

EST. *The* 1897
MARY ELLEN
HOTEL

BRASSERIE MENU

Hotel is **OPEN** from 10:00am

LUNCH served from 11.30am – 2.30pm

DINNER served from 5.30pm – 8.30pm Sunday to Thursday
& 5.30pm – 9:00pm Friday and Saturday

PIZZAS are available from 5:30pm – 9:00pm everyday

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SHARE PLATES

Garlic bread Toasted garlic and herb baguette	10
Cheese bread Garlic & herb baguette – melted mozzarella	12
Arancini (5) Vg Four cheese and fresh thyme Basil pine-nut pesto – shaved parmesan	18
Sticky Singapore Pork Belly gfr Crispy pork bites – soy-infused glaze	18
Pan-seared Hokkaido scallops – 4 gf Smoked butternut puree – Porcini salt Caramelised leeks – pangritata	24
Spring Rolls Hand-rolled vegetable & rice noodle rolls Soy & sesame dipping sauce	14
Buffalo Chicken Drumettes – 500g gf Coated in nashville hot sauce or Smoky house BBQ	18
Salt & Pepper Squid gfr Lightly dusted – flash fried w/ garlic aioli	20

STEAKS

ALL STEAKS ARE SERVED WITH A BASKET OF FRIES
& CHEF'S SALAD & BASTED WITH RED WINE JUS

Rump Steak 250g Nolan's private selection – Gympie Full flavoured – signature cut	33
Scotch Fillet 300g MsS3+ Pinnacle pasture fed – Northern Tasmania Perfect marbling – succulent rich flavour	42
Cock and Bull Porterhouse sirloin steak 220g – BBQ glaze Topped with chicken drumettes – house	35
Porterhouse – 220g 140 days grain fed sirloin steak Southern Queensland	27
Porcini, Thyme & Rosemary infused butter	5

CHEF'S SIGNATURE

SEASONAL, LOCAL SELECTIONS

Grilled Barramundi gf Wild caught in N.T. – grilled lemon Smoked pumpkin puree – fennel pickle Thyme roasted galette – broccolini	36
Chicken Scallopini gf Confit garlic – thyme – cream Black forest bacon – grilled tiger prawns Seasonal greens – rosemary potatoes	36
Crackling Pork Belly gf Thyme roasted galette – pickled fennel Seasonal greens – smoked pumpkin puree Reduced pan juices	36
Nepalese Chicken Curry gf 🌶️ Chickpeas – potatoes – fresh tomato Toasted aromatic spices – cream Roasted almonds – fragrant basmati rice Poppadums – minted yogurt	28

FAVOURITES

Pulled Brisket Nachos gf 18hr wood smoked brisket & mexican beans Toasted corn chips – melted cheese Pickled jalapeños – sour cream Roast corn salsa – avocado	25
Fish & Chips House battered King Dory fillets Served w/ side salad & basket of fries Lemon – creamy aioli	28
Thai Beef Salad gfr Cooked medium & thinly sliced Soy & sesame glazed sirloin steak Bean shoots – crisp eschalots Toasted peanuts – pickled fennel Nahm Jim dressing – fried noodles	28
Mooney Burger Flame grilled wagyu ground beef patty American cheese – pickles – smoky BBQ Shredded lettuce – bacon rashers Toasted milk bun – basket of fries	25
The Nashville Burger Crispy southern spiced buttermilk chicken Nashville hot sauce – grilled bacon – Avocado – lettuce – toasted milk bun Burger cheese – basket of fries	25

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PANS

- Seafood Fettuccine** 36
Pan seared tiger prawns & squid
Steamed local Black mussels – King Dory
Garlic – chili – herbed beurre blanc
- Braised Lamb Ragù** 30
Pulled braised lamb shoulder – tomato
Preserved lemon – red wine
Soft feta – fettuccine
- Maple Glazed Pumpkin Fettuccine** 28
Baby peas – toasted walnuts – cream
English spinach – broccolini florets – nutmeg

