

BREAKFAST

AVAILABLE 8AM - 11AM

Coconut Yoghurt Granola 19 ^{VG}
passionfruit, banana, maple granola, seasonal berry compote

Brioche French Toast 24 ^V
banana, maple syrup, whipped mascarpone, macadamia praline

Avocado On Toast 22 ^{V, DFO, GFO}
avocado, feta, pickled shallot, coriander, pepita crumble
add poached egg +5 | make it gluten free +4

Eggs Your Way 18 ^{GFO, DFO, V}
sourdough, cultured butter, chilli jam
poached, fried or scrambled | add avocado +7 | bacon +8

Sweet Corn Fritter 24 ^V
whipped coconut yoghurt, corn salsa, dukkah, coriander, chilli oil
add poached egg +5 |

Mary Mae's Brekkie Roll 19 ^{GFO}
egg patty, bacon, cheese, house BBQ, milk bun

Breakfast Burrito 23 ^{VO, DFO}
scrambled eggs, bacon, hash brown, cheese, salsa verde
add halloumi +4 |

Eggs Benny 28 ^{GFO}
spinach, hollandaise, brioche
choice of bacon or halloumi

*add egg 5 | bacon 8 | hashbrown (2) 7 | halloumi 8 | avocado 7
sourdough toast 7 | gluten free 4 | Beerenberg jam 4 | vegemite 4*

KIDS CORNER

Allergen friendly meals - all kids meals come with a kids cookie

Toasted Banana Bread seasonal fruit ^{V, GF, DF}	12
Coconut Yoghurt Granola seasonal fruit ^{V, GF, DF}	14
Penne Pasta , pomodoro sauce ^{V, GF, DF}	16
Grilled Chicken Strips , veggies, chips, tomato sauce ^{GF, DF}	17
Grilled Barramundi ^(A) veggies, chips, tomato sauce ^{GF, DF}	18

MARY Mae's

LUNCH & DINNER MENU
AVAILABLE 11AM - LATE

BURGERS

All served with chips

Fried Chicken Burger 29
house slaw, pickles, Nashville sauce, milk bun

Barramundi Burger ^(A) **29**
crumbed barramundi, cheese, pickles, cornichon mayo, milk bun

Cheeseburger 29
beef patty, cheese, caramelised onion, pickles, burger sauce, milk bun

add bacon 7 | avocado 6 | fried egg 4 | make it gluten free 4

MAINS

Confit Duck Leg 37 ^{DF, GF}
coconut yellow curry, pickled cucumber, fried shallot, coriander

Porchetta 39 ^{DF, GF}
honey garlic glaze, caramelised pumpkin, green onion

Mary Mae's Grilled Fish N' Chips 36 ^{DF, GF}
Australian barramundi ^(A), house slaw, chips, cornichon mayo, lemon

Chicken Schnitzel Caesar 31 ^{GF}
baby romaine, bacon, egg, parmesan, potato crunch, lemon, dressing

Chilli Prawn Linguini ^(I) **29** ^{DFO}
king prawns, cherry tomato, garlic, chilli, parsley

Sides

Hot Chips, *rosemary, malt vinegar mayo* ^{V, DFO, GF} | **12**

Green Beans, *shallot butter* ^{V, GF} | **16**

Sweet Potato Fries, *chilli mayo* ^{V, GF, DF} | **18**

SNACKS

Warm Focaccia 17 ^{VG, GFO, DF}
olives, capsicum, rosemary, olive oil, balsamic, salt

Halloumi Skewers (3) 23 ^{V, GF}
zucchini, pumpkin pesto, sesame, mint, hot honey

Buffalo Chicken Wings (10) 26 ^{GF}
buffalo sauce, blue cheese dressing, celery, carrot

Cajun Fish Tacos (3) 24 ^{GFO}
barramundi ^(A), corn salsa, pickled onion, lime, coriander

Cheeseburger Spring Rolls (3) 24
burger sauce, pickles

Loaded Fries 22 ^{GF}
bacon, cheese, caramelised onion, infinity sauce, chives

Charcuterie Board 36 ^{GFO}
maffra cloth ashed cheddar, cured meat, dried fruit
orange marmalade, pickled vegetables, lavosh

Salads & Bowls

Caramelised Pumpkin Bowl 23 ^{V, GF, DFO}
brown rice, caramelised onion, feta, pumpkin seeds, herbs,
dukkah, spiced honey vinaigrette

