

# THE HANGAR

## breakfast.

7:00am - 11:00am

### Toasted Bagels

**Plain Bagel** \$9  
with cream cheese, honey / jam

**Smoked Salmon Bagel** \$15  
with cream cheese, crispy capers, dill, and rocket

**Bacon & Egg Bun** \$12  
brioche bun, bacon, egg, bbq or tomato sauce

**Breaky Bruschetta** \$13  
tomato and capsicum relish, ricotta cheese, green basil pesto, balsamic glaze, micro herbs, sourdough

**Chilli Scrambled Eggs** \$15  
fluffy scrambled eggs with chilli oil, mushroom, chorizo, rocket, red onion

**Seoulful Crispy Pork Belly** \$27  
with honey soy glaze, egg sunny side up, sesame seed, spring onion, red chilli, kimchi pancake, kimchi, coleslaw, gochujang sauce, snow pea sprout

**Eggs on Toast** \$12  
eggs your way, sourdough

**Maylands Big Breaky** \$25  
2 eggs your way, baked beans, chorizo, bacon, mushroom, charred red onion, charred cherry tomato, toast (GFO)

**Nourish Bowl** \$16  
roast pumpkin, beetroot hummus, avocado, crispy kale, rocket, red quinoa, pomegranate, lemon dressing, crispy dukkha flat bread (VG)

**Smashed Avo** \$12  
sourdough, cream cheese, avo, toasted seeds, sriracha (V) (NI)

**French Toast** \$19  
brioche bread, vanilla, cinnamon, fruits, vanilla ice cream, almond flake, and maple syrup (V) (NI)

**Granola Yoghurt** \$14  
house granola, yoghurt, fruits, coconut thread, honey (NI)

### \* Add On \*

egg \$2 / bacon \$6 / avocado \$4 /  
mushroom \$4 / hollandaise sauce \$3

All menu changes are subject to our chef's discretion and may incur a surcharge.  
All meats & eggs are locally & ethically sourced.  
For our full allergen matrix please see bar.  
G/F Bread if request.  
We use recyclable products & compost our food waste.  
\*Please inform our staff about any dietary requirements or requests for vegetarian substitutes, and we'll be happy to accommodate your preferences.  
\*10% surcharge on public holidays.

GF Gluten free NI Contains nuts O Option V Vegetarian VG Vegan

## DRINKS.

HOT DRINKS	S / M / L
Babycino	1.5
Espresso / Long Black	3.5
Short Macchiato	3.5
Long Macchiato	5 / 5.5 / 6
Flat White / Latte / Cappuccino	5 / 5.5 / 6
Hot Chocolate / Mocha	5 / 5.5 / 6
Chai Latte / Dirty Chai Latte	5 / 5.5 / 6

**Extras**  
Almond / Soy / Oat / Lactose +50 cents

COLD DRINKS	
Affogato	6
Iced Long Black	5
Iced Latte / Iced Coffee	5.5
Iced Chocolate / Iced Mocha	5.5
Iced Chai / Iced Dirty Chai with ice Cream	5.5

TEA	
English Breakfast	4
Peppermint	4
Lemon & Ginger	4
Jasmine	4

MILKSHAKES	Kids / Adult
Caramel	4 / 7.5
Chocolate	4 / 7.5
Vanilla	4 / 7.5
Strawberry	4 / 7.5

## TO SHARE.

<b>Beef Nachos</b>	\$20
tomato beef mince, avo mash, red onion, coriander, jalapeno, lime, corn chips, mozzarella, sour cream	
<b>Beetroot Hummus</b>	\$14
mix olives, gherkin, dukkha, chopped parsley, sourdoug (gfo)	
<b>Roasted Crispy Potatoes</b>	\$12
roasted with beef fat, garlic salt, chopped parsley, with sweet chilli & sour cream	
<b>Chips</b>	\$10
seasoned hot chips served with aioli	
<b>Chicken Wings (4 pieces)</b>	\$15
hot and crispy wings served with aioli and side salad	
<b>Pulled Beef Sliders (3 per serve)</b>	\$18
brioche bun, red onion, cheese, sriracha mayo, pickles	
<b>Lotus Bao Bun (3 per serve)</b>	\$18
pork belly, hoisin, cucumber, chilli, spring onion, sesame seed, chilli thread (vegan option to SOY PORK)	
<b>Salt &amp; Pepper Squid</b>	\$19
five spice squid, crispy shallots, red chilli, spring onion, house tartare, baby leaf salad, lemon wedge	
<b>Spring Rolls</b>	\$13
with sweet chilli sauce, side of salad (V)	
<b>Fish Tacos (3 per serve)</b>	\$18
battered fish, baja sauce, coleslaw, jalapeno, tomato salsa, lime wedge	
<b>Meat Platter (serves 2)</b>	\$50
sticky beef short rib, crispy pork belly, chicken wing, toast, sriracha mayonnaise, honey dijon mustard, pickles, olives	
<b>Seafood Platter (serves 2)</b>	\$65
4 fresh oyster, 4 cooked tiger prawns, 2 seaweed butter scallops, 4 battered fish, red wine shallot and vinaigrette, tartare sauce, lemon wedge, fennel salad, olive, pickle, and toast	

