

EST. *The* 1897  
MARY ELLEN  
HOTEL

---

---

# BRASSERIE MENU

---

---

Hotel **OPEN** from 10:00am

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

EST. *The* 1897

# MARY ELLEN HOTEL

## SHARE PLATES

<b>Breads (4pc)</b>	10
Roast garlic & Provençale herbs With melted mozzarella	12
<b>Arancini (5) vg</b>	17
Roast pumpkin – caramelized onion fresh sage – aioli – shaved parmesan	
<b>Flash Fried Salt &amp; Pepper Squid gf</b>	18
With lime – chili – coriander	
<b>Vegetarian spring rolls (4) vg</b>	15
Nuoc cham dipping sauce	
<b>Sticky Chicken Drumettes</b>	18
Smoky BBQ dipping sauce	
<b>Tasting Plate</b>	32
Pumpkin arancini – vegetable spring rolls S&P Squid – smoky chicken drumettes	

## SCHNITZELS

HAND CRUMBED IN  
JAPANESE-STYLE PANKO BY OUR CHEFS, SERVED  
W/ A BASKET OF FRIES & A SIDE SALAD

<b>Chicken Breast fillet</b>	24
<b>Chickpea – Mushroom – Spinach vg</b>	24

## SAUCES

Gravy	4	Red Wine Jus <i>gf</i>	5
Peppercorn Cream	4	Creamy Mushroom	4
Diane sauce	4	Garlic Cream <i>gf</i>	4
Garlic Aioli <i>gf</i>	2	House BBQ <i>gf</i>	2

## TOPPERS

<b>Parmigiana</b>	7
Napolitana tomato sauce – melted mozzarella double smoked Virginia ham	
<b>Mary's</b>	7
Grilled bacon – melted cheese – garlic cream	
<b>Tex Mex</b>	10
Pulled Brisket – smoky beans – corn chips sour cream – avocado	
<b>Prawn Topper <i>gf</i></b>	10
Garlic prawns in a creamy sauce	

## SALADS

<b>Summer Salad</b>	28
Garlic & thyme grilled chicken crispy bacon lardons – baby cos lettuce shaved parmesan – creamy aioli dressing herbed sourdough croutons	
<b>Grilled Asian Squid <i>gf</i></b>	32
Bean shoots – red onion – coriander sesame seeds – julienne carrot – pea sprouts – crisp eschalots – Thai basil Vietnamese mint – Nahm Jim dressing	

## FAVOURITES

<b>Pulled brisket nachos <i>gf</i></b>	25
18Hr wood-smoked brisket Mexican beans – melted cheese pickled jalapenos – sour cream avocado – roast corn salsa	
<b>Baja Fish Tacos (2)</b>	20
Flash-fried Cape Whiting fillets crunchy slaw – avo – roast corn salsa <i>Add basket of fries</i>	5
<b>Classic Fish and Chips</b>	26
Tempura house battered Cape Whiting basket of fries – chef's salad aioli – lemon	
<b>Mooney Mooney Burger</b>	25
Flame-grilled wagyu ground beef patty American cheese – pickles – lettuce toasted milk bun – house BBQ aioli – basket of fries	
<b>Chicken Burger</b>	25
Grilled chicken fillet – smoky bacon avocado – burger cheese – lettuce leaves creamy aioli – basket of fries	
<b>Cheese &amp; Bacon Burger</b>	25
Flame grilled wagyu beef patty – pickles streaky bacon – burger cheese crispy onion rings – toasted milk bun house BBQ – American Mustard basket of fries	
<b>Flash Fried – Salt &amp; Pepper Squid <i>gf</i></b>	26
Basket of fries – chef's salad aioli – lemon	
<b>Bucket of fries</b>	11
<b>Basket of fries</b>	5
<b>Add gravy</b>	4

EST. *The* 1897

# MARY ELLEN HOTEL

## THE GRILL

<b>Rump Steak (250g)</b>	<b>33</b>
Nolan's private selection – Gympie Signature cut – full-flavoured Served w/ chef's salad & a basket of fries	
<b>Scotch Fillet Steak (300g, MS3+)</b>	<b>42</b>
Pinnacle pasture fed – Northern Tasmania Perfect marbling – rich succulent flavour Served w/ chef's salad & a basket of fries	
<b>Cock and Bull</b>	<b>32</b>
Porterhouse sirloin steak –220g BBQ glazed chicken drumettes Served with a basket of fries	
<b>Steak Frites</b>	<b>27</b>
Porterhouse sirloin steak –220g grass-fed – southern tablelands Served with a basket of fries	

## ADD-ONS

<b>Chefs salad</b>	<b>6</b>
Mixed salad leaves – bean shoots pea sprouts – shaved parmesan toasted almonds – roasted peppers	