Nourish Bowl 21 ^{VG, GF, DF}
brown rice, cucumber, tomato, avocado, pepitas, chickpeas,
sunflower seed romesco

Spinach Melon Salad 23 ^{VO, GF}
bacon, compressed melon, candied pecans, onion, blue cheese,
melon vinaigrette

Baby Romaine Salad 18 ^{V, GF, DFO}
boiled egg, parmesan, potato crunch, lemon dressing

add chicken 8 | prawn ^(I) 9 | halloumi 8 | boiled egg 4

SWEETS \$16

Warm Brownie
orange marmalade, vanilla ice cream

Dulce de Leche Tiramisu
Sponge fingers, dulce de leche, mascarpone cream, cocoa

DF - dairy free | GF - gluten free | VG - vegan | V - vegetarian | GFO - gluten free option available | DFO - dairy free option available | VGO - vegan option available | VO - vegetarian option available

All meals are prepared in a kitchen that also handles other allergens. 15% Public holiday surcharge, No split bills

Seafood origin: (A) - Australian, (I) - Imported, (M) - Mixed origin

Cocktails

	Hugo Spritz 22 St-Germain Elderflower Liqueur, Dal Zotto Prosecco, soda, mint		Patron Margarita 24 Classic, tommy's, skinny or spicy
	French Martini 23 Bombay Sapphire gin, elderflower, raspberry, pineapple, lime		Passionfruit Margarita 25 Patron Tequila, Mezcal, vanilla, agave, passionfruit, lime
	Spiced Ginger Mojito 22 Bacardi 'Spiced' rum, lime, mint, ginger beer, bitters		Grey Goose Espresso Martini 24 Classic, salted caramel or vanilla
	Bloody Mary 21 Archie Rose 'True Cut' vodka, tomato juice, Mae's Mary 16 spices mix, celery, cherry tomato, lemon		Barrel Aged Negroni 22 Archie Rose Gin, Campari, Martini Rosso, Orange

Lemon Lime Bitters	6.5	Coca Cola • Coke Zero	6	Bottled Juice	6.5
Bundaberg Ginger Beer	6.5	Sprite • Soda Water • Tonic Water		Orange • Apple • Mango •	
Mary Mae's Iced Tea	7	Still Water	6	Cranberry • Pineapple	
Passionfruit Soda	7	Purezza Sparkling Water 1L	8		

Soft
Drinks

THE BEERS

ON TAP

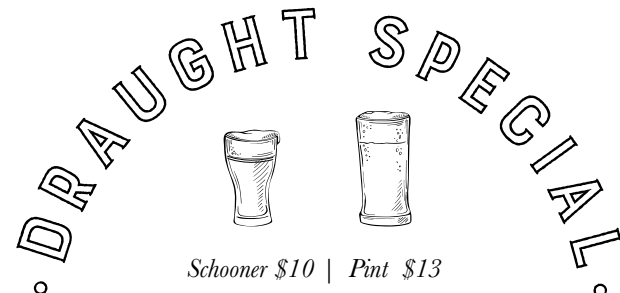
	Schooner	Pint
Great Northern 'Crisp' Lager, <i>QLD</i> 3.5%	12	15
XXXX Gold Australian Lager, <i>QLD</i> 3.5%	12	15
Hawke's Lager, <i>NSW</i> 4.5%	12	15
Asahi 'Super Dry' Lager, <i>JAP</i> 5%	15	18
4 Pines 'Pacific Ale' <i>NSW</i> 3.5%	13	16
Mary Maes Pale Ale by Slipstream, <i>QLD</i> 5%	12	15
Balter XPA, <i>QLD</i> 5%	14	17
Balter IPA, <i>QLD</i> 6.8%	15	18
Aether Ginger Beer, <i>QLD</i> 4.3%	14	17

PACKAGED

Travla Mid Strength Lager, <i>NSW</i> 3.5 %	11
Peroni 'Nastro Azzuro' Lager, <i>ITA</i> 5 %	12
Corona Extra, <i>MEX</i> 4.6 %	11 35 Bucket (4)
Young Henry's 'Cloudy' Cider, <i>NSW</i> 4.6 %	12

