

# THE HANGAR

## breakfast.

7:00am - 11:00am

### Smashed Avo \$10

sourdough, creamed feta, avo, toasted seeds, sriracha  
(V) (N!)

### Eggs on Toast \$12

eggs your way, sourdough  
+egg \$2 / bacon \$2 / avocado \$2.5 / mushroom \$2

### Eggs Benedict \$16

sourdough, chives, rocket, hollandaise sauce  
(V)

### Chilli Scrambled Eggs \$16

fluffy scrambled eggs, mushroom, chorizo, rocket, charred red onion, chilli oil

### Nourish Bowl \$16

roast pumpkin, beetroot hummus, avocado, crispy kale, rocket, red quinoa, pomegranate, lemon dressing, crispy dukkha flat bread  
(VG)

### Brisket Benediction \$19

sourdough, baked beans, roast cherry tomato, ricotta, 60 degree egg, crispy shallot, shaved parmesan, rocket

### Maylands Big Breaky \$24

2 eggs your way, baked beans, chorizo, bacon, mushroom, charred red onion, charred cherry tomato, toast  
(GFO)

### Smoked Salmon \$19

sourdough, ricotta, poached egg, rocket, crispy capers, dill, salsa verde

### Grilled Chicken \$17

sourdough, grilled chicken, smashed avocado, corn salsa, sriracha mayonnaise

### Bacon & Egg Bun \$10

brioche bun, bacon, egg, bbq or tomato sauce

### Breaky Bruschetta \$12

sourdough, tomato & capsicum relish, ricotta, green basil pesto, balsamic glaze, micro herbs  
(V)

### French Toast \$19

brioche bread, vanilla, cinnamon, fruits, whipped cream/ice cream, maple syrup  
(V) (N!)

### Granola Yoghurt \$15

house granola, yoghurt, fruits, coconut thread, honey  
(N!)

GF Gluten free N! Contains nuts O Option  
V Vegetarian VG Vegan

All menu changes are subject to our chef's discretion and may incur a surcharge.  
All meats & eggs are locally & ethically sourced & free range.  
We use recyclable products & compost our food waste.  
All gluten free food is cooked in a separate fryer.  
Please inform staff of any dietary requirements & allergies.  
For our full allergen matrix please see bar.

## DRINK.

### HOT DRINKS S/M/L

Babycino	1.5
Chocolate / Chai Latte / Mocha	5 / 5.5 / 6
Cappuccino / Long Macchiato	5 / 5.5 / 6
Espresso / Short Macchiato	3.5
Double Espresso	4.5
Black	4 / 4.5 / 5
White	4.5 / 5 / 5.5

### Extras

Soy / Oat milk +70 cents  
Decaf +50 cents  
Extra Shot +50 cents

### COLD DRINKS

Affogato	6
Iced Black	5
Iced White	5.5
Iced Chocolate / Chai Latte / Mocha with ice Cream	5.5 +\$3

### TEA

English Breakfast	4
Peppermint	4
Lemon & Ginger	4
Jasmine	4

### MILKSHAKES Kids / Regular

Caramel	4 / 7.5
Chocolate	4 / 7.5
Vanilla	4 / 7.5
Strawberry	4 / 7.5

# TO SHARE.

<b>Beef Nachos</b>	<b>\$16</b>
tomato beef mince, avo mash, red onion, coriander, jalapeno, lime, corn chips, mozzarella, sour cream	
<b>Wasabi Beef</b>	<b>\$17</b>
with iceberg lettuce, sesame seed, wasabi mayo	
<b>Chicken Wings</b>	<b>\$15</b>
hot and crispy wings served with aioli and side salad	
<b>Pulled Beef Sliders</b> (3 per serve)	<b>\$18</b>
brioche bun, red onion, cheese, sriracha mayo, pickles	
<b>Lotus Bao Bun</b> (3 per serve)	<b>\$18</b>
soy pork steak, hoisen, cucumber, chilli, spring onion, sesame seed, chilli thread (V)	
<b>Spring Rolls</b>	<b>\$13</b>
with sweet chilli sauce, side of salad (V)	
<b>Fish Tacos</b> (3 per serve)	<b>\$17</b>
battered fish, baja sauce, coleslaw, jalapeno, tomato salsa, lime wedge	
<b>Chips</b>	<b>\$10</b>
seasoned hot chips served with aioli	
<b>Crispy Flat Bread</b>	<b>\$9</b>
dukkha spices, olive oil (N!)	
<b>Crispy Roasted Potatoes</b>	<b>\$10</b>
baby potatoes roasted with beef fat, garlic salt, chopped parsley, with sweet chilli & sour cream (GFO)	
<b>Meat Platter</b> serves 4	<b>\$90</b>
sticky beef short rib, chorizo, pork belly, chicken wing, fennel salad, toast, sriracha mayonnaise, honey dijon mustard, pickles, olives (GF)	
<b>Seafood Platter</b> serves 4	<b>\$105</b>
fresh oyster, cold tiger prawns, seaweed butter, scallops, battered fish, red wine shallot, vinaigrette, tartare sauce, lemon cheeks, fennel salad, olive, pickle	