## CHEF'S SIGNATURE

<b>Barramundi fillet <i>gf</i></b>	<b>36</b>
Wild caught in NT – Crispy Skin Thyme roasted potato galette – fennel pickle seasonal greens – grilled lemon – salsa verde	
<b>Chicken Scallopini <i>gf</i></b>	<b>36</b>
Confit garlic – lemon – thyme Black Forest bacon – grilled prawns broccolini florets – rosemary chats garlic crème reduction	
<b>Seafood Fettucine</b>	<b>36</b>
Tiger prawns – local black mussels grilled squid – Cape whiting filets – baby capers roasted red peppers – herbed beurre blanc toasted pangritata – grilled lemon	
<b>Fettuccini al fungi <i>vg</i></b>	<b>28</b>
Sauté mushrooms – caramelized onion garden peas – broccolini – baby spinach cream – toasted almonds – shaved parmesan	

## PIZZAS

**10 INCH SOURDOUGH BASE  
TRADITIONAL TOMATO SAUCE  
MOZZARELLA**

<b>Margherita <i>vg</i></b>	<b>18</b>
Traditional tomato base – mozzarella cheese oregano	
<b>The Bronx</b>	<b>22</b>
Double American pepperoni	
<b>God Father</b>	<b>23</b>
Pepperoni – shaved Virginia ham mushrooms – roasted peppers – red onion	
<b>Hawaiian</b>	<b>22</b>
Double-smoked Virginia ham – pineapple	
<b>Rio Grande</b>	<b>25</b>
Pulled brisket – smoky beans – avocado roasted peppers – sour cream – corn chips	
<b>Verde Luna</b>	<b>23</b>
Fresh asparagus spears – field mushroom red onion – roasted peppers – salsa verde	

## DESSERTS

<b>Sticky Date Pudding</b>	<b>16</b>
Warm Bailey's butterscotch sauce crunchy praline – vanilla bean ice cream	
<b>Churros</b>	<b>16</b>
Cinnamon sugar-dusted crispy pastries Dark chocolate & warm Caramel sauces	
<b>Flourless chocolate brownie <i>gf</i></b>	<b>16</b>
Caramelized marshmallows scorched almonds – vanilla bean ice cream warm Belgium chocolate sauce	
<b>Affogato</b>	<b>16</b>
Hot espresso shot – vanilla bean ice cream Frangelico liqueur or Baileys Irish cream	
<b>French Vanilla bean ice cream</b>	<b>12</b>
Warm Belgium chocolate sauce	
<b>Kids ice cream</b>	<b>4</b>
Chocolate or strawberry topping sprinkles	

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

EST. *The* 1897

# MARY ELLEN HOTEL

## LUNGH SPECIALS

11:30AM-2PM MON-FRI

**Grilled Asian Squid *gf*** 18  
Bean shoots – red onion– coriander  
sesame seeds – julienne carrot  
pea sprouts – crisp eschalots – Thai basil  
Vietnamese mint – Nahm Jim dressing

**Fish & Chips** 18  
Tempura battered cape Whiting fillets  
Basket of fries – lemon – aioli

**Chicken Burger** 18  
Grilled chicken fillet – burger cheese  
crisp lettuce – aioli dressing – basket of fries

**Summer salad** 18  
Crunchy cos lettuce – crispy bacon  
shaved parmesan – aioli dressing  
herbed sourdough croutons  
*Add Grilled Chicken* 8

**Chicken schnitzel** 20  
Hand crumbed Panko Breast Fillet  
Basket of fries – side salad – lemon

**Steak Frites** 22  
Porterhouse steak – 200g  
grass-fed – southern tablelands  
Served with a basket of fries

**Lunch special side salad**

*No alterations – thank you.  
Excl. public holidays & special events*

**DINE-IN ONLY**

## FUNCTIONS

Book your next function at the  
Mary Ellen! We have plenty of space  
available, complete with convenient  
access to our bistro, bar, live music and  
a special functions menu.

Learn more at:  
[maryellenhotel.com.au/functions](http://maryellenhotel.com.au/functions)

## EVENING SPECIALS

AVAILABLE FROM 5.30 TO 8.00 PM

**MONDAY**

**\$18 Schnitzels**

Handcrumbed Panko chicken breast fillet  
Basket of fries – side salad

**TUESDAY**

**\$25 Steak Night**

basket of fries – side salad

**WEDNESDAY**

**\$20 Mexican**

Baja Fish Tacos (2) – basket of fries  
OR Pulled Brisket Nachos  
\$6 Coronas – \$10 Margaritas

**THURSDAY**

**\$18 Schnitzels**

Handcrumbed Panko chicken breast fillet  
Basket of fries – side salad

*Unfortunately, no alteration or changes  
are permitted to our discounted offers.*

**DINE-IN ONLY**

## 4 NIPPERS' MENU

**INCLUDES SOFT DRINK & ICE CREAM**

**Chicken Nuggets** 16  
Tempura chicken breast nuggets  
basket of fries – tomato sauce

**Fish and Chips** 16  
House battered cape Whiting fillets  
basket of fries – lemon

**Pasta** 16  
Bolognese pasta sauce – fettuccine  
shaved parmesan

**Cheeseburger** 18  
Wagyu beef patty – American cheese  
tomato sauce – basket of fries

*Nippers' menu suitable for children under 12.*