

MAZCINA MENU

A MEDITERRANEAN FUSION CUISINE.

DESIGNED FOR SHARING

TO START

Mushroom Ceviche. |\$17.00

Fresh marinated mushrooms with red capsicum, red onion, and lemon juice, lightly seasoned and finished with a touch of olive oil and herbs. (VGN • VG • DF • GF)

Mazcina Spread Selection. |\$19.00

A trio of house-made spreads – garlic confit hummus, basil & cream cheese dip, and mushroom pâté – served with toasted baguette and our signature parmesan bread. (VG)

Baked Feta Pot. |\$17.00

Oven-baked feta with slow-cooked cherry tomatoes and roasted capsicum in a light confit, finished with Mazcina tomato sauce. Served with toasts and parmesan bread. (VG)

Salmon Ceviche Mazcina. |\$26.00

Delicate cubes of raw salmon marinated in lemon juice with ginger, red onion, and coriander (GF)

Mazcina Bravas. |\$16.00

Crispy potatoes with brava sauce, cheese, aioli, and parsley. (V)

Garlic Prawns. |\$22.00

Prawns sautéed with garlic, white wine, and a hint of Mazcina tomato sauce, finished with herbs and lemon. Served with toasts and parmesan bread. (DF)

Napo Chicken Bites. |\$18.00

Crispy chicken with our house tomato sauce and melted Gouda cheese

Mazcina Crab Gratin. |\$21.00

Creamy crab with vegetables, white wine, and melted cheese, finished in the oven.

BOARDS TO SHARE

Mazcina Earth Board. |\$68.00

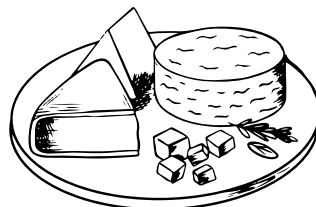
A mix of Napo Chicken Bites, Mazcina Bravas, mini pulled beef sandwich, and fried empanadas, served with house sauces.

Mazcina Garden Board. |\$65.00

A mix of house-made spreads, baked feta, mushroom ceviche, and cheese & mushroom empanadas.

Mazcina Ocean Board. |\$75.00

A mix of salmon ceviche, garlic prawns, mini crispy fish sandwiches, and prawn & cheese empanadas served with house-made sauces.



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SANDWICHES

Mechada Sandwich. |\$23.00

Slow-cooked pulled beef with tomato, smashed avocado, and mayonnaise, served with fries and house-made sauces.

Barros Luco. |\$21.00

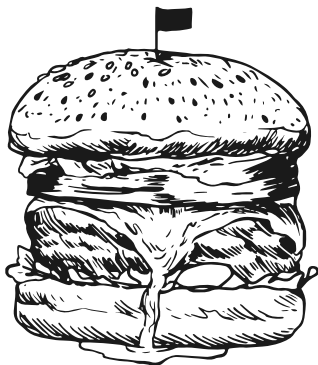
Tender rump steak with melted cheese in our house-made bread, served with aioli and fries.

Fish Sandwich. |\$22.00

Golden battered fish with tomato, onion, and mayo in our house-made bread, served with tartare sauce and fries.

Chicken Sandwich. |\$23.00

Grilled chicken with fried egg and sautéed onions in house-made bread, served with fries and house sauce



SALADS

Pumpkin & Feta Salad. |\$17.00

Roasted glazed pumpkin with mixed leaves, cherry tomatoes, crumbled feta, pumpkin seeds, and honey mustard dressing. (VG • GF)

Balsamic & Parmesan Salad. |\$18.00

Mixed greens with shaved parmesan, fresh cherry tomatoes, caramelized onions, croutons, and balsamic dressing.

Chickpeas Salad. |\$18.00

A fresh mix of beans, fresh and crispy onions, red capcicum, greens, and citrus-olive oil dressing.

Make your salad special by adding:

- Boiled egg | \$3.00
- Grilled Chicken | \$8.00
- Garlic Prawns | \$9.50
- Avocado Slices | \$5.00

SIDES

- Crispy fries |\$9.00

Served with our House - Made Sauce.

- Side green salad. |\$9.00

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MAINS

Red mechada pasta. |\$24.00

Fresh pasta in our slow-cooked beef with tomatoes and capsicum sauce, and parmesan.

Green creamy pasta. |\$22.00

House-made pasta in a smooth spinach, basil and cashew nuts cream, mixed with sautéed seasonal vegetables.

Mazcina Grilled Barramundi. |\$24.00

HTender barramundi fillet grilled in olive oil and butter, served with crispy fries, a refreshing tomato, onion, and coriander salad, and tartare sauce on the side

Creamy Garlic & Prawn Rice. |\$27.00

Rich and creamy rice with sautéed prawns, infused with garlic, white wine, and a hint of our house tomato sauce, served with seasonal vegetables

Mazcina Mediterranean Rice. |\$29.00

Rice cooked in our house tomato sauce with mussels, prawns, chicken, and chorizo, finished with saffron, white wine, and garlic.

Mazcina Salmon Cancato. |\$33.00

Grilled salmon baked with house tomato sauce, cheese, and chorizo, finished under the grill. Served with Provençal-style potatoes tossed in garlic, parsley, and parmesan.

