



Mazcina

R E S T O - B A R

MAZCINA MENU

A MEDITERRANEAN FUSION CUISINE
DESIGNED FOR SHARING

STARTERS

MUSHROOM CEVICHE (VGN, GF, DF) **\$19.00**

marinated mushrooms with avocado, red capsicum, red onion, lemon juice and coriander, lightly seasoned and finished with a touch of olive oil and crunchy corn on top.

NAPO CHICKEN BITES **\$19.00**

Crispy fried chicken bites topped with house-made tomato sauce and melted cheese. Served with aioli on the side.

BAKED FETA POT (VG) **\$18.00**

Slow-cooked cherry tomatoes and roasted capsicum with feta cheese, finished in the oven with Mazcina tomato sauce. Rich and slightly sweet, served with toast.

MAZCINA SALMON CEVICHE (I, GF) **\$29.00**

Salmon marinated in lemon juice, ginger and evaporated milk with red onion, red capsicum and coriander. Topped with prawn and crispy corn.

Signature dish

MAZCINA BRAVAS (VG, GF) **\$19.00**

Crispy rustic house-made potatoes with brava sauce, cheese, aioli and parsley.

MAZCINA GARLIC PRAWNS (I, GF, DF) **\$23.00**

Prawns sautéed with garlic, white wine and a hint of Mazcina tomato sauce, finished with fresh herbs. Served with toast.

CRAB GRATIN (I) **\$23.00**

Creamy crab cooked with white wine, onion, garlic and red capsicum, topped with melted cheese and finished in the oven. Served with toast.

COCKTAIL EMPANADAS **\$5.00**

Traditional bite-sized Chilean empanadas, served with pebre on the side.

- Beef (seasoned beef, onion, olives, raisins & egg)
- Cheese (VG) (melted cheese)
- Prawn & Cheese (I) (garlic prawns & melted cheese)

CHEF SUGGESTIONS FOR SHARING

MAZCINA EARTH BOARD **\$74.00**

A selection of Napo chicken bites, Mazcina bravas, mechada sliders and beef empanadas. Served with house sauces.

MAZCINA OCEAN BOARD (I) **\$79.00**

A selection of salmon ceviche, Mazcina garlic prawns, four fish sliders and prawn & cheese empanadas. Served with toast and tartare sauce on the side.

CHORRILLANA (GF, DF) **\$32.00**

Golden fries topped with slow-cooked pulled beef, caramelized onion, chorizo and 2 fried eggs. Served with sauce on the side.

Also available vegetarian with sautéed mushrooms and red capsicum instead of beef and chorizo.



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MAINS

All mains are served with a small side salad

RED MECHADA PASTA **\$27.00**

Fresh house-made pasta with slow-cooked beef in a tomato and capsicum sauce, finished with parmesan cheese.

GREEN CREAMY PASTA **\$24.00**

Fresh house-made pasta in a smooth spinach, basil and cashew nut cream sauce with sautéed seasonal vegetables.

MAZCINA GRILLED BARRAMUNDI (I, GF) **\$28.00**

Tender barramundi fillet grilled in clarified butter and olive oil, served with provenzal potatoes, Chilena salad, and tartare sauce on the side.

SALTADO (GF, DF) **\$20.00**

Stir-fried rump steak with spring onion, red onion, tomato wedges and coriander, served with white rice and chips.

Upgrade to homemade potatoes instead of chips (+\$3).

MAZCINA MEDITERRANEAN RICE (M, GF, DF) **\$34.00**

Rice cooked in our house-made tomato sauce with mussels, prawns, chicken and chorizo, finished with seasonal vegetables, saffron fumet, white wine and fresh garlic.

MAZCINA SALMON CANCATO (I, GF) **\$36.00**

Grilled salmon baked with house tomato sauce, chorizo, fresh tomato and melted cheese. Served with Provenzal potatoes on the side.

