

STARTERS

- Soup of the Day**14
toasted bread
- ★ **Vongole-style Clams**22
500g clams, aromatic vegetables, cream sauce,
toasted bread
- Asparagus & Parma Ham Salad**22
poached egg, Hollandaise sauce
- ★ **Crispy Whitebait**18
tartar sauce, lemon, garden salad
- ★ **Beef Tartare**24
tomato relish, egg yolk, fries (\$44 for double)
- Tomato & Goats' Cheese Salad (V)**18
vine tomatoes, Spanish onions, basil,
goats' cheese

TO SNACK OR SHARE

- French Fries (V)**12
- ★ **Truffle Fries (V)**15
truffle mayonnaise
- Bread Basket (V)**8
- Crispy Chicken Wings**15
Thai sweet chilli sauce
- ★ **Fully Loaded Nachos**22
beef chilli, sour cream, cheese, tomato salsa,
guacamole
- Nachos and Tomato Salsa (V)**13

ALL-TIME FAVOURITES

- Rustic Coq au Vin**27
rich and tender chicken stew, mushrooms, carrots,
pomme purée
- ★ **Lamb Hash**32
stewed lamb, turnips, carrots, potatoes, poached
egg, toasted bread
- ★ **Pan-seared Salmon**29
French green lentils in red wine sauce, diced
vegetable matignon
- ★ **Hearty Fish and Chips**27
fries, garden salad, tartare sauce, lemon wedge
- Green Pea Risotto (V)**25
goats' cheese, tomato concasse, herb oil

PASTA

Your choice of **penne** or **spaghetti**.

Add **chicken** or **prawns** to any pasta6

- Aglio e Olio (V)**18
aromatic garlic and chilli oil, parsley, parmesan
- ★ **Alle Vongole**25
clams, chilli, garlic, parsley, cream, butter
- Creamy Carbonara**24
bacon, cream, black pepper, parmesan

ROAST AND GRILL

- Grilled Pork Chop**34
braised Savoy cabbage, potatoes, apple compote
- ★ **Grilled Sirloin**36
fries, garden salad, rich beef jus
- Classic Beef Burger**27
tomato, cheese, fries, garden salad

PIZZA

- Say Cheese! (V)**18
tomato, mozzarella, basil
- ★ **The Mountain**26
BBQ sauce, mozzarella, chicken, pepperoni, bacon,
jalapeño, onion
- ★ **Crudo**28
prosciutto, parmesan, rocket
- Pepperoni**24
tomato, mozzarella, beef & pork pepperoni
- Chilli Crab**26
crab meat sauce, red chilli, spring onion

All prices are subject to 10% service charge and 7% GST.
Please ask our friendly team for assistance with dietary requirements. @TheMasonsTable

DESSERTS

Yuzu Mousse Cake	14
raspberry coulis, fresh berries, sorbet	
Tiramisu Cake	14
mascarpone, espresso, Kahlua	
Bread and Butter Pudding	14
vanilla ice cream	
★ Chocolate Lava Cake	15
vanilla ice cream	
Sorbet of the Day	7
Vanilla Ice Cream	7

HOT DRINKS

Coffee

Espresso, Americano	5.50
Latte, Flat White, Cappuccino	6.00
Mocha.....	6.50
Double shot or iced.....	1.00

Tea

English Breakfast, Earl Grey, Lemon Ginger, Peppermint, Green, Chamomile

Hot Chocolate.....

MINERAL WATER

Santa Vittoria Still (750ml).....4.00

Santa Vittoria Sparkling (750ml).....4.00

NON-ALCOHOLIC DRINKS

Fruit Juice

orange, cranberry, lime, pineapple, apple

Soft Drinks

Coke Original, Diet Coke, Coke Zero, Sprite, Soda Water, Tonic Water, Ginger Ale

Fruit Punch

blended exotic fruit juices

★ Shirley Temple

ginger ale, grenadine

Lime Honey Soda

lime juice, honey, soda water

GREAT WITH YOUR MEAL

House Wines

White: Sauvignon Blanc, Chardonnay

Red: Merlot, Shiraz | Rosé, Prosecco

By the glass

By the bottle.....

Beers and Ciders (330ml bottles)

Asahi Super Dry.....

Corona.....

Connors Stout Porter.....

Brooklyn Defenders IPA

Somersby Apple Cider.....

Set Lunch

Enjoy a hearty lunch to fuel your day during the week!

Choose any main course, which will set the price for your set!

Add \$5++ for 2 Courses

Soup + Main, or Main + Dessert

Add \$10++ for 3 Courses

Soup, Main and Dessert

Swap your soup for **any starter** for an additional \$6.

Add \$3 for any **coffee, tea or soft drink**.

All prices are subject to 10% service charge and 7% GST. @TheMasonsTable

The
MASONS
Table