



ENTRÉES

Southern Fried Chicken Wings \$18.00

Crispy, golden-brown wings seasoned with Southern spices and fried to perfection. Served with a tangy dipping sauce.

Grilled Halloumi (V) (GFO) \$18.00

Golden, crisp-edged halloumi drizzled with honey-za'atar dressing, served with thyme-lime labneh for a tangy, savory-sweet balance.

Dhal (Lentil) Soup (V) \$18.00

A hearty, comforting blend of moong dal, split peas, and green peas slow-cooked with aromatic spices. This nourishing lentil soup is rich in flavor and protein, offering a smooth, subtly spiced taste with a hint of earthiness.

Chicken & Mushroom Aranchini \$18.00

Crispy golden risotto balls filled with tender chicken, sautéed mushrooms, and creamy parmesan.

Four Cheese Arancini \$18.00

Crispy risotto balls loaded with a rich blend of mozzarella, parmesan, provolone, and creamy ricotta.

MAIN COURSE

Chicken Burger (GFO) \$25.00

Grilled Chicken topped with salad, tomatoes and cheese with kewpie mayo in a soft brioche bun. Served with chunky signature chips and tomato sauce.

Lamb Rogan Josh \$29.00

Succulent lamb slow-cooked in a fragrant yogurt-based sauce, infused with tomatoes, caramelized onions, and freshly ground coriander and cumin served with rice.

Authentic Fijian Fish Lolo (GFO) \$27.00

Tender Barramundi fish simmered with potatoes, carrots, and cabbage in rich coconut milk, served with steamed cassava for a taste of Fijian culinary tradition.

Authentic Chicken Curry \$24.00

Spicy, slow-cooked chicken curry marinated with turmeric, masala, coriander powder, and cumin seeds. Served with fragrant rice or warm roti and a side of cooling cucumber raita.

Nasi Goreng \$27

Malay Style Fried Rice cooked in garlic chilli, shrimps paste with tofu, prawns and chicken and topped with sunny side egg.

Grilled Fish & Chips \$25.00

Freshly grilled Barramundi fillet, lightly brushed with herb butter and grilled to perfection. Served with golden, and thick cut bad boy chips and salad. Accompanied by house-made tartar sauce for dipping.

Seafood Basket \$29

A hearty coastal favorite featuring a crispy medley of golden-fried fish Barramundi fillets. Calamari and succulent prawns. Served with thick-cut chips, creamy coleslaw, and a side of tangy tartar sauce.

Chicken Parmigiana \$22.00

Chicken Parmigiana features a tender, golden-fried chicken breast topped with rich neapolitan sauce, melted mozzarella, and a layer of Ham.

Vegan Burger – \$24

Slow-cooked Jackfruit in our house made smoky BBQ sauce, topped with crispy slaw, pickled red onions, vegan mayo on a vegan bun served with a side of chips or salad.

Eggplant Parmigiana \$21

Semolina crumbed eggplant, baked with a rich neapolitan sauce, mozzarella & basil, served with salad and fries.

(V): Vegetarian

GF: Gluten Free

((V)): Vegan

GFO: Gluten Free Option

OUR SIDES

Bad Boy Potato Chips (V) \$11

Crispy, golden potato chips—simple yet irresistible.

Sweet Potato Chips (V) \$12

Crispy, lightly seasoned sweet potato chips, perfect for a satisfying snack.

Garden Side Salad \$9

A fresh mix of crisp lettuce, cherry tomatoes, cucumber, red onion, and shredded carrots, served with your choice of dressing: balsamic vinaigrette, ranch, or honey mustard.

DESSERTS

Flourless Lemon, New York Cheesecake, or Carrot Cake \$12.00

Choose from creamy lemon cheesecake, classic New York cheesecake or moist carrot cake, served with vanilla ice cream

Affogato Magic \$9.00

A scoop of vanilla ice cream topped with a shot of hot espresso

Creamy Cinnamon Rice Pudding (GFO) \$15.00

Slow-cooked cinnamon rice pudding with miso caramel, caramelized banana, pistachio crumb, toasted almonds, and a hint of lemon balm.

Ice Cream Fruit Salad \$13.00

A refreshing medley of fresh, juicy fruits topped with velvety ice cream. Garnished with nuts, syrup, or a drizzle of honey for an extra touch of indulgence

KIDS MENU

Kids Fish and Chips \$15.00

Chicken Nuggets and Chips \$14.00

Chicken burger with chips \$12.00

Madibaa



Drinks Menu

Madibaa's Liqueur Coffee \$13

South African Coffee

Long black coffee with a shot of Amarula, topped with ice cream.

Mexican Coffee

Long black coffee with a shot of Kahlúa, topped with ice cream.

Jamaican Coffee

Long black coffee with a shot of Jamaican rum, topped with ice cream.



Madibaa's Cocktail Bar \$15

Espresso Martini

Grey Goose, Kahlúa, Espresso.

Piña Colada

Coconut milk, pineapple juice, rum

Tequila Sunrise

Orange, Pomegranate and Tequila

Classic Margarita

Tequila, lime juice, orange liqueur, Salt, Lime wedge

Wine Menu

Red Wine

Shiraz (Victoria) Glass : \$11 Bottle : \$32

A classic from Bendigo with flavors of blackberries, plum and a touch of spice.

Pinot Noir (Mornington Peninsula) Glass : \$11.00 Bottle : \$32

A light-bodied red wine with vibrant notes of cherry, raspberry, and blackberry, complemented by delicate earthy undertones.

Cabernet Sauvignon (Coonawarra) Glass : \$13 Bottle : \$35

Rich and structured with dark fruit flavors of blackcurrant, and plums balanced with smooth tannins.

White Wines

Chardonnay (Yarra Valley) Glass : \$14 Bottle \$39

Discover the balance and purity in every bottle of Chapel Hill. This Chardonnay has a more layered and textured palate while maintaining the stone fruit purity.

Sauvignon Blanc (Marlborough, New Zealand) Glass : \$14 Bottle : \$39

Zest and aromatic with flavors of passionfruit, lime and fresh herbs.

Pinot Grigio (King Valley) Glass : \$12 Bottle : \$35

Light and Crisp, with flavors of pear, apple with a clean refreshing finish.



Beers \$9

Great Northern

Carlton Dry

Pure Blonde

Asahi

Heineken

Heineken Zero Bottles

Spirits \$12

Black Label (Scotch)

Gin (4 Pillars & Bombay Sapphire)

Vodka (Russian & Grey Goose)