



Fresh Is In!
Dinner Menu – Spring & Summer

Lunch Club

Have a meal on us!

If you are a frequent eater at Ivory Restaurant then join our Lunch Club and the 12th meal is on us!

Ask our friendly restaurant team for more information.

Conference

With four conference rooms, Mantra Parramatta is able to cater for any event from eight delegates - boardroom style to 200 delegates - theatre style.

If you would like to know more contact our dedicated Banquets & Conference Manager on 02 9685 1607 or parramatta.conf@mantra.com.au

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Appetisers

	<i>Smoked Rainbow Trout fillet on a German potato salad</i>	<i>\$17.50</i>
♥ (V)	<i>Pumpkin seed bruschetta with vine-ripe tomatoes sprinkled with fresh basil & red onion, drizzled with virgin olive oil</i>	<i>\$10.50</i>
(V)	<i>Local Maltese farm cheese on a crisp pear & rocket salad</i>	<i>\$13.50</i>
	<i>Fresh pan-seared arrow squid with broccoli & walnuts on a chilli soy glaze</i>	<i>\$16.50</i>
(V)	<i>Spinach & potato gnocchi with tomato basil sauce</i>	<i>\$13.50</i>
	<i>Salt & pepper fresh Leather Jacket fillet with pickled ginger & dipping sauce</i>	<i>\$13.00</i>
	<i>Grilled Creole spiced chicken tenderloins with a tomato, coriander & lime salsa</i>	<i>\$13.50</i>
	<i>Mantra Caesar salad with baby cos, bacon & garlic croutons with our homemade Caesar dressing</i>	<i>\$14.50</i>

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Main courses

- ♥ *The daily catch, fresh fish from the ocean* \$26.00
Please consult your friendly waiter
- ♥ *Sesame crusted Atlantic salmon fillet on an Asian salad* \$28.90
with a mild wasabi cream (cooked medium rare)
- Mild chilli risotto with prawns & asparagus,* \$22.80
drizzled with prawn oil & served with a small salad
- Grilled fillet of beef, crushed chive potatoes with* \$32.00
spaghetti zucchini & a choice of either pepper or mushroom sauce
- (V) *Chilli tofu – stir fried tofu with Asian vegetables in a chilli soy glaze & brown rice* \$21.50
- Grilled duck breast on a salad of curly endive & kipfler potatoes on a tasty* \$26.50
Sherry-garlic vinaigrette
- (V) *Ratatouille lasagne with a mozzarella glaze* \$19.90
- Medallions of pork fillet with forrest mushrooms served on* \$27.50
Spätzle noodles with buttered baby carrots

***Our seafood is purchased fresh daily, subject to the daily demand, certain items may sell out early during the evening.

Home style favourites

- 300gm grain-fed rump steak with farmer cut chips and pepper sauce* \$27.50
- Breaded veal cutlet in buttered crumbs served on spaghetti Napoli* \$29.00
with fresh parmesan cheese

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Desserts

<i>(LG)</i> Pear & walnut cake with double choc ice cream	\$9.90
<i>Fresh strawberries in Cointreau with vanilla bean ice cream</i>	\$9.90
<i>Home made New York cheesecake with raspberry compote</i>	\$9.90
<i>Blueberry & apple crumble with vanilla ice cream</i>	\$9.90
<i>Selection of gourmet ice creams (3 scoops)</i> <i>Please ask your waiter for today's variety</i>	\$7.50
<i>Sliced fruit of the season, served freshly on a plate</i>	\$9.90
<i>Tasmanian cheese selection with a variety of crackers</i>	\$16.50

The Culinary Team

Executive Chef - Michael Greene
Restaurant Manager - Francis Mathew

(V) = *vegetarian*

 = *healthy*

(LG) = *Low gluten*

(GF) = *Gluten Free*



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Beverages

<i>Champagne/ Sparkling Wines</i>	<i>Bottle</i>	<i>Glass</i>
<i>Moet Chandon Brut NV 750 ml</i>	160.00	
<i>Moet Chandon Brut NV 375ml</i>	85.00	
<i>Cold Stream Pinot Noir Chardonnay</i>	79.00	
<i>Yellowglen Pinot Noir Chardonnay</i>	49.00	
<i>Stony Peak Brut</i>	32.00	8.50

