

EST. *The* 1887
MARY ELLEN
HOTEL

BREADS		
GARLIC+HERB BAGUETTE	10	CHEESY GARLIC BREAD 13
SHARE PLATES		
VEGETARIAN SPRING ROLLS	w/ Chilli Caramel	15
SWEET POTATO FRIES	w/ Spicy Chipotle & Roasted Garlic Mayo (GF)	16
ROASTED PUMPKIN ARANCINI	w/ Sage + Feta	18
KOREAN CHICKEN	Tossed in Ssamjung Sauce, Toasted Sesame Seeds	18
CRISPY SINGAPORE PORK BELLY	w/ Soy Infused Glaze	18
FLASH-FRIED SALT & PEPPER SQUID	w/ Lemon, Roasted Garlic Aioli	19
STEAMED LOGAL BLACK MUSSELS	w/ Garlic, White Wine, Garlic Bread	22

SEASONAL CHEF'S SELECTION		
SEAFOOD FETTUCCINE	Prawns, Squid, Whiting, Mussels, Confit Garlic, Light Chili, White Wine, Herbed Pangrittatta	34
WILD MUSHROOM FETTUCCINE	Confit Garlic, Toasted Walnuts, Broccolini, Sundried Tomatoes, Baby Spinach, Crumbled Feta, Fresh Nutmeg	32
PULLED LAMB SHOULDER RAGU	Sumac, Preserved Lemon, Tomato, Kalamata Olives, Crumbled Feta, Fettuccine	32
LAMB CUTLETS	Crumbed Cowra Lamb Cutlets (2), Creamed Paris Mash, Seasonal Greens, Rich Gravy Add Cutlet +8	33
THAI RED SEAFOOD CURRY	Prawns, Squid, Mussels, Whiting, Coconut Cream Infused w/ Lemongrass & Kaffir Lime, Leafy Greens, Jasmine Rice (GF)	35
GHICKEN SCALLOPINI	Grilled Prawns, Black Forest Bacon, Chats, Winter Greens, Mustard Cream (GF)	36
ETTY BAY BARRAMUNDI	Triple-Cooked Baby Potatoes, Grilled Broccolini Florets, Pickled Fennel, Salsa Verde	36

PUB CLASSICS	
VEGETARIAN BEAN NAGHOS	24
Smokey Bean Mix, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)	
PULLED BRISKET NAGHOS	26
18 Hr Wood-Smoked Brisket & Mexican Beans, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)	
FISH + CHIPS	28
House Battered New Zealand Whiting Fillets, Side Salad, Lemon, Aioli	
WARM PEARL COUS COUS SALAD	28
Cinnamon Spiced Pumpkin, Roasted Baby Beets, Toasted Pepitas, Cranberries, Feta, Balsamic Glaze Add Chicken +8 Add Prawns +10	
VIETNAMESE CHICKEN SALAD	28
Shaved Wombok Slaw, Bean Shoots, Fried Eschallots, Crispy Noodles, Roasted Peanuts, Nuoc Cham Dressing (GF)	

PIZZA		
MARGHERITA	Tomato Sugo Base, Oregano, Double Mozzarella	20
HAWAIIAN	Double Smoked Ham, Roast Pineapple	25
PEPPERONI	American Style Loaded Pepperoni	25
PRAWN	Garlic Prawns, Baby Spinach, Cherry Tomato, Spanish Onion, Feta	25
MARYS	Ham, Bacon, Pepperoni, Roast Peppers, Spanish Onion	25
AL FUNGHI	Wild Mushrooms, Feta, Cherry Tomato, Baby Spinach, Wild Rocket, Basil Pesto (V)	25

Add Gluten-Free Pizza Base +3

VEGAN		
GARLIC BREAD	10	PIZZA 26
GHEESE BREAD	13.5	Wild Mushrooms, Baby Spinach, Cherry Tomato, Roasted Peppers, Spanish Onion, Vegan Cheese
VEGETARIAN SPRING ROLLS	15	
w/ Chilli Caramel		Add Gluten-Free Base +3
NACHOS	25	WARM PEARL COUS COUS SALAD 27
Smokey Mexican Beans, Warm Corn Chips, Vegan Cheese, Pickled Jalapenos, Roast Corn Salsa (GF)		Cinnamon Spiced Pumpkin, Roasted Baby Beets, Toasted Pepitas, Cranberries, Sundried Tomatoes, Wild Rocket, Balsamic Glaze

FROM THE GRILL		
All Steaks Served w/ Fries, Salad & Basted w/ Red Wine Jus		
SIRLOIN STEAK	220G 140 Days Grain Fed	30
RUMP STEAK	250G Nolans Signature Cut	33
SCOTCH FILLET	300G MS 3+ Nolans Blue Label	45
RIB-EYE	400G MS 3+ Full-Flavoured, Served on the Bone w/ Triple-Cooked Rosemary Potato, Charred Broccolini Florets, Red Wine Jus & House Mustard (GF)	55
MAKE IT A SURF & TURF	Garlic Prawns, Pan-Seared Squid, Black Mussels & Whiting In Garlic Butter (GF)	16

SCHNITZEL		
PANKO CRUMBED CHICKEN BREAST SCHNITZEL		25
PLANT-BASED CRUMBED SCHNITZEL		25
All Schnitzels Served w/ Fries + Salad		
TOPPERS		
NEOPILITAN	Tomato Sugo, Melted Mozzarella	7
PARMIGIANA	Double-Smoked Ham, Sugo, Melted Mozzarella	8
MARYS	Bacon, Cheese, Garlic Cream	8
ALOHA	Shaved Ham, Tomato Sugo, Grilled Pineapple, Mozzarella	8
MEXICAN	Smoky Beans, Mexican Cheese, Sour Cream, Corn Chips	8
GARLIC PRAWNS	Sauté Prawns in Garlic Cream Reduction	10
SAUCES		
GRAVY,		3
DIANE, PEPPER, GARLIC, MUSHROOM		4
RED WINE JUS		5

BURGERS		
NASHVILLE BURGER		25
Southern Spiced Chicken, Lettuce, Chipotle Hot Sauce, Bacon, Cheese, Aioli		
FLAME GRILLED WAGYU BEEF BURGER		25
Caramelized Onions, Swiss Cheese, Pickles, Oak Lettuce, Beetroot, House BBQ Sauce		
THE EDDY BURGER		25
Sweet Potato + Chickpea Pattie, Pickled Beetroot, Swiss Cheese, Pesto		
All Burgers Served w/ Fries Gluten Free Bun +2		

BUCKET OF FRIES	w/ Roast Garlic Aioli	10
BASKET OF FRIES		5
SEASONAL GREENS		10
ROSEMARY POTATOES		6
PARIS MASH		6
SIDE SALAD		6

GF - Gluten Free | GFR - Gluten Free On Request | V - Vegetarian

BOOKINGS & FUNCTIONS VISIT MARYELLENHOTEL.COM.AU