Mocktails

	Wildflower Breeze 16 Lyre's Gin Alternative., raspberry, elder- flower, pineapple, lime
	Strawberry Nojito 17 Lyre's White Rum Alternative., lime, strawberry, mint, soda
	Nah-Garita 16 Lyre's Tequila Alternative, Lyre's 'Orange Sec', lime, sea salt
	Virgin Mary 16 Tomato, Mary Mae's 16 spice mix, celery, cherry tomato, lemon



BALTER 'EASY HAZY' 4%

NON ALC

Asahi 0.0 non-alc Lager, <i>JAP</i>	10
Heaps Normal 0.5% Quiet XPA, <i>NSW</i>	10

RTDS

Archie Rose Gin & Blackberry Soda, Lemon Myrtle	15
Archie Rose Vodka & Soda, Finger Lime	15
Archie Rose Gin & Soda Peach, Passionfruit	15

WINES

SPARKLING & CHAMPAGNE

NV	Dal Zotto 'Pucino' <i>King Valley, VIC</i>	16	65
NV	A by Arras Sparkling Rosé, <i>TAS</i>	19	80
NV	House of Arras 'Blanc de Blanc' <i>TAS</i>	24	110
NV	Pommery Brut 'Royal', <i>Champagne, FRA (fiv)</i>	28	125

WHITE

25	Riesling Freak 'No.3' Riesling, <i>Clare Valley, SA (fiv)</i>	17	26	70
25	Opawa Sauvignon Blanc, <i>Marlborough, NZ</i>	16	25	65
26	Shaw + Smtih Sauvignon Blanc, <i>Adelaide Hills, SA</i>	20	30	85
24	Tar & Roses Pinot Grigio, <i>King Valley, VIC (fiv)</i>	17	26	70
25	Nick Spencer Pinot Gris, <i>Hilltops, NSW</i>	19	29	80
25	Monte Tondo 'MITO' Soave, <i>Veneto, ITA</i>	16	25	65
25	Alte Chardonnay, <i>Orange, NSW (fiv)</i>	15	24	60
24	Oakridge 'OTS' Chardonnay, <i>Yarra Valley, VIC</i>	19	29	80
25	Amelia Park Chardonnay, <i>Margaret River, WA</i>			110

ROSÉ

24	Annais 'Organic' <i>Mudgee, NSW (fiv)</i>	15	24	60
25	Rameau d'Or 'Petit Amour' <i>Méditerranée, FRA</i>	17	26	70
24	Château La Gordonne 'Vérité du Terroir' <i>Provence, FRA</i>	20	30	85

RED

24	Chilled Red	15	24	60
	Fringe Société Gamay, <i>South West France</i>			
23	Philip Shaw 'Wirewalker' Pinot Noir, <i>Orange, NSW</i>	18	28	75
23	TarraWarra Pinot Noir, <i>Yarra Valley, VIC (fiv)</i>			85
24	Mt Difficulty 'Roaring Meg' Pinor Noir, <i>Central Otago, NZ</i>	23	37	100
25	Te Mata Estate Gamay Noir, <i>Hawke's Bay, NZ</i>			90
21	Cantina Viticoltori Senesi Aretini 'Riserva' Sangiovese, <i>Chianti, ITA (fiv)</i>	17	26	70
25	Wirra Wirra 'Farmers Heart' Grenache, <i>McLaren Vale, SA (fiv)</i>	16	25	65
23	Forest Hill 'Highbury Fields' Shiraz, <i>Great Southern, WA</i>	15	24	60
22	Oliver's Taranga Shiraz, <i>McLaren, SA (fiv)</i>	19	29	80
21	Henschke 'Keyneton Euphonium' Shiraz Blend, <i>Barossa Valley, SA (fiv)</i>			150
22	Bremerton Cabernet Blend, <i>Langhorne Creek, SA (fiv)</i>	16	25	65

SWEET

NV	Fiore Moscato, <i>Mudgee, NSW (fiv)</i>	14	23	55
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NON-ALCOHOLIC

NV	NON 3 Toasted Cinnamon & Yuzu, <i>AUS (Halal firendly wine replacement)</i>	16	24	70
NV	Lyre's 'Classico' Sparkling, <i>AUS</i>	10		

(fiv) - made by a female winemaker and/or female owned run company
Alcohol can only be served from 10am. 15% Public holiday surcharge, No split bills