



the  
mary ellen  
hotel



## BREWERS DINNER MENU

7.15PM THURSDAY 29<sup>TH</sup> JULY 2010

### *Pre-Dinner*

*To cleanse the palate - Bulmers Original Apple Cider*

### *Entrée*

**mille Feuille of Smoked Tasmanian salmon, avocado, cherry tomato & a dill creme fraiche**

*matched with Beez Neez Honey Wheat Beer*

**Fresh shelled king prawns and teriyaki oysters with rocquette and citrus salad**

*matched with Redback Original Wheat Beer*

### *Mains*

**Spiced beef gumbalaya with steamed rice and grilled prawns**

*matched with Big Helga Munich style dry lager*

**Moroccan lamb backstrap with fruit couscous and crunchy salad of cucumber & julienne salad**

*matched with Fat Yak Pale Ale*

### *Dessert*

**Chocolate truffle torte finished with chocolate sorbet & raspberry coulis**

*matched with Dogbolter dark lager*



Judges Special Commendation  
Award 2006



AHA NSW 2007 Finalist – Redeveloped  
Hotel of the Year County 2007  
Bottle Shop of the Year Country 2007



Master Builders  
NEWCASTLE

Winner 2007 Club/Hotel  
Refurbishment under \$1 million



MAP  
FASTEST GROWING  
FINALIST  
Fastest Growing  
2008 Finalist



FINALIST  
AWARDS FOR EXCELLENCE 2008  
RESTAURANT & CATERING  
2008 Finalist



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