

BAR SNACKS

- House-made focaccia** parmesan cheese, rosemary, ajvar dip, E.V.O. v, nf 16
- Fried squid** lime spiced, green salad, tartare sauce nf, df 19
- Mushroom arancini (4)** mozzarella, napoli sauce, topped with fresh parmigiano-reggiano nf, v 18
- Creamy burrata** prosciutto, confit cherry tomatoes, focaccia bread, rocket and basil, balsamic glaze, E.V.O gfo, nf 27
- Poutine** fries, gravy and cheese curds nf 17
- Fish cake** barramundi and salmon cake, cucumber gazpacho, kale and chilli salad, sesame seeds, fried noodles 22
- Fish tacos (3)** grilled barramundi, garlic mayo slaw, jalapeno relish, radish, pickled red onion, coriander, lime nf, df, gfo 21
- BAO CORNER**
- Beef brisket bao (2)** slow-cooked beef brisket, sriracha mayo, lettuce, peanuts, spring onion, pickled carrot, caramelised onions, fried shallots 18
- Crispy eggplant bao (2)** crumbed eggplant, carrots, cucumber, spring onion, kewpie mayo, sesame oil and seeds v 18

TO SHARE

Cob Loaf nf, v 22
cheesy bechamel and spinach dip

Cheese Platter gfo 44
French brie, goat and vintage cheddar cheese, fresh grapes, apricots, dates, mixed nuts (almonds, cashews, walnuts), quince paste, honey, grilled sourdough, grissini, crackers

Charcuterie platter gfo 45
prosciutto, mortadella and sopressata, grana padano, marinated mixed olives, chilli, cornichons and rosemary, grilled sourdough, grissini, crackers

Lamb Feast (2 people) 65
braised lamb shoulder, tabbouleh couscous salad, cherry tomato, dill pickles, tzatziki sauce, pita bread

MAINS

- Nourish bowl** salmon sashimi, brown rice, cucumber, carrots, broad beans, avocado, red onion, sesame seeds, boiled egg, roasted sesame dressing df 28
- MM pale ale fish & chips** beer-battered barramundi, mixed leaf salad, chips and tartare sauce nf, df 28
- Peri-peri chicken skewers (2)** brown rice, pickled papaya, corn, kale and lime gf, df, nf 24
- Pan-seared crispy skin salmon** creamy polenta, roasted tomato, crispy shallots, karkalla and parsley oil gf, nf 35
- House-made gnocchi** wild forest mushroom ragu, garlic, herbs, pine nuts, parmigiano-reggiano v, nfo, dfo 28
- MM beef brisket burger** swiss cheese, caramelised onion, pickled mustard slaw, cranberry BBQ and chips gfo, nf 26
- Double cheeseburger** house-made wagyu double patty, american cheese, lettuce, tomato, pickles, MM special sauce, chips gfo, nf 26
- Chicken burger** fried chicken thigh, american cheese, lettuce, tomato, MM special sauce and chips nf 26

SIDES

- Chargrilled broccolini**, sweet corn, burnt orange vinaigrette gf, df, nf, vg 18
- Steamed green beans**, shaved roasted almonds, wasabi butter, crispy fried shallots gf, v 18
- Cannellini bean mash**, sautéed mushrooms, schiacciata bread, pomegranate molasses vg, gfo, nf 16
- Sweet potato fries**, tomato sauce & aioli df, nf 16
- Chips & aioli** df, nf 10

Lunch & Dinner Menu
Available from 11am - late

Salads

- Kale chicken caesar** grilled chicken, fresh kale, bacon, croutons, caesar dressing gfo 24
- Produce bowl** cauliflower rice, poached egg, spinach, mixed herbs, pickled onion, harrisa dressing, dukkha v 19
- Caramelised pumpkin** pearl barley, almond crema, muhammara, pomegranate molasses, herbs, dukkha, df, vg, gfo 19
- Quinoa salad** apples, endives, blackcurrants, mixed leaves, mint, goat cheese curds, french vinaigrette dressing gf, v, nf 19

ADD-ONS

Grilled chicken 7, Avocado 5, Halloumi 8

SWEETS \$15

Ruby Red Citrus Delight

Orange & almond cake, blood orange curd, citrus sorbet, grapefruit segments, orange crumb gf

Biscoff Tiramisu

Italian classic with a twist, layers of coffee-soaked biscoff cookies, mascarpone cream, cocoa powder, amaretto, coffee liqueur

Tropical Cheesecake

Basque cheesecake, mango caramel, pineapple, coconut cream, pistachio crumb gf

Plant-Powered Cocoa Crave

Vegan chocolate brownie, raspberry two ways, citrus sorbet, mint, edible flowers gf, df, vg, nf

KIDS CORNER

\$15 | *All kids' meals come with vanilla ice cream

Cheesy penne pasta & napoli sauce nf, v

Chicken nuggets & chips nf

Mac & cheese croquettes
with napoli sauce nf, v

MM
BAR & KITCHEN

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

1.8% on all card transactions. Public Holidays 10% service charge. No split bills.



PLANNING AN EVENT?
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Get in touch with our events team

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