

EST. *The* 1897
MARY ELLEN
HOTEL

\$15 LUNGH SPECIALS

11:30AM-2:30PM MON-FRI

Chicken Schnitzel

Chips – salad – lemon

Grilled Squid Salad

Lemongrass – chilli – lime
pickled daikon – nam jim

Battered King Dory Fillets

Chips – salad – lemon

Al Fungi Pasta vg

Truffled mushrooms – baby spinach
peas – cream

Peri Peri Chicken Pizza

BBQ chicken – smoked bacon
red onion – roasted peppers

Chicken Burger

Crumbed breast fillet – lettuce
cheese – aioli – chips

\$15 NIPPERS MENU

INC. SOFT DRINK & ICE CREAM

Chicken Tenders

House crumbed chicken fillet – chips – sauce

Fish Goujons

Tempura battered flathead fillets
chips – sauce

Cheeseburger

Chargrilled beef pattie – cheese
BBQ sauce – fries

Ham & Pineapple Pizza

Traditional sugo tomato base – mozzarella

Menu selections are suitable for children under 12.

Includes a 7 oz soft drink & bowl of ice cream.

WEEKLY SPECIALS

MONDAY

\$15 Schnitzels

Hand crumbed chicken schnitzel
chips – salad – lemon

TUESDAY

\$25 Steak Night (250g)

Nolan's private selection – signature cut
basket of fries – house salad

WEDNESDAY

\$15 Pizza

10 inch sourdough – tomato base
peri peri chicken or 4 seasons

THURSDAY

\$15 Schnitzels

Hand crumbed chicken schnitzel
chips – salad – lemon

*No alterations – thank you.
Weekly Specials unavailable on
public holidays or special events.*

DESSERTS

ALL SERVED WITH FRENCH
VANILLA BEAN ICE CREAM

Sticky Date Pudding

Bailey's butterscotch sauce
walnut praline

14

Churros

Cinnamon dusted crisp pastries
chocolate ganache

14

Flourless Chocolate Brownie

Caramelised marshmallows
scorched almonds

14

**BOOK YOUR NEXT
CELEBRATION HERE**

maryellenhotel.com.au
4963 1100

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BRASSERIE MENU

Hotel OPEN from 10:00am

LUNCH 11:30am – 2:30pm | DINNER 5:30pm–9:00pm

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SHARE PLATES

Pizza Bread <i>vg</i>	14
10 inch sourdough - grana padano herbs de provance	
Arancini (5) <i>vg</i>	14
Caramelised pumpkin - sage - feta creamy aioli	
Golden Spring Rolls (4) <i>gf, vg</i>	11
Singapore dipping sauce	
Buffalo Wings (1/2kg) <i>gf</i>	15
Nashville hot sauce OR smoky BBQ glaze	
Charcuterie	26
Olives - hummus - pickled vegetables wafers - cured salami - shaved ham mature cheddar	
Tasting Plate	28
Pumpkin arancini - vegetarian spring rolls sticky buffalo wings - chargrilled squid	

SCHNITZELS

Hand Crumbed Chicken Breast Fillet	21
Served with chips - salad - lemon	

SAUCES

Gravy	3	Tangy Aioli	1
Diane	3	Perinaise	1
Mushroom	3	Chipotle BBQ	1
Pepper	3		

TOPPERS

Parmi	6
Shaved ham - tomato sugo - cheese	
Aloha	6
Tomato sugo - grilled pineapple shaved ham	
Mary's	7
Bacon - shallots - cheese - cream	
Ranchero	8
Pulled brisket - sour cream	
Ocean	9
Prawns - garlic - shallots - cream	

