

EST. *The* 1887

MARY ELLEN

HOTEL

TO SHARE		
GARLIC & HERB BAGUETTE (add cheese +3)	10.5	
ARANCINI Roast Pumpkin, Sage & Three Cheese Arancini, Hazelnut Romesco	18	
WATER CHESTNUT & VERMICELLI SPRING ROLLS Sweet Chilli (V)	16	
CRISPY PORK BELLY BITES Sticky Singapore Glaze	18	
FLASH FRIED SALT & PEPPER SQUID Roast Garlic Aioli	20	
TEMPURA KING PRAWNS Chilli, Kaffir Lime, Mango Dipping Sauce	20	
POTATO SCALLOPS House Seasoning, Tomato Onion Relish	10	
BUCKET OF FRIES Garlic Aioli (GF)	11	
FROM THE GRILL		
Our cuts are sourced from the Nolans Cattle Yard, Gympie, South QLD		
NOLANS SIGNATURE RUMP STEAK 250G	34	
SCOTCH FILLET 300G Nolans Blue Label	45	
BONE IN RIB EYE 450G MS 3+	55	
MAKE IT A SURF & TURF Prawns, Squid, Mussels, Garlic Butter	16	
All Steaks Served w/ Fries & House Salad Swap to Twice-Cooked Rosemary Potato & Broccolini +3		

MAINS		
SEAFOOD FETTUCCINE	Prawns, Squid, Market Fish, Mussels, Light Chilli, Garlic, Sav Blanc, Pangritata	34
BLUE CRAB & KING PRAWN FETTUCCINE	Dill, Baby Capers, Chilli, Semi-Dried Tomato, Roast Fennel Rose Cream	38
WILD MUSHROOM FETTUCCINE	Semi-Dried Tomato, Shallots, Garlic, Baby Spinach, Cream (V)	28
CRUMBED LAMB CUTLETS	Twice-Cooked Rosemary Chats, Summer Greens, Gravy Add Cutlet +8.5	33
CHICKEN SCALLOPINI	Grilled Prawns, Black Forest Bacon, Rosemary Potatoes, Summer Greens, Garlic Cream, Seeded Mustard (GF)	36
ETTY BAY BARRAMUNDI	Summer Greens, Salsa Romesco, Pickled Fennel, Twice-Cooked Rosemary Potatoes (GF)	36

PUB CLASSICS		LIGHT & EASY	
WOOD-SMOKED BRISKET NACHOS OR SMOKY BEAN NACHOS (V)	26	VIETNAMESE CHICKEN SALAD	28
Mexican Beans, Cheese, Roasted Corn Salsa, Pickled Jalapenos, Sour Cream (GF)		Shaved Wombok, Bean Shoots, Fried Eschalots, Crispy Noodles, Roasted Peanuts (GF)	
HOUSE BATTERED MARKET FISH FILETS	28	JAPANESE MISO BEEF SALAD	30
Chips & Salad, Lemon & Roast Garlic Aioli		Seared Flank Steak, Soba Noodles, Radish, Sesame, Pickled Ginger, Cucumber, Mint, Coriander & Teriyaki Dressing (GFR)	
PANKO CRUMBED CHICKEN BREAST SCHNITZEL	24.5	NOURISH BOWL	26
Basket of Fries & House Salad		Roasted Spiced Chickpeas & Kumara, Quinoa, Baby Spinach, Cranberries, Pepitas & Sunflower Seeds, Orange Yoghurt (V) (GF)	
ROASTED VEGETABLE & RISOTTO SCHNITZEL	26	Add Grilled Chicken +8 Garlic Prawns +10	
Basket of Fries & House Salad (V)			
BAJA FISH TACOS (2)	22		
Soft Flour Tortillas, Spicy Chipotle Aioli, Roast Corn Salsa			
Swap to Twice-Cooked Rosemary Potato & Broccolini +3		Burger & Pizza	

SAUGES & TOPPERS

RICH GRAVY	3
DIANE (GF), GARLIC (GF), MUSHROOM (GF)	4
RED WINE JUS (GF)	5
PARMIGIANA Tomato Sugo, Shaved Leg Ham, Mozzarella	8
MARY'S Bacon, Shallots, Thickened Cream, Melted Mozzarella	8
PRAWNS Creamy Garlic Prawns	10

DESSERTS		BURGER & PIZZA	
STICKY DATE PUDDING	16.9	NASHVILLE BURGER	25
Walnuts, Bailey's Butterscotch, Vanilla Bean Ice Cream		Spiced Buttermilk Chicken, Bacon, Cheese, Jalapeno Chipotle Aioli, Lettuce, Fries	
CHURROS	16.9	FLAME GRILLED BEEF BURGER	25
Cinnamon-Dusted Pastries, Dark Chocolate Ganache, Bailey's Butterscotch		Swiss Cheese, Pickles, Beetroot, Lettuce, House BBQ, Fries	
BROWNIE	16.9	FLAME GRILLED VEGETARIAN BURGER	25
Raspberries, Toasted Marshmallows, Almonds, Dark Chocolate Ganache, Vanilla Ice Cream (GF)		Housemade Hazelnut Romesco, Swiss Cheese, Pickles, Beetroot, Lettuce, Fries	
APPLE PIE DUMPLINGS	13.9	MARGHERITA PIZZA	20
Cinnamon, Salted Caramel Sauce (Perfect for Sharing)		Tomato Sugo, Oregano, Double Mozzarella (V)	
AFFOGATO	16.9	PEPPERONI PIZZA	25
Warm Espresso, Frangelico OR Baileys, Vanilla Bean Ice Cream		Bacon, Pepperoni, Shaved Ham, Spanish Onion, Roasted Peppers	
FRENCH VANILLA BEAN ICE CREAM	12	PEPPERONI PIZZA	25
Served w/ Warm Chocolate Sauce		American Style Loaded Pepperoni	
		Add Gluten-Free Pizza Base or Bun +3	
BOOKINGS & FUNCTIONS			
To make a booking or enquire about hosting a function, please head to our website:			
maryellenhotel.com.au			
Lunch: 11.30am – 2.30pm Dinner: 5.30pm – 9pm			
GF – Gluten Free GFR – Gluten Free On Request V – Vegetarian			