

# LUNCH & DINNER

11AM – CLOSE

## BAR SNACKS

<b>House-made focaccia</b> , parmesan cheese, rosemary, ajvar dip, E.V.O.    v, nf	<b>16</b>
<b>Fried squid</b> , lime spiced, green salad, tartare sauce    df, nf	<b>19</b>
<b>Mushroom arancini (4)</b> mozzarella, napoli sauce, topped with fresh parmigiano-reggiano    nf, v	<b>18</b>
<b>Creamy burrata</b> , prosciutto, confit cherry tomatoes, focaccia bread, rocket and basil, balsamic glaze, E.V.O.    gfo, nf	<b>27</b>
<b>Poutine</b> , fries, gravy and cheese curds    nf	<b>17</b>
<b>Fish cake</b> , barramundi and salmon cake, cucumber gazpacho, kale and chilli salad, sesame seeds, fried noodles	<b>22</b>
<b>Fish tacos (3)</b> , grilled barramundi, garlic mayo slaw, jalapeno relish, radish, pickled red onion, coriander, lime    df, nf, gfo	<b>21</b>

### BAO CORNER

<b>Beef brisket bao (2)</b> slow-cooked beef brisket, sriracha mayo, lettuce, peanuts, spring onion, pickled carrot, caramelised onions, fried shallots    df	<b>18</b>
<b>Crispy eggplant bao (2)</b> , crumbed eggplant, carrots, cucumber, spring onion, kewpie mayo, sesame oil and seeds    v	<b>18</b>

## MAINS

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

## 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

## SALADS

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

## TO SHARE

Serves 2-3 people

<b>Cob loaf</b> , cheesy bechamel and spinach dip    nf, v	<b>22</b>
<b>Cheese platter</b> , french brie, goat and vintage cheddar cheese, fresh grapes, apricots, dates, mixed nuts (almonds, cashews, walnuts), quince paste, honey, grilled sourdough, grissini, crackers    gfo	<b>44</b>
<b>Charcuterie platter</b> prosciutto, mortadella and sopressata, grana padano, marinated mixed olives, chilli, cornichons and rosemary, grilled sourdough, grissini, crackers    gfo	<b>45</b>
<b>Lamb feast (2 people)</b> braised lamb shoulder, tabbouleh couscous salad, cherry tomato, dill pickles, tzatziki sauce, pita bread	<b>65</b>

## SIDES

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

## SWEETS \$15

**Ruby Red Citrus Delight**  
orange & almond cake, blood orange curd, citrus sorbet, grapefruit segments, orange crumb, edible gold flakes    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 coulis, raspberry crumb, citrus sorbet, mint, edible flowers    gf, df, vg, nf

# BREAKFAST

AVAILABLE 8AM – 11AM

<b>Eggs your way</b> , two eggs your way - fried, poached or scrambled served on toasted sourdough with house-made chilli jam    nf, v, gfo	<b>16</b>
<b>Classic eggs benny</b> , poached eggs, spinach, cherry tomato paprika hollandaise    gfo, nf, vo <i>Choose your protein: crispy bacon, house-cured salmon, buttermilk-fried chicken, or grilled haloumi</i>	<b>25</b>
<b>Forest mushroom omelette</b> , sautéed wild mushrooms, onions, topped with potato crisps, parsley and truffle aioli    v, nf, gf	<b>19</b>
<b>Avo bruschetta</b> , avocado, crumbled feta, tomato, toasted sourdough, balsamic glaze, fresh herbs and lemon    nf, v, gfo	<b>20</b>
<b>French toast</b> , seasonal fruits, caramelised banana, corn flakes, pomegranate seeds, vanilla custard, ice cream, dusted with cinnamon sugar and honey    gfo, v	<b>19</b>
<b>Crunchy granola bowl</b> , house-made granola, coconut yoghurt, fresh seasonal fruits and berry compote    vg, df	<b>18</b>
<b>MM breaky roll</b> , loaded milk bun with fried egg, bacon, hash brown, rocket, American cheese and house-made BBQ sauce    gfo, nf	<b>19</b>
<b>Cured salmon bagel</b> , house-cured salmon gravlax on poppy seed bagel, avocado, cream cheese, red onion and capers    nf	<b>19</b>
<b>Wild mushroom on toast</b> , sautéed wild mushrooms, onions, fresh herbs, pumpkin puree and salsa verde on toasted sourdough    vg, nf, gfo   <i>Add a poached egg, 4</i>	<b>19</b>
<b>Polpette</b> , beef and pork meatballs in tomato sugo, topped with two eggs and baked with mozzarella, served with schiacciata bread    nf	<b>27</b>
<b>Chicken &amp; waffle</b> , buttermilk-fried chicken, crispy waffle, grilled pineapple, poached egg, topped with slaw, maple glaze and chipotle hollandaise	<b>26</b>
<b>Spicy chicken bao (2)</b> , Peri -Peri chicken served with Kimchi, cucumber, carrot, coriander    df	<b>18</b>
<b>Crispy eggplant bao (2)</b> , crumbed eggplant, carrots, cucumber, spring onion, kewpie mayo, sesame    v, df	<b>18</b>
<b>Beef brisket bao (2)</b> , slow-cooked beef brisket, sriracha, mayo, lettuce, peanuts, spring onion, pickled carrot, caramelised onions, fried shallots    df	<b>18</b>

Add ons available - see breakfast menu

# BEVERAGES

## HOT DRINKS

<b>Coffee</b>	
Black .....	<b>5</b>
Milk .....	<b>5.5</b>
Chocolate, Mocha, Matcha .....	<b>6</b>
<b>Add ons</b>	
Large, Extra Shot .....	<b>+1</b>
Caramel, Hazelnut, Vanilla .....	<b>+70c</b>
Oat, Soy, Almond, Lactose Free .....	<b>+1</b>
<b>Tea Pot Remy &amp; Max</b>	
English Breakfast • Earl Grey • Green • .....	<b>5</b>
Peppermint • Chai • Lemongrass & Ginger •	

## COLD DRINKS

<b>Iced</b> .....	<b>6.5</b>
Latte • Long Black • Chai latte • Chocolate • Mocha • Dirty Chai • Sparkling Long Black	
<b>Still water</b> .....	<b>4.5</b>
<b>Purezza sparkling water</b> 1L .....	<b>6</b>
<b>Soft drinks on tap</b> .....	<b>5.5</b>
Coke • Coke Zero • Sprite • Dry Ginger Ale • Soda • Tonic	
<b>Bundaberg ginger beer</b> .....	<b>5.5</b>
<b>The Juice Farm</b> bottle .....	<b>5.5</b>
<b>Non-Alcoholic Drinks</b>	
Mary Mae's Iced Tea .....	<b>6</b>
Passionfruit soda.....	<b>6.5</b>

★ PLEASE ORDER AT BAR ★

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1.8% on all card transactions. Public Holidays 10% service charge. No split bills.  
df - dairy free | gf - gluten free | vg - vegan | v - vegetarian | gfo - gluten free option | dfo - dairy free option | vgo - vegan option | vo - vegetarian option