

## BAR SNACKS

- Creamy burrata**, grilled sourdough, cherry tomato, basil salad, drizzled with extra virgin olive oil v, gfo, nf 22
- Salmon & local squid ceviche**, marinated salmon fillet, local squid, red onion, charred corn and coriander gf, nf, df 26
- Beef carpaccio**, mesclun leaves, capers, parmigiano-reggiano & extra virgin olive oil gf, nf 32
- Mary Mae's Pale Ale fish tacos (3)** 20  
beer-battered barramundi, garlic mayo slaw, jalapeno relish served with radish, onion and lime wedge nf, df
- Crispy fried calamari**, lime spiced tender squid, green salad, home-made tartare sauce df, nf 19
- Fish cake**, barramundi and salmon fish cake, cucumber gazpacho, fennel and leafy salad nf 21
- Mozzarella arancini (3)**, melted mozzarella, home-made napoli sauce and shaved parmigiano-reggiano nf 16
- Spicy Franks hot chicken wings**, 21  
a dozen chicken wings tossed in Franks Hot Sauce, served with a side of creamy blue cheese dip gf, nf

### TO SHARE

#### Bread & dips 22

Garlic butter Schiacciata bread with hummus, babaganoush and Greek tahini dip gfo, nf

#### Ploughman's platter 59

*Serves 2 - 3 people*

Salami, prosciutto, mortadella, double brie, cheddar, mixed olives, crackers, grilled sourdough, cornichons, mustard relish and mixed fresh & dried fruits gfo

#### Vegetarian grazing platter 45

*Serves 2 - 3 people*

Mixed olives, double brie, vintage cheddar, crudités, hummus, seasonal fruit, pickled mustard, radish, cornichons, crackers and grilled sourdough gfo, nf

## MAINS

- Tuna poke bowl**, soy-marinated tuna, overnight egg, brown rice, fresh seasonal vegetables, yuzu dressing df, gf 29
- Mary Mae's Pale Ale fish & chips**, 28  
beer-battered barramundi fillet with mixed leaf salad, chips and our homemade tartare sauce df, nf
- Smashed cheeseburger**, signature cheeseburger with house-made double patties, cheese, lettuce, tomato, special house sauce, soft milk bun with chips gfo, nf 26  
\* Upgrade to sweet potato fries for \$4 extra
- Tender chicken burger**, butter-milk fried chicken thigh, cheese, lettuce, tomato, special house sauce, soft milk bun with chips nf 26  
\* Upgrade to sweet potato fries for \$4 extra
- Butternut pumpkin gnocchi**, 26  
homemade gnocchi, butternut pumpkin, sage and garlic E.V.O. sauce, pepitas and parmigiano-reggiano v
- Pan seared barramundi**, barramundi fillet pan seared, triple cooked potato, salsa verde, black olive crumb gf, df 32
- BBQ Texas style pork ribs**, full rack slow-cooked Texas-style 50  
accompanied by a tangy mustard pickle cabbage slaw gf, df

### SIDES

- Chargrilled broccolini**, sweet corn, lemon vinaigrette gf, df, nf, vg 15
- Roasted dutch carrots**, almonds, tahini sauce gf, df, vg 16
- Sweet potato fries**, tomato sauce and creamy aioli df, gf, nf 16
- Chips & aioli** df, gf, nf 10

EXTRA SAUCES \$2

Cranberry & BBQ | Aioli | Tartare

## Lunch & Dinner Menu

Available from 11am - late

## Salads

- Roasted beetroot salad**, baby beetroot, labneh, pomelo, orange, red shiso, and micro mint, extra virgin olive oil gf, nf, v 22
- Fig & feta salad**, figs, creamy feta, walnuts, radicchio, black olive crumb, ruby red grapefruit dressing gf, v 23
- Asian beef salad**, tender beef, mixed leaves, cherry tomatoes, red onion, cucumber, cilantro, mint, peanuts, spicy fish sauce dressing gf, df 26

## SWEETS

\$15

#### Meet Me Under the Lemon Tree

a taste of sunshine with our orange olive oil cake, lemon curd, citrus sorbet, roasted almonds, orange crumb and a sprig of mint

#### Caramelised Chocolate Dream

a dreamy dessert made of hazelnut cookie crumb, dulce de leche, banana, chocolate mousse and mascarpone chantilly cream

#### Sun-Kissed Berry Cheesecake

a luscious berry cheesecake on a Biscoff crust, adorned with a sweet berry compote and a hint of vanilla

## KIDS CORNER

\$15 | Comes with rainbow ice cream

Cheesy penne pasta & napoli sauce  
Crumbed chicken, chips, tomato sauce  
Fish fingers, chips, tomato sauce

df - dairy free | gf - gluten free | vg - vegan | v - vegetarian | gfo - gluten free option | nf - nut free | dfo - dairy free option | vgo - vegan option | vo - vegetarian option

1.5% on all credit card transactions. Public Holidays 10% service charge. No split bills.

**MM**  
BAR & KITCHEN



**PLANNING AN EVENT?**

*Book it with us!*

Get in touch with our event specialist, Rachael.

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**SCAN ME!**



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