

SNACKS & SHARE

- House-made focaccia** (4) olive oil dip, salt flakes, rosemary vg, nf, df 17
- Chorizo and kimchi arancini** (4) gochujang aioli, parmesan, Napoli nf 20
- Fish cakes** (2) barramundi & salmon cake, gazpacho, cucumber salad, fried noodles nf 23
- Cured Ora King salmon** yuzu, cucumber, dill oil gf, nf, df 27
- Fried calamari** pink peppercorn, coriander lime aioli, chili, lemon gf, df, nf 21
- Buffalo burrata** roasted cherry tomato, mushroom XO, olive oil, focaccia v, nf 25
- Loaded fries** gravy, cheese curd nf, gf 20
- Chicken skewers** (3) bullhorn pepper relish, garlic yogurt, rocket nf, gf 26
- Tacos** (3) grilled fish, chicken or halloumi avocado salsa, pickled onion, lime gfo, dfo, vo 22
- Australian cheese platter** Australian brie, goat, cheddar, grapes, dried fruit, quince paste, honey, sourdough, grissini, lavosh gfo, v 44
- Charcuterie platter** prosciutto, bresaola, soppressata, marinated olives, pickled vegetables, sourdough, grissini, lavosh gfo 45

Sides

- Grilled seasonal greens** mustard dressing, hazelnut vg, gf 14
- Sweet potato chips** sweet chili, crème fraiche v, gf, nf 16
- Hot chips** roasted garlic aioli df, v, gf, nf 11
- House slaw** cider vinegar, aioli gf, df, nf 11

BURGERS

All served with chips

Chicken schnitzel burger nf 27

hot honey glaze, house slaw, pickles, honey mustard mayo

Mary Mae's brisket burger nf, gfo 27

roasted brisket, cheese, house slaw, pickles, milk bun, cranberry BBQ

Double cheeseburger nf, gfo 27

house-made double patties, lettuce, tomato, pickles, cheese, milk bun, MM special sauce

Add Bacon 7 | Avocado 6 | Fried egg 4

Make it Gluten Free 4

MAINS

- Roasted cauliflower**, beetroot hummus, pomegranate, olives, brown butter v, gf, nf 28
- Smoked eggplant**, Napoli sauce, burrata, salsa Verde, potato crunch gf, v, nf 27
- Pan seared salmon**, roasted potato, parsnip puree, crispy capers, lemon beurre blanc gf, nf 36
- House-made gnocchi**, snap peas, sundried tomato, pesto cream, dill oil v 29
Add Prawns 8 | Chicken 8
- Mary Mae's Pale Ale fish & chips** df, nf 29
beer battered, house slaw, chips, cornichon mayo, lemon
- Marinated skirt steak (MR) 200g** gf, nf 36
chimichurri, parsnip puree, roasted bullhorn peppers

Lunch & Dinner Menu

Available from 11am - late

SALADS

- Marinated kale & quinoa salad** apple, herbs, onion, almonds, feta, cranberry, mustard dressing gf, v 21
- Caramelized pumpkin** brown rice, balsamic onion jam, pomegranate, herbs, dukkah, honey vinaigrette, goats cheese curd gf, v 21
- Sundried tomato caesar salad** romaine, bacon, egg, potato crunch, parmesan, anchovy gf, nf 23
- Nourish bowl** salmon sashimi, brown rice, cucumber, carrots, onion, boiled egg, chickpea, avocado, roasted sesame dressing df 28
- Greek wedge salad** cos lettuce, olive, tomato, cucumber, onion, feta, lemon, tahini dressing, olive oil v, gf, nf 22
Add Chicken 8 | Salmon 9 | Avocado 7 | Halloumi 8

KIDS CORNER

100% Allergen-free meal

*All kids' meals come with a kids cookie

- Battered fish**, chips, lemon mayonaise 18
- Chicken strips**, chips, tomato sauce 18
- Beef meatballs**, gluten free penne 18

SWEETS \$15

Chocolate mud cake

Berry compote, seasonal fruits nf

Citrus basque cheesecake

Lemon curd, seasonal fruits, pistachio

Classic tiramisu

Sponge fingers, mascarpone cream, cocoa powder nf

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?

Book it with us!

Get in touch with our events team

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SCAN ME!



Have a sneak peek at our event packages...

