

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

MARY ELLEN HOTEL

SHARE PLATES		PANS	
Garlic bread Toasted garlic and herb baguette	10	Seafood Fettuccine Pan seared tiger prawns - Squid Steamed local black mussels - King Dory	36
Cheese bread Garlic & herb baguette - Melted mozzarella	12.5 a	Garlic – Chili – Herbed beurre blanc	
Arancini (5) Vg Four cheese and fresh thyme Basil pine-nut pesto – Shaved parmesan	18	Braised Lamb Ragu Pulled braised lamb shoulder - Tomato Preserved lemon - Red wine Soft feta - Fettuccine	32
Singapore Pork Belly gfr Crispy pork bites – Sticky soy-infused glaze	18	Maple Glazed Pumpkin Fettuccine Broccolini florets - Baby spinach Toasted walnuts - Pesto cream Fresh Nutmeg - Shaved parmesan	30
Hand-rolled vegetable & rice noodle rolls	14.5	FAVOURITES	
Soy & sesame dipping sauce Salt & Pepper Squid gfr Lightly dusted flash fried w/ garlic aioli	18	Pulled Brisket Nachos gf 18hr wood smoked brisket & mexican beans Toasted corn chips - Cheese Pickled jalapeños - Sour cream Roast corn salsa - Avocado	26
CHEF'S SIGNATURE SEASONAL, LOCAL SELECTIONS		Fish & Chips House battered King Dory fillets	28
Grilled Barramundi gf Wild Caught - Northern Territory	38	Served w/ side salad & basket of fries Lemon – Creamy aioli	
Smoked pumpkin puree – Fennel pickle grilled lemon – Broccolini florets Thyme roasted galette		Thai Beef Salad Cooked medium & thinly sliced Soy & sesame glazed sirloin steak	30
Chicken Scallopini gf Confit garlic – Lemon – Thyme Black forest bacon – Grilled tiger prawns	36	Bean shoots – Crispy eschalots Toasted peanuts - Pickled fennel Nahm Jim dressing - Fried noodles	
Garlic cream - Rosemary potatoes Seasonal greens		Mooney Burger Flame grilled wagyu ground beef patty	25
Crackling Pork Belly gf Thyme roasted galette - Pickled fennel Seasonal greens - Smoked pumpkin puree	38	Swiss cheese – Pickles – Smoky BBQ Lettuce - Bacon rashers Toasted milk bun - Basket of fries	
Reduced pan juices		The Nashville Burger	25
Nepalese Chicken Curry gf Decision Chickpeas – Potatoes – Fresh tomato Toasted aromatic spices – Cream Roasted almonds – Fragrant basmati rice	30	Crispy southern spiced buttermilk chicken Nashville hot sauce – Grilled bacon – Avocado – Lettuce – Toasted milk bun Swiss cheese – Basket of fries	
Poppadums – Minted yogurt Alert staff of allergies (not all ingredients listed)	Moroccan Salad Saffron pearl couscous - Sultanas - Shallots Glazed cinnamon spiced pumpkin - Rocket Roasted red peppers - Mushrooms	30
vg - vegetarian gf - gluten free gfr - gluten free on request		Toasted almonds - Red onion - Balsamic Soft feta-house dukkah - Minted yogurt add: Lemon grilled chicken 8	
dfr - dairy free on request		Sautéed garlic prawns 10	



STEAKS PIZZAS ALL STEAKS SERVED WITH A BASKET OF FRIES, CHEFS SALAD & BASTED WITH RED WINE JUS Margherita 20 Traditional tomato sugo base - Oregano Rump Steak 250g 33 Double mozzarella Nolan's private selection - Gympie 25 Full flavoured - Signature cut Flame Grilled Chicken Black forest bacon - Marinated chicken Scotch Fillet 300g MsS3+ 48 Roasted red capsicum - Spanish onion Nolans Blue Label yearling steak Nashville Hot Sauce - Lemon wedge Perfect marbling - Rich succulent flavour 25 **Meat Lovers** Porterhouse - 220g 28 Grilled chicken - Black forest bacon 140 days grain fed sirloin steak Wagyu ground beef - Smoked ham Southern Queensland House BBQ swirl Compound Butter 4 **Pesto Pumpkin** 25 Infused w/ porcini, thyme & rosemary Maple glazed pumpkin – Baby spinach Spanish onion - Roasted red peppers Pine nut pesto **SIDES** Bucket Of Fries - Creamy Aioli 10 23 Hawaiian Pizza **Basket Of Fries** 5 Triple smoked Virginian ham - Pineapple Charred broccolini - almond butter 10 Roasted rosemary baby potato 5 **DESSERTS** Sticky Date & Walnut Pudding 16.5 **SCHNITZELS** Warm Baileys butterscotch sauce Crunchy praline - Vanilla bean ice cream HAND CRUMBED IN JAPANESE PANKO CRUMB SERVED W/ A BASKET OF FRIES & A SIDE SALAD Churros 16.5 Cinnamon sugar-dusted crisp pastries Dark chocolate ganache - Caramel sauce **SAUCES** 16.5 Warm Flourless Chocolate & Red wine jus gf Gravy 4 Raspberry Brownie Aioli Creamy Diane 4 2 Caramelised marshmallows 2 Peppercorn Cream 4 Smokey BBQ Vanilla ice cream - Scorched almonds Nashville Hot Sauce 2 Mustard Cream gf 4 Dark chocolate sauce Creamy mushroom 4 Garlic Cream gf 4 16.5 Warm espresso shot - Frangelico or Baileys **TOPPERS** Warm vanilla bean ice cream 12 French Vanilla Bean Ice Cream Neapolitan Tomato sugo - Melted mozzarella cheese Warm Belgium chocolate ganache

BOOKINGS

4

Kids ice cream (2 scoops)

Chocolate or Strawberry topping

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

Garlic Prawns Sauté prawns in garlic cream reduction Mary's Bacon - Garlic cream - Melted cheese

Shaved smoked ham - Sugo - Mozzarella

Parmigiana



18

LUNCH SPECIALS

11.30AM-2.00PM - MONDAY TO FRIDAY

Side Salad – Basket of Fries – Lemon	18
Lunch Bolognaise Traditional meat ragu – Tomato – Red wine Parmesan - Fettuccine	18
Lunch Nepalese Chicken Curry of	18

Landin Nepalese Chieken Carry 61
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
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

EVENING SPECIALS

AVAILABLE FROM 5.30PM TO 8.00PM

MONDAY

\$18.50 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 Curry Night

Nepalese chicken curry Served with Basmati rice Poppadums & minted youghurt

THURSDAY

\$18.50 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

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

NIPPERS' MENU

\$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