

EST. *The* 1897
MARY ELLEN
HOTEL

\$15 LUNGH SPECIALS

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

Chicken Schnitzel

Chips – salad – lemon

Grilled Squid Salad *gf*

Lemongrass – chilli – lime – nam jim

Battered King Dory Fillets

Chips – salad – lemon

Al Fungi Pasta *vg*

Truffled mushrooms – baby spinach
peas – cream

N.Y. City Pizza

BBQ chicken – smoked bacon
red onion – roasted peppers

Chicken Burger

Crumbed breast fillet – lettuce
cheese – aioli – chips

*No alterations – thank you. Lunch specials
unavailable on public holidays or special events.*

\$15 NIPPERS MENU

INC. SOFT DRINK & ICE CREAM

Chicken Schnitzel

House crumbed breast fillet – chips
tomato sauce

Crispy Fish & Chips

Tempura dory fillets – chips – tomato sauce

Nippers Burger

Grilled chicken fillet – cheese – aioli

Ham & Pineapple Pizza

Thin & crispy – tomato base – mozzarella

Menu selections are suitable for children under 12.

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

DESSERTS

ALL SERVED WITH FRENCH
VANILLA BEAN ICE CREAM

Sticky Date Pudding 15

Bailey's butterscotch sauce
walnut praline

Churros 15

Cinnamon dusted crisp pastries
chocolate ganache

Flourless Chocolate Brownie 15

Caramelised marshmallows
scorched almonds

BOOKINGS

To make a booking please
head to our website:
maryellenhotel.com.au

EVENING 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 Pizzas

Peri Peri – N.Y. City
Four Seasons – Bonfire

THURSDAY

\$15 Schnitzels

Hand crumbed chicken schnitzel
chips – salad – lemon

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

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MARY ELLEN
HOTEL

BRASSERIE MENU

Hotel OPEN from 10:00am

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

MARY ELLEN

HOTEL

SHARE PLATES

Pizza Bread <i>vg</i>	14
10 inch sourdough – grana padano herbs de provance – garlic	
Garlic & Herb Bread (4) <i>vg</i>	8
Toasted sub loaf	
Arancini (5) <i>vg</i>	15
Caramelised pumpkin – sage – feta creamy aioli	
Golden Spring Rolls (4) <i>vg</i>	13
Singapore dipping sauce	
Buffalo Wings (1/2kg) <i>gf</i>	16
Nashville hot sauce OR smoky BBQ glaze	
Tasting Plate	28
Pumpkin arancini – vegetarian spring rolls sticky buffalo wings – chargrilled squid	

SGHNITZELS

Hand Crumbed Chicken Breast Fillet	22
Served with chips – salad – lemon	

SAUCES

Gravy	3	Bernaise	3.5
Creamy Diane	3.5	House Mustard	3.5
Creamy Mushroom	3.5	Red Wine Jus	3.5
Creamy Green		Tangy Aioli	1.2
Peppercorn	3.5	Perinaise	1.2
Seeded Mustard Cream	3.5	Chipotle BBQ	1.2

TOPPERS

Parmi	6.5
Shaved ham – tomato sugo – cheese	
Aloha	6.5
Tomato sugo – grilled pineapple shaved ham – melted cheese	
Mary's	7
Bacon – shallots – cheese – cream	
Ranchero	8
Smoky pulled brisket & beans avocado – sour cream	
Ocean	9
Prawns – shallots – garlic cream	

FAVOURITES

Pulled Brisket Nachos <i>gf</i>	21
18hr slow cooked brisket smoky beans – mexicali cheese blend smashed avocado – sour cream jalapeños	
Baja Fish Tacos (2)	18
Dory fillets – crispy slaw – avocado soft flour tortillas – spiced aioli fresh pico salsa	
Fish 'n Chips	25
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	
Summer Salad <i>dfr, vg</i>	24
Saffron infused pearl cous cous roasted peppers – caramelised onion wild mushrooms – rocket – house labna toasted pepitas – pomegranate dressing	
<i>Add chicken</i>	5
<i>Add prawns</i>	8
Sweet Potato Fries <i>gf</i>	14
Served with garlic aioli or perinaise	