FAVOURITES

Pulled Brisket Nachos <i>gf</i>	21
8hr slow cooked brisket - guacamole sour cream- pico de gallo - cheese jalapenos	
Baja Fish Tacos (2)	17
Flathead fillets - crispy slaw - avocado soft flour tortillas - spiced aioli fresh pico salsa	
Fish 'n Chips	26
House battered king dory fillets salad - lemon - aioli	
Grilled Squid Salad <i>gf</i>	26
Lemongrass - chilli - lime - coriander Thai basil - bean shoots - nam jim	
Hervey Bay Scallops (4) <i>gf</i>	16
Gratinated dill - lemon butter	
Seasoned Wedges	14
Trio of sour cream - sweet chilli guacamole	

BURGERS

SERVED WITH BASKET OF FRIES

Mooney Mooney	20
Flame grilled wagyu beef pattie - BBQ glaze bacon - American cheese - pickles butter lettuce - seeded milk bun	
Smoky Brisket	22
8hr smoky pulled brisket - tangy slaw pickled chilli - American cheese battered onion rings	
The Nashville Sound	21
Buttermilk breast fillet - piquant spices bacon - cheese - avocado - perinaise butter lettuce	
Portobello Road <i>vg</i>	20
Grilled mushroom - leafy greens slow roast tomato - beetroot relish butter lettuce - cheddar	

SIDES

Basket of Fries 4.5 / 9
House Salad 6.5
Seasonal Vegetables 6.5

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THE GRILL

FLAME GRILLED WITH HOUSE BASTING SAUCE

Rump Steak (250g) <i>gf</i>	28
Nolan's private selection - signature cut full flavoured - basket of fries house salad	
Pinnacle Scotch Fillet (250g, MS2+) <i>gf</i>	42
Pasture fed - perfect marbling crushed rosemary chats - seasonal greens house made mustard - red wine jus	
Ocean & Earth <i>gf</i>	46
Chargrilled eye fillet - BBQ QLD prawns grilled squid - baby octopus lemon dill butter	
Rib Eye - On The Bone (350g, MS2+) <i>gf</i>	48
100% grass fed - southern tablelands free range - twice cooked chips red wine jus - house mustard	
Cock & Bull (250g) <i>gf</i>	34
Nolan's signature rump steak sticky buffalo wings - basket of fries	
Eye Fillet Steak (220g) <i>gf</i>	40
Hand selected centre cut from the tenderloin - twice cooked chips Frenched beans - red wine jus	

PANS

PAPPARDELE PASTA RIBBONS

Pesto Chicken	28
Breast fillet - bacon - mushroom - shallots garlic - pine nuts - cream	
Fun-guy <i>vg</i>	26
Truffled mushrooms - wilted spinach baby peas - cream	
Romano Seafood	30
Garlic prawns - chorizo - baby octopus olives - spinach - blistered cherry tomato garlic - chilli - lemon	
Smokin Hot & Saucy	28
Smoky pulled beef brisket ragu - olives shaved grana padano - preserved lemon chilli	

PIZZAS

10 INCH SOURDOUGH BASE TOMATO BASE - MOZZARELLA

Margherita <i>vg</i>	14
Traditional sugo - mozzarella - oregano	
Peri Peri	20
BBQ chicken - smoked bacon Spanish onion - roasted peppers	
The Gambino	22
Prawns - chorizo - cherry tomatoes garlic - shallots	
N.Y. CITY	18
Salami - chorizo - shaved ham	
Four Seasons <i>vg</i>	20
Mushrooms - artichoke - roasted peppers olives - red onion	
Bonfire	22
Smoked pulled brisket - caramelised onion bell peppers - chilli	

CHEF'S SIGNATURE

SEASONAL LOCAL SELECTIONS

Grilled Barramundi <i>gf</i>	32
Wild ocean caught from the Northern Territory - herbed baby potatoes seasonal greens - romesco cherry tomato - caper salsa grilled lemon	
Chicken Scallopini <i>gf</i>	34
Pan seared breast fillet - smoky bacon prawns - confit garlic - lemon dijon mustard cream - crushed chats seasonal greens	
White Pyrenees Lamb Rump	36
Fragrant pearl cous cous caramelised pumpkin - chimmi churri balsamic roasted baby beets	

vg - vegetarian | *gf* - gluten free