

# Mana Chita

authentic east african

## STARTERS, BITES, NIBBLES

### FETIRA - FILLED FLAT BREAD

grilled and served with lemon, hot chilli sauce, and yoghurt (4 pieces per serve)

- Chicken, spinach, cheese 15
- Spinach and cheese (v) 14

### SAMBUSA - FILLED PASTRY TRIANGLES

served with yoghurt and fresh-made, hot chilli sauce (3 per serve)

- Lentil (vn, yoghurt optional) 13
- Beef 14
- Cheese (v) 14
- Mixed plate (beef, cheese, lentil) 15

### BAJIA VIAZI - BATTERED CHAT POTATOES

served with choice of hot chilli sauce(vn) or yoghurt(v)

### DUBA KUFA - PUMPKIN AND RICE CROQUETTES

served with hot chilli sauce (vn, gf)

### BOLOKAY KUFA - BEAN AND RICE BALLS

served with hot chilli sauce (vn, gf)

## MAINS

\* all mains and vegetarian are served with your choice of rice or injera (sourdough crepe)

\* all mains and vegetarian are gluten free when served with rice

### MARAQ KALUUN - FISH CURRY 36

Locally sourced, wild-caught fish made with spices and vegetables, served with tomato salsa

### FIYALA WOT - GOAT CURRY 33

Goat pieces slow-cooked with tomato and Ethiopian spices, served with stewed pumpkin and traditional cheese (subject to availability)

### YEBEG WOT - LAMB CURRY 32

Cubed lamb, slow cooked with turmeric and fenugreek, served with sautéed greens

### MANA CHITA SPECIAL UKAMSA 32

Ground beef, slow-cooked with chillies, garlic, and onion, served with chilli sauce and yoghurt

### KAY WOT - BEEF CURRY 28

Beef pieces, slow cooked with Ethiopian spices, served with sautéed greens

### GOMEN BESEGA - BEEF AND SPINACH STEW 28

Braised beef and greens served with spicy caramelised onion

### DORO WOT - CHICKEN CURRY 28

Chicken curry, slow cooked with Ethiopian spices, served with sautéed greens

### DORO TIBS - CHICKEN STIR FRY 28

Chicken pieces stir-fried in seasoned butter with capsicum, onion, and spices, served with tomato salsa

## VEGETARIAN

### DUBA WOT - PUMPKIN STEW 24

served with sautéed greens (vn)

### KAY ALITCHA - BEETROOT AND POTATO STEW 24

served with sautéed greens (vn)

### GOMEN - SPINACH AND POTATO STEW 24

served with tomato salsa (vn)

### MISSIR WOT - RED LENTIL CURRY 24

served with sautéed greens (vn)

### ATTAR WOT - YELLOW SPLIT PEA CURRY 23

mildly spiced and served with tomato salsa (vn)

### SHUMBURA - CHICK PEA CURRY 23

made with tomato, spices and leafy greens (vn)

## COMBINATION

### BEYENET FOR ONE

Selection of four curries with injera, served on a single plate

#### - Regular 37

(Goat, Chicken, Beef/spinach, Split Pea, with traditional cheese, greens, & tomato salsa)

#### - Vegetarian 29

(Lentil, Spinach/Potato, Pumpkin, Split Pea, with greens and tomato salsa)(vn)

### BEYENET FOR TWO

Selection of five curries on injera, served on a large platter

#### - Regular 72

(Goat, Chicken, Beef/Spinach, Split Pea, Lamb, with traditional cheese, greens, & salsa)

#### - Vegetarian 52

(Lentil, Pumpkin, Spinach/Potato, Split Pea, Beetroot with greens and tomato salsa)(vn)

### MABERAWIE 128

Chef's selection of seven dishes on injera, served on a large sharing platter with keta bread and traditional cheese (serves four)

### BANQUET per person: 37

Two pieces of mixed entrée per person and chef's selection of mains, served with injera and rice (minimum 4 persons)

## SWEETS

### HALAWA 12

Somali style, lightly spiced, sticky jelly served with fruit syrup, cream, and coffee beans (v, gf)

### SHURO MIA 12

Teff crème pudding, served with shaved chocolate, date syrup, and coconut yoghurt (gf, vn)

### MANGO SORBET 12

Served with coconut yoghurt, blood orange syrup, and lime (vn, gf)

