

## Our Favourites

<b>Beef Fillet</b> 200g fillet mignon served w/ kipfler potatoes, rocket salad & red wine jus	30.00
<b>Pan Seared Veal Fillet</b> filled w/ olives, sun dried tomatoes, baby spinach, wrapped in prosciutto served w/ roasted chat potatoes, asparagus & a red wine jus	24.00
<b>Beer Can Chicken</b> succulent 1/2 chicken roasted over a can of beer rubbed w/ chilli, lime & paprika mix finished over char grill, served w/ chips, buttered corn cob & fresh garnish	21.00

## Seafood

<b>Beer Battered Flathead &amp; Chips</b> fresh flathead fillets in a crispy beer batter served w/ lemon wedge, tartare sauce, salad & chips	19.00
<b>Oven Roasted Barramundi Fillet</b> served w/ hand cut sweet potato chips, capsicum & chive butter & grilled lemon	24.00
<b>Salt &amp; Pepper Duo</b> prawn & calamari dusted in a lemon pepper mix served w/ salad & a passionfruit & lime dressing	22.00
<b>Crispy Skin Atlantic Salmon</b> served atop smashed kipfler potatoes, rocket salad drizzled w/ an orange & lime aioli	25.00

## Specialty Burgers

<b>Steak Sandwich</b> char grilled graziers scotch fillet w/ caramelised onion, rocket, tomato & cheddar cheese in toasted turkish bread served w/ chips	17.00
<b>Lamb Burger</b> mattara's own special lamb burger served on a toasted turkish bread w/ lettuce, tomato, cucumber & aioli served w/ chips	18.00
<b>Chicken &amp; Avocado BLT</b> char-grilled chicken w/, bacon, lettuce, tomato & avocado in turkish bread served w/ chips	16.00
<b>Portugese Chicken Burger</b> chicken marinated in chilli, paprika & lime w/ bacon, pineapple & rocket served w/ chips	16.00
<b>Falafel Wrap</b> a warm tortilla wrap filled w/ falafels, salad, hommus & sweet chilli sauce served w/ chips	14.00
<b>Beef Burger</b> grilled beef burger pattie with tomato, lettuce, beetroot cheese & bbq sauce served w/ chips	15.00

menu

THE  
**Mattara**  
HOTEL

[mattarahotel.com.au](http://mattarahotel.com.au)

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## Lighter Selection

<b>Garlic Bread</b> crusty bread brushed with crushed garlic and herbs	5.00
<b>Thick Cut Chips</b> cooked golden brown served with tomato sauce	6.00
<b>Seasoned Wedges</b> served with sour cream and sweet chilli sauce	8.00
<b>Seasonal Vegetables</b>	6.00
<b>Spicy Beef Nachos</b> crisp corn chips layered w/ melted mozzarella cheese, sour cream & guacamole	13.00
<b>Plum &amp; Ginger Rice Paper Rolls (3)</b> w/ fresh coriander & julienne vegetables	14.00
<b>Zucchini Fries</b> hand cut zucchini flash fried in a light tempura batter served w/ aioli	9.00
<b>BBQ Wings (6 or 12)</b> chicken wings marinated in a tasty bbq & chilli marinade	7.00 13.00

## Sensational Salads

<b>Thai Beef Salad</b> tamarind & lime marinated beef strips in an asian style salad w/ peanuts & a chilli orange dressing	19.00
<b>Grilled Haloumi &amp; Baby Beetroot Salad</b> with rocket, spinach leaves & raspberry vinaigrette	17.00
<b>Caesar Salad</b> cos lettuce, crispy bacon, shaved parmesan and croutons tossed in our own caesar dressing topped with a boiled egg, anchovies optional with lemon and oregano infused grilled chicken tenderloins	15.00 19.00
<b>Parmesan Crumbed Chicken Tenderloin Salad</b> w/ mixed leaves, avocado & a honey mustard dressing	18.00