## cold seafood.

<b>Oysters 1/2 doz</b>	\$27
with red wine shallot vinaigrette, lemon wedges	
<b>Cooked Tiger Prawns</b>	\$21
with seafood tartare sauce, lemon wedge (GF) (DF)	
<b>Salmon Tartare</b>	\$20
japanese mayo, shallot, chives, lumpfish caviar, apple, avocado & wasabi puree frisee, micro shiso, rice crisp (GF)	

## from the garden.

<b>Beet Salad</b>	\$17
roasted beetroot, roasted walnuts, red quinoa, ricotta cheese, rocket, orange, lemon dressing (GF) (VGO)	
<b>Caesar Salad</b>	\$16
baby cos lettuce, house made caesar salad dressing, parmesan cheese, crispy bacon, croutons (GFO) add grilled fish \$8 / barramundi \$5 / chicken \$5 / grilled halloumi (v) \$4	

### \* Add On \*

egg \$2 / bacon \$6 / avocado \$4 /  
mushroom \$4 / hollandaise sauce \$3

For events and functions enquiries please contact  
linda@maylandsgolfcourse.com.au

TAKEAWAY AVAILABLE  
(08) 6376 9055

## for the little.

12y/o & under

<b>Cheeseburger &amp; Chips</b>	\$12
<b>Chicken Nuggets &amp; Chips</b>	\$12
<b>Spaghetti Bolognese</b>	\$12
<b>Fish &amp; Chips</b>	\$12
<b>Ice-cream with topping</b>	\$5

## something sweet.

<b>House-made Cheesecake</b>	\$13
house-made yoghurt & cream cheesecake, cookie crumble, fresh strawberry, blueberry with honey & mint, strawberry or raspberry sorbet	
<b>Tiramisu</b>	\$13
mascarpone cream, coffee liqueur, savoiardi biscuits	
<b>Banana Cream Puffed Pastry</b>	\$12
puffed pastry, banana cream, caramel banana, shaved macadamia nut, salted caramel gelato	
<b>Selection of Ice Cream</b>	\$6
choice of : vanilla bean ice cream / salted caramel gelato / strawberry sorbet / mango sorbet	

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**\*LAST ORDER 30 MINUTES BEFORE CLOSING TIME**

# THE HANGAR

## burgers.

### Double Cheeseburger \$22

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

### Crispy Chicken Burger \$22

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

### Fun Guy Burger \$19

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

### Steak Sanga \$22

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

## pizza.

### Margherita \$23

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

### BBQ Chicken \$24

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

### Dark Side of the Moon \$25

sourdough base, tomato sugo, prosciutto, pepperoni, salami, rocket, salsa verde (GFO)

\*GF PIZZA BASE OPTION IS AVAILABLE

## the main.

### Avocado & Pesto Pasta \$19

fresh spaghetti, avocado pesto, pine nuts, parmesan (GFO) (VGO)

### Pasta Bolognese \$19

fresh spaghetti, house made beef bolognese sauce, parmesan, basil (GFO)

### Chicken Parmiglana \$25

panko crumbed chicken breast, tomato sugo, parmesan, mozzarella, chips, salad

### Crispy Skin Salmon \$34

tasmania atlantic salmon, salsa verda, fennel salad, tomato & capsicum relish, lemon wedge (GF) (DF)

### Fish & Chips \$20

house battered barramundi served with chips, housemade tartare sauce, salad

### Grilled Chicken \$27

chicken breast, roasted crispy potato, charred broccolini, banana shallot, mushroom sauce with crispy baby potatoes

### Sticky Beef Short Ribs \$33

with rib sauce, salad, chips

### 250g Black Angus Steak \$38

with roast potatoes, charred broccolini, banana shallot, beef jus

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### MILKSHAKES Kids / Adult

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