## seafood.

<b>Oysters 1/2 doz</b>	<b>\$24</b>
with red wine shallot vinaigrette, lemon wedges (GF)	
<b>Cooked Tiger Prawns</b>	<b>\$26</b>
with seafood cocktail sauce, lemon wedges (GFO)	
<b>Salmon Tartare</b>	<b>\$20</b>
japanese mayo, shallot, chives, lumpfish caviar, apple, avocado & wasabi puree frisee, micro shiso, rice crisp	
<b>Salt &amp; Pepper Squid</b>	<b>\$17</b>
crispy shallots, red chilli, spring onion, house tartare	

## from the garden.

<b>Garden Salad</b>	<b>\$8.5</b>
baby leaf, cherry tomato, red onion, cucumber, lemon dressing (GF)	
<b>Beet Salad</b>	<b>\$17</b>
roasted beetroot, roasted walnuts, red quinoa, ricotta cheese, rocket, orange, lemon dressing (GF) (N!)	
<b>Caesar Salad</b>	<b>\$17</b>
baby cos lettuce, house made caesar salad dressing, parmesan cheese, crispy bacon, croutons <b>add grilled fish \$7 chicken \$4 grilled haloumi \$3</b>	

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## the main.

<b>Grilled Chicken</b>	<b>\$27</b>
chicken breast, royal blue mash, charred broccolini, banana shallot, mushroom sauce (GF)	
<b>Sirloin Steak</b>	<b>\$30</b>
royal blue mash, charred broccolini, balsamic glazed banana shallot, beef jus (GFO)	
<b>Crispy Skin Salmon</b>	<b>\$34</b>
salmon, salsa verda, fennel salad, tomato & capsicum relish	
<b>Pasta Bolognese</b>	<b>\$19</b>
fresh spaghetti, house made beef bolognese sauce, parmesan, basil	
<b>Avocado &amp; Pesto Pasta</b>	<b>\$19</b>
fresh spaghetti, avocado pesto, pine nuts, parmesan (V) (VGO) (N!)	
<b>Fish &amp; Chips</b>	<b>\$20</b>
house battered barramundi served with chips, housemade tartare sauce, salad	
<b>Chicken Parmigiana</b>	<b>\$25</b>
panko crumbed chicken breast, tomato sugo, parmesan, mozzarella, chips, salad	

For events and functions enquiries please contact  
[info@maylandsgolfcourse.com.au](mailto:info@maylandsgolfcourse.com.au)  
(08) 6375 9055

TAKEAWAY AVAILABLE  
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# THE HANGAR

## DRINK.

## burgers.

### Double Cheeseburger

2 angus patties, american cheese, red onion, gherkins, sriracha tomato mayonnaise, brioche bun with chips

\$19

### Crispy Chicken Burger

crispy fried chicken thigh, american cheese, crispy bacon, maple, lettuce, tomato, red onion, gherkins, aioli, brioche bun, with chips

\$22

### Fun Guy Burger

field mushrooms, rockets, shaved parmesan, tomato & capsicum relish, aioli, with chips  
(V)

\$18

### Steak Sando

grilled sirloin, american cheese, beetroot, sriracha tomato mayonnaise, red onion, rocket, panini bread, with chips

\$22

## pizza.

### Margherita

sourdough base, tomato sugo, buffalo mozzarella, basil  
(V)

\$20

### BBQ Chicken

sourdough base, chicken, mozzarella, red onion, capsicum, mushroom, bbq sauce

\$21

### Dark Side of the Moon

sourdough base, tomato sugo, prosciutto, pepperoni salami, rocket, salsa verde

\$23

## for the little.

12y/o & under

### Cheeseburger & Chips

\$12

### Chicken Nuggets & Chips

\$12

### Spaghetti Bolognaise

\$12

### Fish & Chips

\$12

### Ice-cream with topping

\$5

## something sweet.

### House-made Cheesecake

house-made yoghurt & cream cheesecake, cookie crumble, fresh strawberry, blueberry with honey & mint, strawberry or raspberry sorbet

\$13

### Tiramisu

mascarpone cream, coffee liqueur, savoiardi biscuits

\$13

### Banana Cream Puffed Pastry

puffed pastry, banana cream, caramel banana, shaved macadamia nut, salted caramel gelato

\$12

### Selection of Ice Cream

choice of : vanilla bean ice cream / salted caramel gelato / strawberry sorbet / mango sorbet

\$6

### Cheese Plate

a selection of cheese, wafer, lavish, fig jam, olive, dry fruit, fresh fruit

\$24

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Lemon & Ginger

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Jasmine

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Chocolate

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