



CORAL CAY

BAR & GRILL • MACKAY

MENU

STARTERS

GARLIC & CHEESE SOURDOUGH (VG)	10.5
add Bacon	1.5
PORK BELLY BITES (GF)	16.5
Caramelized Sticky Asian Sauce with Spring Onions & Sesame Seeds	
CHICKEN WONTONS (DF)	15.5
with Ponzu Dipping Sauce	
GRILLED CHICKEN & AVOCADO NAAN	16.5
with Melted Cheese, Salsa, and a Creamy Garlic Dill Sauce	
GARLIC PRAWNS (G/F)	18
with a Coconut Chili Lime Rice	
LEMON PEPPER CALAMARI (G/F)	17.5
with Garlic Aioli & Lemon	
(Main comes with Chips & Salad)	30

SALAD

SOBA NOODLE SALAD (DF)	32.5
With House Cured Salmon, Red Onion, Cherry Tomato, Cucumber, 3 Leaf Lettuce, & Avocado, Drizzled with Sesame Miso Dressing	

MAINS

CREAMY PESTO & CHICKEN PENNE PASTA (VGO)	32
Pan seared Chicken with Onion, Garlic & Pesto in a Garlic Cream Sauce with Parmesan Cheese	
SEAFOOD CURRY (G/F)(DF)	38
A Seafood melody done in a Green Curry served with Coconut Chili Lime Rice	
BARRAMUNDI (G/F)	38
with wrapped Prosciutto Asparagus, Garlic Rosemary Chats & Hollandaise Sauce	
BRAISED LAMB SHANK (G/F)	33.5
in a Rich Red Wine Sauce with Carrot, Onion & Celery atop A Creamy Pom Puree	
ROLLED PORK BELLY (G/F)(DF)	39.50
with Cauliflower Rice, Roast Pumpkin, Broccolini, Maple Glazed Apple and a Cider Gravy	
VEGAN FALAFEL ON PITA BREAD (V)(GFO)(DF)	30
served on Flatbread with Mediterranean Cucumber Salad, Chips & Creamy Coconut Dill Sauce	

V – Vegan / DF – Dairy Free / G – Gluten Free / VG – Vegetarian / GFO – Gluten Free Option Available / VGO – Vegetarian Option Available
Please let us know if you have any dietary requirements or allergies.



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FROM THE GRILL (GF)

SCOTCH FILLET – 250G	39.50
SIRLOIN – 350G	46.5
MB 6 – 7 WAGYU – 350G	48
All grills are served with Roasted Rosemary/Garlic Potatoes & Salad. (Replace a side with mash, vegetables, or fries)	2.5

MEAL TOPPERS

CARAMELIZED WAGYU BEEF STRIPS (G/F)(DF)	12.5
PRAWNS IN GARLIC BUTTER (GF)	9
PRAWNS & SQUID WITH GARLIC CREAM (GF)	15
ONION RINGS (VG)	6

SIDES

BUTTERED SEASONAL VEGETABLES (VG)	9.5
GREEK SIDE SALAD (VG)(V option available)	9.5
CHIPS	6.5

SAUCES

Add a Choice of Sauce (all GF)	2
Mushroom, Dianne, Pan Gravy, Garlic Cream, Green Peppercorn, Cider Gravy or Citrus Butter	
Aioli (V)	

DESSERT

WAFFLES with Vanilla Bean Ice-Cream, Whipped Cream, Maple Syrup and Mixed Berry Compote	15
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FOR BOOKINGS OR ROOM SERVICE (DIAL 9), ROOM SERVICE CHARGE \$6

Please ask our wait staff for our daily specials!

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