KIDS MENU

Fried Chicken & Fries. |\$16.00

Crispy fried chicken bites served with golden fries, a fresh side salad, and house-made sauce on the side.

Fish Bites & Salad. |\$17.00

Crispy battered fish fingers served with golden fries, a fresh side salad, and tartare sauce on the side.

DESSERTS

Four Milks Mazcina. |\$24.00

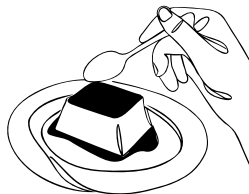
Soft vanilla sponge soaked in our signature blend of milks, filled with manjar and topped with whipped cream

Semolina & Mixed Berry Dessert. |\$20.00

Classic semolina pudding served with a mixed berry and red wine sauce.

Fresh berries sweet salad. |\$18.00

A mix of seasonal berries in a citrus sauce, served with vanilla ice cream, a drizzle of olive oil, and a touch of flake salt.



Mazcina Bar Menu

Cocktails

Mojito Cubano – \$20

The authentic mojito — white rum, lemon juice, homemade syrup, fresh mint, and soda water. Fresh, bright, and irresistibly refreshing.

Mojito Malibu – \$20

A tropical twist on the Cuban classic — coconut rum, white rum, lemon juice, homemade syrup, and fresh mint topped with soda water.

Mojito Ginger – \$20

A zesty version of our mojito with a warm ginger kick, perfectly balanced with mint and citrus.

Mojito Varieties – \$22

Classic mojito base with your choice of flavour: mango, passionfruit, lychee, pineapple, peach, strawberry, or mixed berries.

Pisco Sour – \$23

Our Chilean classic — Chilean pisco shaken with homemade syrup and fresh lemon juice for a perfectly balanced, frothy delight.

Amaretto Sour – \$21

Smooth and aromatic — Amaretto blended with fresh lemon juice, homemade orange syrup, and a touch of fresh-squeezed orange juice.

Tequila Margarita – \$20

Vibrant and zesty — tequila, lemon juice, and our homemade orange syrup served over ice with a salted rim.

Tequila Sunrise – \$24

A sunrise in a glass — tequila, fresh orange juice, and homemade strawberry and pineapple syrup layered to create a beautiful colour gradient.

Tom Collins – \$22

A timeless gin cocktail — gin, fresh-squeezed lemon juice, homemade syrup, and botanicals, topped with soda water for a light, sparkling finish.

Caipirinha – \$19

A Brazilian favourite — Cachaça, lime wedges, homemade syrup, and crushed ice for a bold, citrusy balance.

Caipirinha Varieties – \$20

The same base with your choice of fruity flavour: mango, passionfruit, lychee, pineapple, peach, strawberry, ginger, or mixed berries.

Caipiroska – \$18

Classic and refreshing — vodka, lime wedges, homemade syrup, and crushed ice for a clean, crisp balance.

Caipiroska Varieties – \$19

The same classic base with a tropical twist. Choose your flavour: mango, passionfruit, lychee, pineapple, peach, strawberry, ginger, or mixed berries.



Frappe

- Mango / Passionfruit – \$9
 - Strawberry – \$9
 - Pineapple / Ginger – \$9
 - Peach / Ginger – \$9
 - Basil / Mix Berries – \$10
 - Borgoña Frozen – \$13
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Signature Mocktails

Mint Breeze

Fresh mint, lime, and sparkling soda blended into a crisp and refreshing classic — light, natural, and alcohol-free.

Tropical Breeze

Our signature mint and lime base with your choice of tropical twist: mango, passionfruit, lychee, pineapple, peach, strawberry, ginger, or mixed berries.

Sunset Glow

A bright mix of strawberry syrup, pineapple jam, and fresh orange juice — fruity, colourful, and vibrant, just like a summer sunset.

Wine Jugs

1 Lt

- Red Sunset – \$42
- Peach Coast – \$43
- Pine Island – \$45
- Lychee Breeze – \$45
- Pink Garden – \$48

0.5 Lt

- Red Sunset – \$25
 - Peach Coast – \$26
 - Pine Island – \$26
 - Lychee Breeze – \$26
 - Pink Garden – \$27
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Spirits (30 ml – \$8)

Whisky

- Fireball
- Jack Daniel's Honey
- Jack Daniel's No. 7
- Jameson

Pisco

- Mistral 35°

Vodka

- Absolut

Tequila

- José Cuervo Silver

Fernet

- Fernet Branca

Gin

- Bombay Sapphire
 - Hendrick's
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☐ Soft Drinks – \$5 (330 ml bottle)

Coke · Coke Diet · Coke Zero · Fanta · Sprite · Tonic Water · Still Water · Sparkling Water

Beers

Tap Beers (Little Creatures / Tooheys)

- Schooner – \$8
- Pint – \$10

Bottled Beers (330 ml)

- Heineken – \$7
 - Victoria Bitters – \$7
 - Coopers Pale Ale – \$7
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Wines

Australian House Wines

Glass \$9 · Bottle \$25

- Cabernet Sauvignon
- Merlot

- Shiraz
- Sauvignon Blanc
- Pinot Gris
- Rosé

International Wines (Bottle) – \$45

- Cabernet Sauvignon
- Shiraz