

EST. *The* 1897  
**MARY ELLEN**  
HOTEL

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# BRASSERIE MENU

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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

<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</b> Crispy pork bites - soy-infused glaze	18
<b>Pan-seared Hokkaido scallops - 4 gfr</b> Smoked butternut puree - Porcini salt Caramelised leeks - pangritata	20
<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 SERVED WITH A BASKET OF FRIES,  
CHEFS 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 Ms3+</b> Nolans Blue Label yearling steak Perfect marbling - Rich succulent flavour	45
<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
<b>Compound Butter</b> infused w/ porcini, thyme & rosemary	4

## 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</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 Swiss 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

Alert staff of allergies (not all ingredients listed)

vg - vegetarian | gf - gluten free | dfr - dairy free on request

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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	4

infused w/ porcini, thyme & rosemary

## 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 – avocado
- Buffalo Drumettes** 9  
Smokey house BBQ or Nashville sauce

## BOOKINGS

To make a booking please head to our  
website: [maryellenhotel.com.au](http://maryellenhotel.com.au)

## PIZZAS

- Margherita** 18  
Traditional tomato sugo base – oregano  
Double mozzarella 25
- Flame Grilled Chicken** 25  
Black forest bacon – chicken breast fillet  
Roasted red capsicum – spanish onion  
Nashville sauce
- Meat Lovers** 24  
Grilled chicken – black forest bacon  
Virginia smoked ham – wagyu ground beef  
House BBQ swirl
- Pesto Pumpkin** 22  
Maple glazed pumpkin – baby spinach  
Spanish onion – roasted red capsicum  
Pine nut pesto
- Hawaiian Pizza**  
Triple smoked Virginian ham – Pineapple

## 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** 16.5  
**Brownie gf**  
Caramelised marshmallows  
Vanilla ice cream – scorched almonds
- Affogato** 16.5  
Dark chocolate sauce
- 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

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# MARY ELLEN HOTEL

## LUNCH SPECIALS

11.30AM - 2.00PM  
MONDAY TO FRIDAY

- Lunch Chicken Burger** 18  
Crispy Southern fried chicken  
Swiss 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 - Swiss 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

#### \$20 Taco Night

Baja Fish tacos - 2  
basket of fries

### 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)

Please advise staff of any allergies before  
placing your order as not all ingredients are  
listed on the menu.