

Chef's specials

Mater is proud to partner with renowned Australian Chef Luke Mangan to bring you our exciting Chef's Specials menu.

Working closely with Mater's Executive Chef Aman Marwah, Luke and the team have created a range of contemporary, fresh meals that fit with Mater's guidelines to deliver only the most nutritionally enhanced options to our patients.

We hope you enjoy your dining experience with us.



Luke Mangan

Australian Chef



Aman Marwah

Mater Executive Chef

Menu

Entrée

Tomato and onion bruschetta (v)

*with roast capsicum tapenade
and pine nuts on sourdough*

Main

Pork loin and caramelised
maple pears (gf)

with artichokes and sautéed spinach

Dessert

Floating Island (gf, v)

*soft meringue with seasonal fruits
and Frangelico anglaise*



gf = gluten free

v = vegetarian



Dial 3663



6.30 am to 7 pm

Menu

Entrée

Lobster salad (gf)

*with pickled cucumber, green apple
and curry leaf dressing*

Main

Braised mushrooms with
soft polenta (gf, v)

*swiss brown, enoki and wood ears,
chervil and broccoli*

Dessert

Warm passionfruit pudding (gf, v)

with lemon glaze and ricotta



gf = gluten free

v = vegetarian



Dial 3663



6.30 am to 7 pm

Menu

Entrée

Roasted zucchini and
basil soup (gf, v)

with roasted hazelnuts and truffle oil

Main

Grilled coral trout

with tandoori chickpeas and tahini dressing

Dessert

Dark chocolate mousse (gf, v)

with saffron oranges



gf = gluten free

v = vegetarian



Dial 3663



6.30 am to 7 pm

Menu

Entrée

Slow cooked duck
and enoki salad

*with pepper berry, river mint
and hoisin dressing*

Main

Sweet and sour radicchio (gf, v)

*with orange tarragon salsa and
roasted macadamia*

Dessert

Strawberry yoghurt cheesecake

with strawberry jelly



gf = gluten free

v = vegetarian



Dial 3663



6.30 am to 7 pm