Chef's favourite

Mazcina

SANDWICHES

*all served with chips and sauce on the side
Upgrade to our provenzal potatoes
instead of fries(\$3.0)*

BARROS LUCO **\$24.00**

Tender rump steak seasoned with garlic and topped with melted cheese in house-made bread.

FISH SANDWICH (DF) **\$25.00**

Crispy battered barramundi with fresh tomato, onion, coriander and tartare sauce in house-made bread.

MECHADA SANDWICH **\$27.00**

Slow-cooked pulled beef with fresh tomato, smashed avocado and mayonnaise in house-made bread.

Add to your sandwich

- Caramelized onion \$2.5
- Fresh tomato slices \$2.0
- Melted cheese \$3.0
- Fried egg \$3.5
- Smashed avocado \$5.5



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SALADS

CHILENA SALAD (GF, VGN, DF) **\$9.00**

Fresh tomato, red onion and coriander, lightly seasoned.

MAZCINA SALAD (GF, DF, VG) **\$15.00**

Fresh rocket with cherry tomato, house pickled onion, avocado and feta cheese, tossed in a lemon dressing.

QUEEN AVO SALAD (I, GF, DF, VG) **\$19.00**

Cooked prawns, avocado, rocket, fresh red capsicum and house-pickled onion, tossed in a creamy herb mayo dressing.

ADD TO YOUR SALAD:

Grilled chicken **\$9.00**

Grilled barramundi bites **\$9.00**

Garlic prawns **\$10.50**

SIDES

SOPAIPILLAS (VGN, DF) **\$1.50**

Traditional bite-sized Chilean fried dough made with pumpkin, served warm with pebre on the side.

CHIPS (VGN, GF, DF) **\$9.00**

Portion of French fries seasoned with pink salt. Served with tomato sauce on the side.

PROVENZAL POTATOES (VG, GF) **\$14.00**

Crispy diced potatoes with skin on, tossed with parmesan, garlic and parsley. Served with Aioli on the side.

KIDS MENU

CHICKEN, FRIES AND SALAD (DF) **\$16.00**

Crispy fried chicken bites served with fries, a fresh side salad and tomato sauce on the side.

FISH BITES, FRIES AND SALAD (DF) **\$17.00**

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

DESSERTS

FOUR MILKS (VG) **\$26.00**

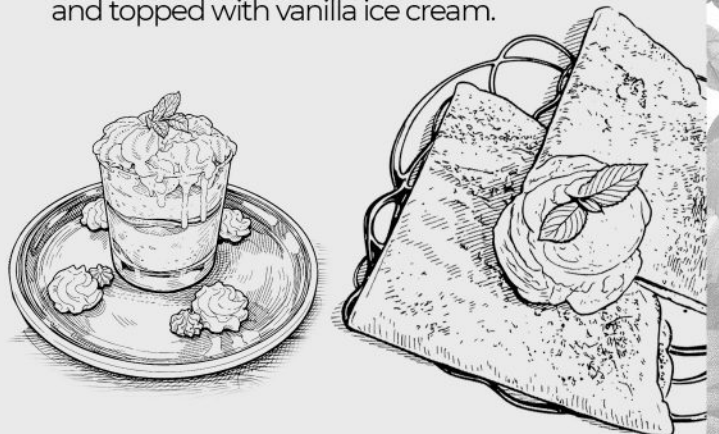
Soft homemade vanilla sponge soaked in our signature blend of milks, filled with manjar and topped with whipped cream.

SEMOLINA PUDDING (VG) **\$22.00**

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

CELESTINOS (VG) **\$22.00**

Caramelized crepes filled with dulce de leche, finished on a chocolate sauce base and topped with vanilla ice cream.



I= Imported Sea products | N= National Sea products | M= Mixed, national and imported sea products

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian | VGN = Vegan

A 10% surcharge applies on Sundays

A 15% surcharge applies on public holidays

Mazcina



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