

Lunch

SPECIALS

01	SOUP OF THE DAY	\$10
02	BEER BATTERED FLATHEAD ^{DF} w HOUSE SALAD, CHIPS & TARTARE SAUCE	\$10
03	HOUSE MADE BEEF LASAGNA w HOUSE SALAD	\$10
04	CHICKEN SCHNITZEL OR GRILLED CHICKEN BREAST ^{DFO GFO} w CHIPS & GRAVY	\$10
05	TRIO OF GOURMET BANGERS (3) ^{DFO GFO} w MASH & ONION GRAVY	\$10
06	FETTUCCINE w HOUSE MADE MEATBALLS ^{DFO}	\$10
07	VEGETABLE FRITTATA ^{V GF} w HOUSE SALAD	\$10
08	CHICKEN & PUMPKIN SALAD ^{DFO GF}	\$15
09	300G RUMP STEAK w CHIPS & GRAVY	\$15
10	MARY ELLEN BEEF BURGER w CHIPS	\$15
11	HOUSE CRUMBED LAMB CUTLETS (2) w MASH & GRAVY	\$15

NOTE: HOUSE SALAD CONTAINS NUTS



BAR SNACKS

- | | |
|--|------|
| 01 GARLIC BREAD V | \$6 |
| w CHEESE V | \$7 |
| w BACON | \$7 |
| w SWEET CHILLI V | \$7 |
| 02 BOWL OF CHIPS DF GF | \$6 |
| 03 BRUSCHETTA V DFO | \$10 |
| w TOMATO, BASIL, FETA & BALSAMIC | |
| 04 WARM MARINATED OLIVES V VGO DF GF | \$10 |
| w TOASTED MACADAMIAS & DRIED TOMATOES | |
| 05 SOUP OF THE DAY | \$10 |
| 06 SEASONED WEDGES V VGO DFO | \$10 |
| w SWEET CHILLI SAUCE & SOUR CREAM | |
| 07 THREE CHEESE & ROSEMARY ARANCINI (4) V | \$12 |
| w HERB AIOLI | |
| 08 THAI VEGETABLE SPRING ROLLS (3) V DF | \$12 |
| w NAM JIM | |
| 09 CRISPY FRIED CHICKEN WINGS (3) | \$14 |
| w RANCH DRESSING | |
| 10 JALAPENO POPPERS (3) | \$14 |
| STUFFED w CREAM CHEESE & BACON | |



SALADS

- 01 CHICKEN & PUMPKIN SALAD** DFO GF \$18
w WALNUTS, FETA & BALSAMIC AIOLI
-
- 02 SAFFRON LAMB & QUINOA SALAD** DF GF \$18
w PUMPKIN, ALMONDS, SULTANAS, SPINACH & CARROT HUMMUS
-
- 03 CRAVE BOWL** V VGO DFO GF \$24
CHARGRILLED VEGETABLES, PUMPKIN ALMOND QUINOA,
CARROT HUMMUS, TOASTED MACADAMIA NUTS, HALOUMI & OLIVES



PASTA & RICE

- 01 HOUSE MADE BEEF LASAGNA** \$18
w HOUSE SALAD
-
- 02 FETTUCCINE PUTANESCA** V DFO \$19
w OLIVES, CAPSICUM, SPANISH ONION, TOMATO, GARLIC,
CAPERS, LEMON & CHILLI (MILDLY SPICY)
PLEASE ASK IF YOU WOULD LIKE ANCHOVIES (RECOMMENDED)
-
- 03 CHARGRILLED VEGETABLE RISOTTO** V VGO DFO GF \$19
w MINT PESTO & FETA
-
- 04 FETTUCCINE w HOUSE MADE MEATBALLS** DFO \$24
w BACON, MARINATED OLIVES, NAPOLITANA SAUCE & PARMESAN

NOTE: HOUSE SALAD CONTAINS NUTS

Salads, Pasta & Rice

BURGERS

ALL SERVED w CHIPS

- 01 MARY ELLEN BEEF BURGER** **\$18**
w CARAMALISED ONION, BACON, SWISS CHEESE, TOMATO JAM,
SMOKY BBQ SAUCE & GHERKIN
- DOUBLE THE BEEF (BURGER w EXTRA MEAT PATTY) **\$23**

- 02 SOUTHERN FRIED CHICKEN BURGER** **\$18**
w BACON, PINEAPPLE, HERB AIOLI, PERI PERI SAUCE & TOMATO SALSA



MARY'S SCHNITZELS

ALL MADE IN HOUSE & SERVED w HOUSE SALAD & CHIPS

- 01 CHICKEN** **\$18**
- 02 PORK** **\$18**
- 03 VEGETABLE v** **\$18**
- 04 GRILLED CHICKEN** (w/out CRUMB) **DF GF** **\$18**

RIBS

MARY'S FAMOUS BOURBON BBQ RIBS **DF0**
w STUFFED POTATO & GRILLED CORN

- 01 HALF RACK** **\$20**
- 02 FULL RACK** **\$30**

NOTE: HOUSE SALAD CONTAINS NUTS

Burgers, Schnitzels & Ribs

STEAKS

ALL SERVED w/ ONION RINGS, GREEN MUSTARD, HOUSE SALAD & CHIPS

01 300G RUMP DFO GFO	\$28
02 300G SCOTCH FILLET DFO GFO	\$30
03 350G RIB EYE ON THE BONE DFO GFO	\$33



TOPPERS

CAN BE ADDED TO ANY STEAK OR SCHNITZEL

01 PARMIGIANA - CHEESE & NAPOLI SAUCE GF	\$5
02 RIO - AVOCADO & CREAMY SEEDED MUSTARD GF	\$5
03 MARY ELLEN - BACON & SHALLOTS IN CHEESY WHITE SAUCE GF	\$5
04 HAWAIIAN - BACON, PINEAPPLE, CHEESE & AIOLI GF DFO	\$5
05 AUSSIE - BACON, EGG, CARAMELISED ONION & SMOKY BBQ SAUCE GF DF	\$5
06 ITALIAN - MEATBALLS IN SPICY NAPOLI SAUCE DF	\$5
07 BBQ RIBS - A TASTE OF MARY'S BOURBON BBQ RIBS DF	\$8

