

# Megalomania Bar & Bistro

## tapas

Fresh thyme and Dukkah cob with confit garlic cloves  
In EVOO and 10 year old balsamic

9

Char grilled pita with a trio of house made dips

12

Bruschetta w fresh basil, Bocconcini & aged balsamic

12

Golden kataifi wrapped scallops with tangy chilli aioli

12

Vietnamese rice paper rolls stuffed with roasted duck som  
tum salad, served with peanut and soy dipping sauce\*

10

Bocconcini with Roma tomato & basil, drizzled with  
EVOO and balsamic \*

12

Crispy spiced chicken wings w/ tomato relish

12

Hand rolled barramundi spring rolls served with chilli  
palm sugar & lemongrass dipping sauce

10

*Please note our dishes are Asian inspired & may contain nuts, seeds & shellfish  
24 hours' notice is required for serious allergies to allow the chef to ensure  
that no contact occurs between the ingredients and the allergens*

*\* Denotes potential gluten free menu items – not Coeliac*

*Please inform your waiter if you require the dish to be gluten free  
V can be made Vegetarian*

*15% surcharge applies for public holidays*

# Megalomania Bar & Bistro

## entrées

### Taste Plate

A gourmet tour of a selection of our Chef's entrees  
36 (serves two) | 45 (serves three)

### Oysters three ways \* Half dozen

Sesame soy & ginger

Rice wine & chili

Natural

½ doz 28 | 1 doz 56

### Oysters Kilpatrick

½ doz 28 | 1 doz 56

**Barramundi spring rolls** served w/ chilli palm sugar &  
lemongrass dipping sauce, on Asian bean shoot salad V  
18 | 36

**Chicken sang choy bow** served in crisp lettuce cups  
topped with toasted peanuts\*  
18 | 36

**Golden kataifi wrapped scallops** on Asian slaw  
with tangy chilli aioli & pickled wakami  
20 | 38

Chinese five spice roasted **pork belly & glass noodle** salad tossed  
with aromatic herbs and soy + ginger dressing  
18 | 36

**Vietnamese rice paper rolls** stuffed w/ Peking roasted  
duck & som tum salad, & peanut + soy dipping sauce\*V  
18 | 36

**Mildly Spiced Calamari** dusted w flour, fried till crispy,  
served on a bean shoot salad  
18 | 36

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# Megalomania Bar & Bistro

## main meals

Pan seared **red curry local caught snapper**  
with sautéed snake beans & coconut jasmine rice\*

36

**Kasoundi baked organic chicken breast** on an Indian  
potato tart topped with spiced battered onion

36

Twice cooked **crispy skin duck** on egg noodles with  
Asian vegetables & Thai broth

38

Overnight **braised beef cheeks** on roast garlic mash,  
red wine gravy and sweet potato\*

36

Fresh **gnocchi** tossed in tomato & chilli sauce, with  
caramalised chorizo & tiger prawns

36

Megalomania style **goat curry** served with ginger steamed  
rice and natural yoghurt\*

36

**Crispy skin Atlantic Salmon** with roast kipfler, fetta  
& rocket salad, bacon wrapped asparagus & blistered  
cherry tomatoes\*

38

Pan finished **crispy skin confit pork belly**, on celeriac puree,  
pickled fennel & rhubarb jelly\*

38

Jack's Creek **Wagyu eye of rump** (250g) with duck fat roasted  
potatoes, red wine jus, sautéed asparagus & roasted bone marrow\*

45

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## sides

Garden salad with fresh crisp local leaves  
and apple cider + honey dressing \*  
9

Stir fried Asian vegetables with sesame and  
sweet soy \*  
9

Beer battered fat chips tossed with red sea salt  
served with garlic mayo  
9

Aromatic jasmine rice with chilli jam and  
cassava crackers \*  
9

Creamy garlic potato mash \*  
9

Roast kipflers, rocket & parmesan salad  
9

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# Megalomania Bar & Bistro

## desserts

### Dessert taste plate

A gourmet tour of a selection of our chef's desserts  
38 (serves two) | 46 (serves three)

### Chocolate lovers plate

Chocolate truffle cake  
Chocolate Salami  
Chocolate macaroon

18

**Salted caramel crème brulee** with rhubarb  
and smashed honeycomb chards\*

15

Indian inspired **donut bites** poached in  
rosewater & cardamom syrup w Turkish  
Delight ice cream

15

**Beurre Bosh pear** poached in Granite belt Cabaraz &  
Vanilla with praline dust and fresh cream

18

Granny smith **apple, raspberry & coconut crumble**,  
vanilla ice cream & spun burnt sugar

15

*One bill per table please*

*Thank you for dining at Megalomania*