice, topped up with lemonade

Sweet Tooth

Vanilla Galliano, strawberry liqueur, lemonade and pineapple juice

White Russian

Kahlua, Vodka and milk

Black Russian

Kahlua, Vodka and cola

Fruit Tingle

Vodka, blue curacao, lemonade and raspberry cordial

Blue Hawaii

Malibu, blue curacao and pineapple juice

Wharfie

Blue curacao, vanilla Galliano and lemonade

Tequila Sunrise

Tequila, orange juice and a dash of grenadine

Vodka Sunrise

Vodka, orange juice and a dash of grenadine

Woo Woo

Vodka, peach schnapps, cranberry juice and soda water

Punch

Bacardi, Midori and Malibu, pineapple and apple juice, with assorted fresh fruit

\$12 Cocktails

Sunshine Blitz

Midori, banana liqueur, Malibu, pineapple juice and lemonade

Moonshine

Malibu, Vodka, Midori, blue curacao, lemon juice, lemonade and a dash of raspberry cordial

Pretty in Pink

Vodka, Lychee, strawberry liqueur, lemon juice, lemonade and pineapple juice

Tropical Paradise

Lychee, peach schnapps, Midori, lemon juice, lemonade and raspberry cordial, with assorted fresh fruit

Midori Splice

Midori, Malibu, Pineapple juice and cream

Arctic Sky

Blue curacao, vanilla Galliano, Malibu and lemonade with a dash of raspberry cordial

Toblerone

Baileys, Frangelico, Kahlua, blended with vanilla ice-cream, ice and milk

Pimms Cup

Pimms, lemonade, fresh orange segments and mint

Long Island Lizard

Vodka, Gin, Midori, blue curacao and lemon juice, topped with lemonade

Cosmopolitan

Vodka, triple sec, lime and cranberry juice

Beach Blitz

Vodka, peach schnapps, blue curacao, with pineapple and orange juice

\$16 Cocktails

Espresso Martini

Coffee shot, vanilla Vodka, Kahlua and Frangelico

Long Island Iced Tea

Vodka, Bacardi, Gin, triple sec, Tequila and lemon juice, topped with cola

Light my Fire

Vodka, Chambord, Lychee and lime juice, topped with apple and cranberry juice

Daiquiri

Bacardi, strawberry liqueur, triple sec, blended with lime juice and fresh strawberries.

Strawberry Martini

Vodka, Sour Monkey, strawberry liqueur and cranberry juice

Chocoholic

Frangelico, white creme de cacao, Baileys, chocolate sauce and milk

Beer on Tap

4 available sizes

Pot, Schooner, Pint or Jug

Carlton Draught

Pot \$4.9
Sch. \$7.4
Pint \$10.0
Jug \$18.0

Wild Yak Pacific Ale

Pot \$6.0
Sch. \$8.8
Pint \$12.0
Jug \$22.0

Spirits

(Refer to bar for selection)

Basic spirits - from \$7.0
Top Shelf - from \$9.0

House Bourbon and cola jug - \$25.0

Other Drinks

Soft Drinks - \$4.0

Cola, lemonade, fan ta, lemon squash, diet cola, soda water

Lemon, Lime and Bitters - \$4.2

Coke/Coke Zero bottles - \$4.5

Sparkling Mineral Water - \$4.5

Juices - \$4.2

Orange, apple, pineapple, mango, cranberry

Milkshakes - \$6.0/Thickshakes \$7.0

Chocolate, vanilla, caramel, lime, blue heaven, banana, strawberry

Special Thickshakes - \$8.5

KitKat, Tim Tam, White Tim Tam, Crunchie, Mars, Snickers, Oreo

Frappés - \$6.5

Coffee, Chocolate, Mocha or Chai

Iced - \$6.0

Coffee, Chocolate, Mocha or Chai

Bottled Beers & Ciders

Cascade Light - \$6.0

Corona - \$8.0

Ghost Ship Pale Ale - \$8.5

Mornington Peninsula Pale Ale - \$9.5

Mornington Peninsula Brown Ale - \$9.5

5 Seeds Apple Cider - \$7.5

Somersby Pear Cider - \$7.5

Bucket of Coronas (4) - \$25.0

White Wines

'The Riddle' Brut Res. Sparkling (SA) **7.0/29.0**

'The Riddle' Sauv Blanc (SA) **7.0/29.0**

'The Niche' Premium Sauv Blanc (NZ) **8.5/34.0**

'Pier 10' Premium Sauv Blanc (M'ton Peninsula) **8.0/32.0**

'The Riddle' Chardonnay (SA) **7.0/29.0**

'The Victoria Dorothy' Premium Chardonnay (SA) **9.5/38.0**

'Normans' Premium Pinot Grigio (SA) **8.5/34.0**

'Bitch' Premium Moscato (SA) **8.0/32.0**

'Tontino Estate' Premium Rosé (SA) **8.0/32.0**

Red Wines

'The Riddle' Cabernet Merlot (SA) **7.0/29.0**

'1838' Premium Cabernet Sauvignon (SA) **8.5/34.0**

'1838' Premium Pinot Noir (SA) **9.0/36.0**

'Bare Necessities' Premium Shiraz (SA) **9.0/36.0**

Mambo Restaurant

Weekday Specials

Monday - complimentary entree per two (2) main meals purchased

Tuesday - Parmas from \$14

Wednesday - \$14 fish and chips

Thursday - tradies day/night \$20

all meals include a pot of beer

250gm T-bone steak

Any parmas of your choice

excludes double decka and challenge

Please inform waitstaff if you have limited time, and allow sufficient time for a satisfactory experience.

If you have any dietary requirements, please let our waitstaff know as soon as possible to allow time for potential modifications. All vegetarian meals can be done vegan please advice our wait staff to make the appropriate modifications