## To Share

<b>Trio of Homemade Dips</b> served with warm turkish and sourdough breads	11.00
<b>Hot &amp; Cold Seafood Plate</b> smoked salmon, oysters, prawns, soft shell crab, salt & pepper calamari, salad & seasonal fruit, served w/ dipping sauce & lemon wedge	28.00
<b>Chef's Tasting Plate</b> chef's selection of marinated lamb skewers, duck spring rolls, seafood arincini balls served w/ turkinsh bread & hommus	24.00
<b>Antipasto Plate</b> a selection of salami, fetta, kalamatta olives, char grilled asparagus, eggplant & hommus served w/ toasted turkish bread	17.00






## Bowl Food

<b>Chicken &amp; Chorizo Risotto</b> chicken breast pieces, chorizo, chilli, olives, capsicum, arborio rice, w/ a napoli sauce	17.00
<b>Mushroom, Pumpkin &amp; Pine Nut Pasta</b> mushrooms, pumpkin, pine nuts, tossed through ribbons of fettuccini with chicken	15.00 18.00
<b>Thai Coconut Prawns</b> king prawns sauteed w/ chilli, garlic, ginger & lemon grass finished in coconut cream served on a bed of jasmine rice	20.00
<b>Seafood Penne</b> prawn, crab & calamari tossed w/ penne pasta, capers, olives, chilli & napoli sauce	21.00

## 9 Schnitzel Specialties

<b>everyone is talking about our schnitzels butterflied &amp; hand crumbed in our own special blend, served w/ chips &amp; salad or vegetables</b>	
<b>200g Chicken Schnitzel</b>	19.00
<b>300g Mega Big Bird Kick'n Chicken Schnitzel</b> butterflied size 19 chicken breast hand crumbed – it's huge	23.00
<b>Chicken Parmigiana</b> topped w/ virginia ham, napoli sauce, melted mozzarella cheese	22.00
<b>Chicken Tiger Prawn</b> topped w/ tiger prawns in a rich garlic cream sauce	24.00
<b>Chicken Ahoy</b> topped w/ bacon rasher, crumbed prawn cutlets, & creamy garlic sauce	25.00
<b>Chicken Sicilian</b> topped w/ salami, napoli sauce, olives, capsicum, spanish onions, mushroom & melted cheese	23.00
<b>Chicken ABC</b> topped w/ avocado, bacon & melted mozzarella cheese	22.00
<b>Chicken Eltropical</b> topped w/ pineapple & chilli salsa, bacon, melted cheese & sour cream	23.00
<b>Chicken BBQ Bacon &amp; Prawn</b> topped w/ bacon, prawn & a smokey bbq sauce	25.00

## The Best Char-grilled Steaks in Newcastle

<b>all steaks are lightly seasoned &amp; served w/ chips or mash &amp; salad or vegetables</b>	
<b>Graziers Scotch Fillet 250grams</b> Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations. "Simply Superb"	 26.00
<b>Traditional Surf &amp; Turf</b> scotch fillet topped w/ garlic grilled tiger prawns in a rich garlic cream sauce	31.00
<b>Graziers Eye Fillet Mignon 220grams</b> This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"	 29.00
<b>Graziers Rump 300grams</b> This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"	 24.00
<b>Graziers Rump &amp; Wings</b> 300g rump steak served w/ smokey bbq marinated chicken wings	 29.00
<b>Graziers T-Bone 400grams</b> This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet, with the flavour of the bone you can understand why this is known as "The Cattleman's Favourite"	 29.00

## Sauces - add to any steak or schnitzel ordered

<b>Pan Gravy</b>	1.50
<b>Pepper</b> - red peppercorns, cracked pepper and onion	2.50
<b>Mushroom</b> - cream, garlic, mushrooms, thyme	2.50
<b>Garlic Cream</b> - garlic, parsley, white pepper, cream	2.50
<b>Dianne</b> - garlic, onion, tomato, worcestershire & a splash of brandy	2.50