

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

EST. *The* 1897

# MARY ELLEN HOTEL

## SHARE PLATES

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

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

## CHEF'S SIGNATURE

SEASONAL, LOCAL SELECTIONS

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

## FAVOURITES

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

EST. *The* 1897

# MARY ELLEN HOTEL

## 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](http://maryellenhotel.com.au)

EST. *The* 1897

# MARY ELLEN HOTEL

## LUNCH SPECIALS

11.30AM - 2.00PM  
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](http://maryellenhotel.com.au/functions)