White Wines

<i>Cartwheel Margaret River Sauvignon Blanc</i>	55.00	
<i>Annies Lane Riesling</i>	49.00	11.00
<i>Matua Valley Sauvignon Blanc</i>	45.00	
<i>Secret Stone Sauvignon Blanc</i>	38.00	
<i>Andrew Garrett Sauvignon Blanc</i>	36.00	8.50
<i>Five Judges Chardonnay</i>	33.00	
<i>Buckland Gap Chardonnay</i>	32.00	8.00
<i>Stony Peak Chardonnay</i>	30.00	7.50

Rose Wines

<i>Annies Lane Rose</i>	49.00	11.00
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Red Wines

<i>Penfolds Bin 407 Cabernet Sauvignon</i>	99.00	
<i>Saltram Mamre Brook Cabernet Sauvignon</i>	79.00	
<i>Penfolds 76 Shiraz Cabernet</i>	56.00	
<i>Wynns Shiraz Cabernet</i>	54.00	12.00
<i>Juliet Pinot Noir</i>	52.00	
<i>Lindemans Reserve Shiraz</i>	44.00	10.00
<i>Andrew Garrett Cabernet Merlot</i>	37.00	8.50
<i>Stony Peak Shiraz Cabernet</i>	30.00	7.50

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Beers

Corona	8.50	Tooheys Extra Dry	7.50
Cascade premium	8.50	Carlton Draught	7.50
Crown Lager	8.50	Pure Blonde	7.50
Stella Artois	8.50	Victoria Bitter	7.00
Heineken	8.50	Cascade Premium Light	6.50

Cocktails

Fruit tingle - Vodka, Blue Curacao, Grenadine, topped with lemonade	14.50
Midori Splice - Midori, Malibu, pineapple Juice, Cream	14.50
Long Island Iced Tea - Gin, Vodka, Tequila, Bacardi, Triple sec topped with Coke	14.50
Martini - Vodka or Gin, Dry Vermouth	14.50
Cosmopolitan - Vodka, Cointreau, Lime, Cranberry Juice	14.50
Black Russian - Vodka, Kahlua, topped with Coke	14.50
Toblerone - Baileys, Frangelico, Kahlua, Tia Maria, Cream	14.50
Fruit Daiquiri - Bacardi, Cointreau, Lime Juice, Fruit	14.50

Milkshakes

Chocolate, Strawberry, Caramel	7.00
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Soft Drinks

Coca Cola, Coke Zero, Diet Coke, Sprite, Lift, Mineral Water	4.30
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Juices

Orange, Apple, Pineapple	4.00
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Vittoria Coffee

Cappuccino, Flat White, Latte, Long Black, Espresso, Mocca	3.80
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Twinings Tea

English Breakfast, Earl Grey, Peppermint, Green Tea, Chamomile	3.80
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Aperitifs – Spirits – Liqueurs – Port

Aperitifs

Cinzano, Campari, Pernod, Pimms 7.00

Scotch Regular

Johnnie Walker, Red Label, Ballantines 8.00

Black, Douglas 7.00

Scotch Premium

Johnnie Walker Black, Chivas, Glenfiddich 9.00

Gins

Bombay Sapphire, Tanqueray 9.00

Beefeater, Gordon's 8.00

Rum

Bacardi, Bundaberg 8.00

Vodka

Absolut, Skyy, Stolichnaya 8.00

Brandy

Chattelle Napoleon 8.00

Cognac

Martell VSOP 13.00

Courvoisier VS 8.00

Bourbon

Wild Turkey, Makers Mark 9.00

Jack Daniels, Jim Beam 8.00

Tequila

Jose Cuervo Gold 8.00

Liqueurs

Baileys, Sambuca, Frangelico, Kahlua, Midori 7.50

Liqueurs Premium

Grand Marnier, Drambuie, Cointreau, DOM Benedictine 9.00

Port

Grandfather Port 13.00

Hanwood, Galway Pipe 7.00

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