

EST. *The* 1887  
MARY ELLEN  
HOTEL

BREADS		
GARLIC+HERB BAGUETTE	10	CHEESY GARLIC BREAD 13
SHARE PLATES		
VEGETARIAN SPRING ROLLS	w/ Chilli Caramel	15
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	24

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	34
SCOTCH FILLET	300G MS 3+ Nolans Blue Label	45
RIB-EYE	450G MS 3+ Full-Flavoured, Served on the Bone w/ Triple-Cooked Rosemary Potato, Seasonal Greens, 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

SEASONAL CHEF'S SELECTION		
SEAFOOD FETTUCCINE	Prawns, Squid, Whiting, Mussels, Confit Garlic, Light Chili, White Wine, Herbed Pangrattatta	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, Seasonal Greens, Pickled Fennel, Salsa Verde	36

PUB CLASSICS		
VEGETARIAN BEAN NACHOS	24	
Smokey Bean Mix, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)		
PULLED BRISKET NACHOS	26	
18 Hr Wood-Smoked Brisket & Mexican Beans, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)		
FISH + GHIPS	28	
House Battered Market Fish, 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 GHICKEN 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, Basil Pesto (V)	25

Add Gluten-Free Pizza Base +3

DESSERTS			
STICKY DATE PUDDING	16.5	BROWNIE	16.5
Walnuts, Baileys Butterscotch, Vanilla Bean Ice Cream		Belgian Chocolate & Raspberry Brownie, Dark Chocolate Ganache, Vanilla Bean Ice Cream	
AFFOGATO	16.5	CINNAMON DUSTED CHURROS	16.5
Warm Espresso Shot, Frangelico Shot, Vanilla Bean Ice Cream		Baileys Butterscotch, Dark Chocolate Ganache	
		FRENCH VANILLA ICE CREAM	12
		Warm Chocolate Sauce	

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 (GF), PEPPER (GF), GARLIC (GF), MUSHROOM (GF)		4
RED WINE JUS (GF)		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

SIDES		
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 Vegan Menu Available Upon Request		