BURGERS

SERVED WITH BASKET OF FRIES

Mooney Mooney	22
Flame grilled wagyu beef pattie – BBQ glaze bacon – American cheese – pickles butter lettuce – creamy aioli – 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 – southern spices bacon – cheese – avocado – perinaise butter lettuce	
Portobello Road <i>vg</i>	20
Sautéed mushrooms – leafy greens slow roast tomato – beetroot relish butter lettuce – cheddar	

SIDES		
Basket of Fries <i>gf</i>		4.5
Bucket of Fries w Creamy Aioli		9.5
Seasonal Greens		8
Rosemary Roasted Chats		7

THE GRILL

FLAME GRILLED WITH HOUSE BASTING SAUCE

Rump Steak (250g) <i>gf</i>	30
Nolan's private selection – signature cut full flavoured – basket of fries house salad	
Pinnacle Scotch Fillet (250g, MS2+) <i>gf</i>	43
Pasture fed – perfect marbling crushed rosemary chats – seasonal greens house made mustard – red wine jus	
Ocean & Earth <i>gf</i>	48
Chargrilled eye fillet 220g BBQ Queensland prawns – grilled squid charred baby octopus – lemon dill butter rosemary potatoes	
Rib Eye – On The Bone (350g, MS2+) <i>gf</i>	48
Southern tablelands – grass fed twice cooked hand cut chips seasonal greens – red wine jus house mustard	
Cock & Bull (250g) <i>gf</i>	36
Nolan's signature rump steak sticky buffalo wings – basket of fries house salad	
Eye Fillet Steak (220g) <i>gf</i>	42
Hand selected tenderloin centre cut twice cooked hand cut chips seasonal greens – red wine jus	

PANS

PAPPARDELE PASTA RIBBONS

Pesto Chicken	28
Breast fillet – bacon – mushroom – shallots garlic – pine nuts – cream	
Fun-guy <i>vg</i>	28
Truffled exotic mushrooms – wilted spinach baby peas – cream	
Romano Seafood	32
Garlic prawns – chorizo – baby octopus olives – spinach – blistered cherry tomato garlic – chilli – lemon	
Smokin Hot & Saucy	28
18hr smoky pulled brisket ragu kalamata olives – preserved lemon light chilli – shaved grana padano	

PIZZAS

10 INCH SOURDOUGH BASE TOMATO BASE - MOZZARELLA

Margherita <i>vg</i>	14
Traditional sugo – mozzarella – oregano	
Peri Peri	21
BBQ chicken – smoked bacon Spanish onion – roasted peppers	
The Gambino	22
Prawns – chorizo – cherry tomatoes garlic – shallots	
N.Y. CITY	20
Pepperoni – shaved leg ham black forest bacon – red onion	
Four Seasons <i>vg</i>	20
Mushrooms – cherry tomatoes roasted peppers – olives	
Bonfire	22
Smoky 18hr pulled brisket – caramelised onion roast capsicum – jalapeños	

CHEF'S SIGNATURE

SEASONAL LOCAL SELECTIONS

Grilled Barramundi <i>gf</i>	35
Wild ocean caught – Northern Territory herbed baby potatoes – seasonal greens romesco – cherry tomato & caper salsa grilled lemon	
Chicken Scallopini <i>gf</i>	34
Pan seared breast fillet – prawns black forest bacon – confit garlic – lemon dijon mustard cream – crushed chats seasonal greens	
Harissa Lamb Rump	35
Smoked eggplant – saffron pearl cous cous preserved lemon- charred broccolini house labna – pomegranate reduction	

vg – vegetarian | *gf* – gluten free
dfr – dairy free on request