

MARY *Maes*

BREAKFAST

AVAILABLE 8AM – 11AM

- Eggs your way**, two eggs your way – fried, poached, or scrambled served on toasted sourdough with house-made chili jam nf, v, gfo 16
- Classic eggs benny**, poached eggs, spinach, cherry tomato, paprika hollandaise gfo, nf, vo 25
- Choose your protein:** crispy bacon, house-cured salmon, buttermilk-fried chicken, or grilled haloumi*
- Forest mushroom omelette**, sautéed wild mushrooms, mozzarella cheese, onions, topped with potato crisps, parsley and truffle aioli v, nf, gf 19
- Avo bruschetta**, avocado, crumbled fetta, tomato, rustic bread, fresh herbs and lemon nf, v, gfo | *Add a poached egg 4* 20
- French toast**, Seasonal fruits, caramelised banana, corn flakes, pomegranate seeds, vanilla custard, macadamia ice cream, dusted with cinnamon sugar and honey v, gfo 19
- Crunchy granola bowl**, house-made granola, coconut yoghurt, fresh seasonal fruits and berry compote vg, df 18
- Mary Mae's breaky roll**, loaded milk bun with fried egg, bacon, hash brown, rocket, American cheese and house-made BBQ sauce gfo, nf 19
- Cured salmon bagel**, house-cured salmon gravlax on poppy seed bagel, avocado, cream cheese, red onion and capers nf 19
- Wild mushroom on toast**, sautéed wild mushrooms, onions, fresh herbs, pumpkin puree and salsa verde on toasted sourdough vg, nf, gfo, df | *Add a poached egg, 4* 19

ADD ONS

Bacon (2 rashers) 8 • Grilled Tomato (2) 6
Grilled Mushroom 5 • Sautéed Spinach 6 • Haloumi 8
1/2 Avocado 7 • Hash brown (2) 6 • Egg (1) (Fried or Poached) 4
GF Bread 5 • Chips & aioli, (df, nf) 10

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. 10% Public holiday surcharge. No split bills. *

Something Different

- Polpette**, beef and pork meatballs in tomato sugo, topped with two eggs and baked with mozzarella, served with Schiacciata bread nf 27
- Chicken & waffle**, buttermilk-fried chicken, crispy waffle, grilled pineapple, poached egg, topped with slaw, maple glaze and chipotle hollandaise 26
- Beef brisket bao (2)**, slow-cooked beef brisket, sriracha mayo, lettuce, peanuts, spring onion, pickled carrot, caramelised onions and fried shallots 18
- Spicy chicken bao (2)**, Peri -Peri chicken served with Kimchi, cucumber, carrot, coriander 18
- Crispy eggplant bao (2)**, crumbed eggplant, carrots, cucumber, spring onion, kewpie mayo, sesame v 18

Little Ones

AVAILABLE 8AM – 11AM

- Scrambled eggs on toast**, gfo, nf, v 14
- Ham and cheese toastie**, gfo, nf 14
- Breaky roll**, fluffy milk bun with a fried egg, bacon, cheese and tomato sauce gfo, nf 14

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Grilled Mushroom 5 • Sautéed Spinach 6 • Haloumi 8
1/2 Avocado 7 • Hash brown (2) 6 • Egg (1) (Fried or Poached) 4
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BEVERAGES

HOT DRINKS

Coffee

Black 5

Milk 5.5

Chocolate, Mocha, Matcha 6

Add ons 1

Large, Extra Shot +1

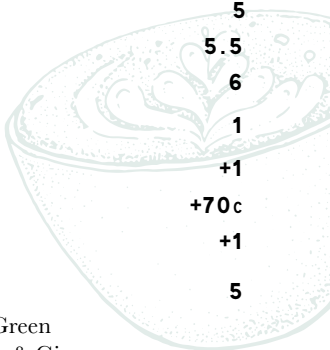
Caramel, Hazelnut, Vanilla +70c

Oat, Soy, Almond, Lactose Free +1

Tea Pot Remy & Max 5

English Breakfast • Earl Grey • Green

Peppermint • Chai • Lemongrass & Ginger



COLD DRINKS

Iced 6.5

Latte • Long Black • Chai latte • Chocolate • Mocha
Dirty Chai • Sparkling Long Black • Matcha Latte

Still water 4.5

Purezza sparkling water 1L 6

Soft drinks on tap 5.5

Coke • Coke Zero • Sprite • Dry Ginger Ale
Soda • Tonic

Bundaberg ginger beer 5.5

The Juice Farm bottle 5.5

Orange • Apple • Tropical • Apple & Passionfruit

Non-Alcoholic Drinks

Mary Mae's Iced Tea 6

Passionfruit soda 6.5