## EXTRAS

<b>FOSOLIA</b>	6
Braised vegetables (gf, vn)	
<b>KACHUMBARI</b>	5
Tomato, onion and green pepper salsa (gf, vn)	
<b>KETA BREAD</b>	3.5
Pan baked traditional bread (vn)	
<b>INJERA</b>	3
Sourdough crepe made with wheat and teff flours (vn)	
<b>RICE</b>	2
Single serve of steamed, Basmati rice (gf, vn)	
<b>CONDIMENTS</b>	
House-made traditional cheese	4.5
Coconut yoghurt (gf, vn)	4
House-made chilli sauce (gf, vn)	3
Yoghurt (gf)	2

## RED WINE

	g / b
<b>KOONOWLA</b> Clare Valley Cabernet Sauvignon	13 / 42
<b>ANGOVE FAMILY CREST</b> Tempranillo	12 / 38
<b>TEMPLE BRUER</b> Organic Pinot Noir	12 / 36
<b>TEMPLE BRUER</b> Organic Cabernet Merlot	12 / 36
<b>WILD OLIVE</b> Organic Shiraz	10 / 34
<b>ANGOVE</b> Merlot	9.5 / 32
<b>HOLLICK THE BARD</b> Shiraz	9 / 29

## WHITE WINE

	g / b
<b>MOUNT RILEY</b> Pinot Gris	12 / 36
<b>WILD OLIVE</b> Organic Chardonnay	10 / 34
<b>ANGOVE</b> Organic Pinot Grigio	10 / 32
<b>TULLOCH</b> Hunter Valley Semillon Sauvignon Blanc	9 / 28
<b>THE ANCHORAGE</b> Bubbles	6.5 / 17
<b>LONG ROW</b> Sparkling Chard/Pinot Noir Piccolo (200ml)	10

## SPIRITS AND LIQUEURS

(mixed or on the rocks)

<b>AMARULA AFRICAN CREAM LIQUEUR</b>	12
<b>ESPRESSO LIQUEUR</b>	11
<b>SPICED GOLDEN</b>	11
<b>BRANDY</b>	11
<b>VODKA</b>	10
<b>WHITE RUM</b>	10
<b>GIN</b>	10

## BEERS

<b>VOODOO RANGER IPA (6.8%)</b>	10
<b>LITTLE CREATURES HAZY IPA (6.0%)</b>	10
<b>BIRRA MORETTI Lager (4.6%)</b>	8
<b>TOOHEYS NEW Lager (4.5%)</b>	8
<b>KOSCIUSZKO Pale Ale (4.5%)</b>	8
<b>STONE AND WOOD Pacific Ale (4.4%)</b>	8
<b>JAMES BOAG'S Premium Light (2.7%)</b>	7

## SIGNATURE COCKTAILS

<b>ZEBRA WITH A TRUNK</b>	19
<i>(Amarula liqueur, chilled Ethiopian coffee, white rum, chocolate)</i>	
<b>RIDE TO MUTULU</b>	18
<i>(African honey wine, spiced golden, ginger beer)</i>	
<b>ALI BAL ESPRESSO</b>	18
<i>(Ethiopian barley liquor, brandy, chocolate)</i>	
<b>NIGHT WITH THE HYENAS</b>	17
<i>(chilled Ethiopian coffee, vodka, espresso liqueur, cream)</i>	
<b>SAVANNAH SUNRISE</b>	17
<i>(Negroni gin, mango, Angostura bitters, cardamom)</i>	
<b>MOGADISHU BEACH COOLER</b>	16
<i>(vodka, blue curacao, coconut)</i>	

## NON-ALCOHOLIC

<b>REMEDY ORGANIC KOMBUCHA (330ml)</b>	6.5
Various flavours available. Please enquire	
<b>JAMES SQUIRE ZERO (345ml)</b>	5.5
<b>SPARKLING MINERAL WATER (500ml)</b>	6
<b>NOAH'S JUICES (260ml)</b>	6
Various flavours available. Please enquire	
<b>COLA, DIET COLA, LEMONADE, GINGER (375ml)</b>	5

## ADDITIONAL CHARGES

<b>ICE BUCKET</b>	3
<b>WINE COOLER</b>	2
<b>CORKAGE FOR BYO (per person)</b>	2
<b>BYO CAKE cutting and serving on plates (per person)</b>	2

Please note we have a **10% surcharge**  
on weekends and public holidays

(v) vegetarian, (vn) vegan, (gf) gluten free  
Prices are GST inclusive