

KINGFISHER BAY RESORT

THE
MAHENO
RESTAURANT



LUNCH

POOL SIDE SNACKS \$15.90

SALT & PEPPER CRUMBED SQUID

Coriander olive oil marinated squid, minted cucumber, chargrilled capsicum, cos lettuce, lime artichoke dressing

SOUTHERN FRIED CHICKEN WINGS

Fried Cape Byron chicken, spicy Bundaberg Rum BBQ sauce, chive and parmesan cheese dip

CHINESE WOK FRIED DIM SIMS

Beef, prawn & vegetable dumplings, bean sprout coriander salad, crushed cashew nuts, chilli lime dipping sauce

SATAY TASTER

Peri Peri chicken, Thai pork and beef kofta skewers, sweet chilli soy dip, lemon greens

HERBED CHEESE NAAN BREAD

Hummus, basil pesto and tomato relish sides

ASIAN SPRING ROLLS

Peking duck rolls with Barramundi rolls, Char Sui dipping sauce, sweet chilli lime dressing

CHIPS, RINGS & WEDGES

Fried rustic chips, battered herb onion rings, classic wedges, peppered mayo, tomato relish, paprika sour cream

BAKED NACHOS

Corn tortilla chips, blended cheese, bean and tomato salsa, black olives, spring onions, sour cream, guacamole

BEEF SLIDERS

Grilled Angus patties, cheddar cheese, cos lettuce, BBQ sauce, roast garlic herb mayo

THE
MAHENO
RESTAURANT

KINGFISHER
BAY RESORT



LUNCH CLASSICS \$19.90

POOL SIDE BURGER

Grilled Angus patty, tomato, cos lettuce, cheddar cheese, smoky bacon, herb mayo, rustic chips

CLUBHOUSE SANDWICH

Tripled layered country bread, Swiss cheese, bacon, tomato, chicken, cos lettuce, herb mayo, rustic chips

CHICKEN PANINI

Cape Byron chicken, crispy panini bread, Swiss cheese, guacamole, hummus, peppered sour cream

CHEESE RAVIOLI VEG

Ricotta cheese and spinach filled pasta, double cream parmesan sauce, toasted herb bread

ANGUS STEAK SANDWICH \$23.50

Grilled Cape Byron sirloin steak, toasted panini bread, lettuce, tomato, onions, garlic mayo, rustic chips

KIDS MEALS \$12.50

SIRLOIN STEAK

GRILLED BARRAMUNDI

PAN-FRIED CHICKEN BREAST

CHEESE RAVIOLI

All kids meals served with chips or salad

ACCOR LOYALTY CARDS ARE
ACCEPTED

PATIO SALADS \$18.90

BAJA CHICKEN SALAD GF

Grilled cumin marinated chicken breast, cos lettuce, sundried tomato, peppered bean salsa, lime guacamole, corn tortilla chips

VIETNAMESE PRAWN SALAD GF

Grilled soy tiger prawns, glass noodles, spinach and cabbage slaw, green beans, mint, toasted cashews, chilli lime vinaigrette

CHEF CHOPPED SALAD GF

Torn cos lettuce, apple wood smoked bacon, hard boiled egg, potato bread crostini, parmesan cheese, ranch dressing

HALLOUMI SALAD VEG

Grilled halloumi cheese, artichoke heart, field cucumber, gathered greens, diced tomato, salsa fresca dressing

GF Gluten Free

VEG Vegetarian

TEMPTING SWEETS \$10.50

CHOCOLATE BROWNIE SUNDAE

VANILLA SLICE

BERRIES AND CREAM

CRÈME BRULE

1.5% SURCHARGE APPLIES TO
ALL CREDIT CARDS