



DINNER MENU

SNACKS

roti and dips

\$8

edamame **GF, VG, L**

\$5

house made pickles **VG, GF, L**

\$7

oyster with plum vinegar and finger limes **GF, L,**

\$4.5 each

beer battered fries with onion salt and wasabi mayo **V, GF, L**

\$10

BAOS

all with kimchi slaw, cucumber and coriander

smoked szechuan brisket, chilli jam **L**

\$10 each

5 spice braised pork hock, tamarind dressing **L**

\$10 each

tempura oyster mushrooms, sweet soy, wasabi mayo **V,L**

\$10 each



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SMALL

bahn mi inspired chicken liver parfait, sweet chilli gel, pickles,
coriander, baguette toasts
\$16

cumin lamb ribs, spiced salt, kimchi slaw, betel leaf **GF,L**
\$22

pickled mackerel, stone fruit, mackerel vinaigrette, shiso **GF,L**
\$16

steamed scallop and house made xo sauce, spring onion oil,
peanuts **GF,L**
\$6

charred asparagus, zucchini, mushrooms with a slow cooked
egg and shiitake cream **V,GF**
\$16

brussel sprouts, bacon and chilli ranch dressing **GF**
\$14

heirloom tomato salad, smoked tofu, tamarind dressing,
shallots, thai basil **VG,GF**
\$16

LARGE

smoky eggplant in red curry sauce, peanuts and shallots **VG,GF**
\$24

soft shell crab burger, wasabi mayo, kimchi slaw, on a brioche
bun **GFO**
\$20

fish amok, steamed market fish in a cambodian style yellow
curry sauce. **GF,L**
\$26

chicken breast salad, with a mild chilli and coconut dressing
GF,L
\$25

300g sirloin with black pepper sauce and steamed bok choy
GF,L
\$36

DESSERT

deep-fried cheese cake, lemon syrup, strawberry
compote \$14

coconut panna cotta, lychee granita, mango glass **VG,GF**
\$14

mars bar
\$15





COCKTAIL LIST

BLOODY MANTRA \$19

vodka, tomato juice, tabasco, celery bitters, lime

ESPRESSO MARTINI \$19

kahlua, vodka, espresso

BLOOD ORANGE LEMON, LIME & BITTERS \$15

homemade blood orange vodka, lemon, lime, bitters,
squash, soda

PASSIONFRUIT COOLER \$19

bacardi, licor 43, passionfruit pulp, lemon, pineapple

CHARLIE CHAPLIN \$19

sloe gin, apricot brandy, lemon

MOJITO \$18

white rum, lime, mint, sugar

TOMMY'S MARGARITA \$18

tequila blanco, lime, agave

HICKORY SMOKED OLD FASHIONED \$22

whiskey, sugar cube, bitters, hickory smoke

WHISKEY SOUR \$19

whiskey, lemon, egg white

NEGRONI \$19

gin, vermouth, Campari

MOSCOW MULE \$18

vodka, lime, ginger beer

SPICY DARK & STORMY \$19

rum, lime, flaming ginger beer, chilli

APEROL SPRITZ \$18

aperol, prosecco, soda

PIMM'S CUP \$18

pimm's no. 1, ginger ale, cucumber, mint, strawberries