

Megalomania Bar & Bistro

To Start

Bruschetta <u>w</u> fresh basil, Bocconcini & aged balsamic (v)	12
Char grilled pita bread <u>w</u> trio of house dips (v)	12
Egyptian Dukkah garlic cob <u>w</u> confit garlic and aged balsamic (v)	9
North African marinated crispy chicken wings with Megalomania chilli jam	12
Oysters three ways * ½ doz Sesame soy & ginger; Rice wine & chili; Natural	28
Oysters Kilpatrick ½ doz	28

Main

Kataifi wrapped scallops on Asian slaw with tangy chilli aioli & pickled wakami	25
Mildly spiced marinated calamari dusted with flour, fried till crispy, and served on a bean shoot salad	20
Beer battered Spanish mackerel fillets served with crisp garden salad and beer battered chips	18
Barramundi spring rolls served with lemongrass and palm sugar chilli dipping sauce, served on an Asian bean shoot salad	18
Chicken sang choy bow served in crisp lettuce cups topped with toasted cashews	18
Thai beef salad with aromatic herbs and served with coconut rice, chilli jam and cassava crackers*	18
Vietnamese rice paper rolls stuffed w/ roasted duck & som tum salad, & peanut + soy dipping sauce*	18
Chinese five spice roasted pork belly & glass noodle salad with aromatic herbs & soy + ginger dressing	18
Red sea salt Szechwan peppered tempura soft shell crab w/ green papaya salad & chilli jam	22
200g porterhouse steak served with house made relish, chips and salad	25
Warm crispy duck salad tossed with Thai basil & aromatic herbs*	20

Dessert

Chocolate shortbread & truffle cake with sour cherry jam	12
Salted caramel Crème Brulee <u>w</u> rhubarb and smashed honeycomb chards *	12
Indian inspired donut bites poached in rosewater & cardamom syrup <u>w</u> Turkish delight ice cream	12
Coconut & kaffir lime panacotta with candied fennel and Persian fairy floss*	12
White chocolate & raspberry cheesecake on shortbread	12

Thank you for dining at Megalomania

*denotes potential gluten free items- THIS DOES NOT INCLUDE CELIAC
24 hours notice is required for serious allergies
V can be made vegetarian