

Chicana

MOUNT PANORAMA

RESTAURANT MENU

SHARING PLATES

CHARGRILLED OCTUPUS. SAFFRON MAYONAISE, CHIMICHURRI	30
BEETROOT CARPACCIO, GOATS CHEESE, BALSAMIC, ORANGE	30
LAMB CUTLETS, PARSNIP PUREE, CANNELLINI BEANS, SALSA	32
TEMPURA EGGPLANT, WASABI, GINGER, SPRING ONION	30
CHILLI AND GARLIC PRAWNS, PAPAYA, CHORIZO	32

MAIN PLATES

LAMB SHANK, CANNELLINI PUREE, SWEET ONION, ROSEMARY, JUS	45
GRILLED BARRAMUNDI, NZ MUSSELS. BISQUE, ASPARAGUS, SALSA VERDE	50
CHICKEN COQ AU VIN, SWEET POTATO, WILD MUSHROOM, PROSCUITTO	45
CRISPY DUCK BREAST, BUTTERNUT, BEETROOT, KALE, BLACKBERRY	48
EGGPLANT STEAK, BRAVA SAUCE, WILD MUSHROOM, SNOW PEA, TENDRILS	42

FROM THE GRILL

SURF AND TURF (300G SCOTCH FILLET & WHOLE TIGER PRAWNS, BEARNAISE)	65
350G T-BONE STEAK	55
250G BEEF RUMP STEAK	48
LAMB RACK (ROSEMARY CRUMBED)	
1/2 RACK (500G)	85
FULL RACK (1KG)	155

ALL SERVED WITH GARLIC MASH POTATO, CHARRED BROCCOLINI, BEEF JUS, CHIMICHURRI

SIDE PLATES

CHARRED BROCCOLINI, ROMESCO, ALMONDS	15
COS SALAD, RADICCHIO, APPLE, FENNEL, RANCH, PARMESAN	17

DESSERT PLATES

BANOFFEE PIE, CARAMEL, GANACHE, RASPBERRIES	18
NEW YORK CHEESECAKE, CHOCOLATE DIRT, BERRIES	18
STICKY DATE PUDDING, ANGLAISE, STRAWBERRIES	18
TRIO OF SORBETS, FRESH FRUIT	16

Our menu may contain allergens and is prepared in a commercial kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free. Please speak to our staff if you have a special dietary requirement.

Chicane

MOUNT PANORAMA

BAR MENU

Sharing Plates

BREADS & ASSORTED DIPS	15	KOREAN FRIED CHICKEN	23
GARLIC PARMESAN BREAD	12	SQUID, SAFFRON, LEMON	22
FRENCH FRIES, AIOLI	10	HARRISSA MEATBALLS CUMIN, YOGHURT, TURKISH BREAD	26

Main Plates

DOUBLE WAGYU BURGER SMOKED CHEESE, ICEBERG, ONION JAM, TOMATO, BURGER SAUCE, FRIES	30	PERI PERI CHICKEN BURGER ICEBERG, TOMATO, RED ONION, PERI PERI MAYO, FRIES	30
CHICKEN PARMIGIANA SMOKY BACON, SEASONAL SALAD, FRIES	30	THAI CHICKEN CURRY COCONUT, CORIANDER, JASMINE RICE, CRISPY SHALLOTS	30
EGGPLANT STEAK WILD MUSHROOMS, SWEET POTATO PUREE, CHIMICHURRI	35	FISH AND CHIPS TARTARE, LEMON, MIX SALAD, FRIES	28
SEAFOOD CHOWDER MUSSELS, PRAWNS, SALMON, SQUID	30	RAMEN NOODLE BOWL MISO, EGG, KATSU CHICKEN, SCALLION	30

The Grill

SURF AND TURF 300G SCOTCH FILLET & WHOLE TIGER PRAWNS, BERNAISE	65
350G T-BONE STEAK	55
250G BEEF RUMP STEAK	48

ALL SERVED WITH GARLIC POTATO MASH, BROCCOLLINI,
BEEF JUS, CHIMMICHURRI

Side Plates

CHARRED BROCCOLLINI, ROMESCO, ALMONDS	15		
SEASONAL SALAD			12
APPLE CRUMBLE VANILLA ICE CREAM, ANGLAISE SAUCE	15	CHOCOLATE LAVA CAKE GARNACHE, MIXED BERRY COULIS	17
NEW YORK CHEESECAKE CHOCOLATE DIRT, MIXED BERRY COMPOTE	15	TRIO OF SORBETS FRESH FRUIT	15

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