SGHNITZELS

24

HAND CRUMBED IN JAPANESE PANKO CRUMB
SERVED W/ A BASKET OF FRIES & A SIDE SALAD

SAUCES

Gravy	4	Red Wine Jus	5
Creamy Diane	4	Aioli	2
Peppercorn Cream	4	Smokey BBQ	2
Creamy Mushroom	4	Nashville Hot Sauce	2
Garlic Cream	4	Compound Butter	5

porcini - rosemary - thyme infused

TOPPERS

- Neapolitan** 5
Tomato sugo – melted mozzarella cheese
- Parmigiana** 7
Shaved smoked ham – sugo – mozzarella
- Garlic Prawns** 9
Sauté prawns in garlic cream reduction
- Mary's** 7
Bacon – garlic cream – melted cheese
- Rio** 9
Smoky bacon – garlic cream – avocad
- Buffalo Drumettes** 9
Smokey house BBQ or Nashville sauce

PIZZAS

- Margherita** 17.5
Traditional tomato sugo base – oregano
Double mozzarella
- Flame Grilled Chicken** 25
Black forest bacon – chicken breast fillet
Roasted red capsicum – spanish onion
Nashville sauce – optional
- Meat Lovers** 25
Grilled chicken – black forest bacon
Virginia smoked ham – wagyu ground beef
House BBQ swirl (optional)
- Pesto Pumpkin** 22
Maple glazed pumpkin – baby spinach
Spanish onion – roasted red capsicum
Pine nut pesto

SIDES

Bucket Of Fries – Creamy Aioli	10
Basket Of Fries	5
Charred broccolini – almond butter	10
Roasted rosemary baby potato	5

DESSERTS

- Sticky Date & Walnut Pudding** 16.5
Warm Baileys butterscotch sauce
Crunchy praline – vanilla bean ice cream
- Churros** 16.5
Cinnamon sugar-dusted crisp pastries
Dark chocolate ganache – caramel sauce
- Warm Chocolate & Raspberry Brownie gf** 16.5
Caramelised marshmallows
Vanilla ice cream – scorched almonds
Dark chocolate sauce
- Affogato** 16.5
Warm espresso shot – Frangelico or Baileys
Warm vanilla bean ice cream
- French Vanilla Bean Ice Cream** 12
Warm Belgium chocolate ganache
- Kids ice cream (2 scoops)** 4
Chocolate or Strawberry topping

BOOKINGS

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

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LUNCH SPECIALS

11.30AM - 2.30PM
MONDAY TO FRIDAY

- Lunch Chicken Burger** 18
Crispy Southern fried chicken
American cheese – creamy aioli
Shredded lettuce – toasted milk bun
Basket of fries
- Lunch Bolognaise** 18
Traditional meat ragu – tomato – red wine
Parmesan – fettuccine
- Lunch Nepalese Chicken Curry gf** 18
Chickpeas – potatoes – cream
Toasted aromatic spices – fresh tomato
Fragrant basmati rice – coriander leaves
- Lunch Fish & Chips** 18
House battered King Dory fillets
Side salad – basket of fries – lemon
- Lunch Schnitzel** 18
Panko crumbed chicken breast fillet
Basket of fries – side salad – lemon
- Lunch Porterhouse – 220g gf** 25
140 days grain fed sirloin steak
Southern Queensland
Served with a basket of fries & side salad

No Alterations – Thank You
Excl. Public Holidays & Special Events

NIPPERS' MENU

16

\$16 - INCLUDES SOFT DRINK & ICE-CREAM
AVAILABLE TO CHILDREN 12 AND UNDER

- Chicken Nuggets**
Tempura chicken breast nuggets
Basket of fries – tomato sauce
- Tempura Fish**
House battered King Dory fillets
Basket of fries – tomato sauce
- Pasta**
Bolognaise sauce – fettuccine pasta –
Parmesan cheese
- Cheeseburger**
Beef Pattie – american cheese
Tomato sauce – basket of fries

EVENING SPECIALS

AVAILABLE FROM 5.30PM TO 8.00PM

MONDAY

\$18 Schnitzels

Hand crumbed chicken breast schnitzel
served with a basket of fries & a side salad

TUESDAY

\$25 Steak Night

Nolan's Private Selection 250g Rump Steak
served with a basket of fries & a side salad

WEDNESDAY

\$18 Pasta Night

Chefs' freshly prepared pasta
please enquire as to today's selection

Garlic bread 10

Toasted garlic & herb baguette

THURSDAY

\$18 Schnitzels

Hand crumbed chicken breast schnitzel
served with a basket of fries & a side salad

unfortunately, no changes or alterations can be
made to our discounted specials
Dine in only

Excludes Public Holidays & Special Events

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