SAUCES

COMPLIMENTARY SAUCES

AIOLI
MUSTARD
TARTARE
SWEET CHILLI

FRESH CHILLI
TOMATO
BBQ

GOURMET SAUCES \$3

MUSHROOM
GRAVY
DIANNE
PEPPER

CREAMY
SEEDED
MUSTARD

NOTE: HOUSE SALAD CONTAINS NUTS

Steaks

MAINS

- 01 CRISPY SKIN PORK BELLY** DFO GF \$28
w BAKED APPLE, MACADAMIAS & RISOTTO
-
- 02 OVEN ROASTED CAJUN CHICKEN BREAST** DFO GF \$28
w ROASTED KUMARA, BROCCOLINI & BUTTERED CORN
-
- 03 PAN FRIED SALMON** DF GF \$30
w CHAR GRILLED VEGETABLE MEDLEY, ASPARAGUS,
DRIED TOMATOES & SALSA VERDE
-
- 04 SLOW BRAISED LAMB SHOULDER IN LEMON & OREGANO** GF \$30
w VEGETABLE FRITTATA & MINT PESTO
-
- 05 MEREWETHER SURF & TURF** DFO GF \$40
350G RIB EYE ON THE BONE, BANANA PRAWNS & HALF SHELL
SEA SCALLOPS IN GARLIC BUTTER, SERVED w ROASTED POTATO



CLASSICS

- 01 BEER BATTERED FLATHEAD** DF \$16
w HOUSE SALAD, CHIPS & TARTARE SAUCE
-
- 02 TRIO OF GOURMET BANGERS (3)** DFO GFO \$16
w MASH & ONION GRAVY
-
- 03 HOUSE CRUMBED LAMB CUTLETS (3)** \$25
w MASH, VEGETABLES & GRAVY

MENU KEY

GF GLUTEN FREE
V VEGETARIAN
DF DAIRY FREE

GFO GLUTEN FREE OPTION ON REQUEST
VGO VEGAN OPTION ON REQUEST
DFO DAIRY FREE OPTION ON REQUEST

NOTE: HOUSE SALAD CONTAINS NUTS

Mains

HOUSE MADE DESSERTS

ALL BAKED ON SITE AND SERVED w CREAM & ICECREAM

01 STICKY DATE PUDDING	\$10
02 BANOFFEE PIE	\$10
03 BAKED CHEESECAKE (ASK FOR TODAY'S FLAVOUR)	\$10
04 FLOURLESS CHOCOLATE CAKE GF	\$10

COMPLIMENTARY DESSERT ON YOUR BIRTHDAY!

*PROOF OF DATE OF BIRTH REQUIRED - ONE DESSERT PER PERSON ON THEIR BIRTHDAY



HOT BEVERAGES

01 ESPRESSO	\$3
02 LONG BLACK	\$3.50
03 CAPPUCCINO, FLAT WHITE, LATTE, MOCHA, DECAF	REG \$4 / LRG \$5
04 HOT CHOCOLATE, CHAI LATTE	REG \$4 / LRG \$5
05 ENGLISH BREAKFAST, EARL GREY, GREEN, PEPPERMINT TEA	\$4
SOY OR ALMOND MILK	ADD \$0.50
VANILLA OR CARAMEL SYRUP	ADD \$0.50

CHILDREN'S MEALS

01 CHICKEN NUGGETS SERVED w CHIPS OR SALAD OR VEGETABLES	\$10
02 GRILLED CHICKEN DF GF SERVED w CHIPS OR SALAD OR VEGETABLES	\$10
03 SAUSAGES DF GF SERVED w CHIPS OR SALAD OR VEGETABLES	\$10
04 LASAGNE	\$10
05 VEGETABLE RISOTTO V VGO DFO GF	\$10
06 SOUP OF THE DAY SERVED w GARLIC BREAD	\$10

NOTE: HOUSE SALAD CONTAINS NUTS

Desserts & Children's Meals

WINE LIST

Sparkling & Champagne

01 CRAIGMOOR CUVEE ROSE	200ml \$8. ⁵⁰
02 CHAIN OF FIRE BRUT CUVEE - SE AUSTRALIA	150ml \$6. ⁵⁰ / BOT \$24
03 LA GIOIOSA PROSECCO - VENETO ITALY	BOT \$35
04 ROB DOLAN BLANC DE BLANC - YARRA VALLEY VIC	BOT \$40
05 THE LANE LOIS ROSE BRUT - ADELAIDE HILLS SA	BOT \$42
06 CLOVER HILL - TASMANIA	BOT \$55

Whites

01 CHAIN OF FIRE SAUVIGNON BLANC SEMILLION - WA	150ml \$6. ⁵⁰ / 250ml \$8. ⁹⁰ / BOT \$24
02 ANGOVE STUDIO SERIES SAUVIGNON BLANC - SA	150ml \$6. ⁹⁰ / 250ml \$9. ⁵⁰ / BOT \$26
03 PIKORUA SAUVIGNON BLANC - MARLBOROUGH NZ	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
04 DERWENT ESTATE SAUVIGNON BLANC - TASMANIA	BOT \$40
05 TULLOCH VERDELHO - HUNTER VALLEY NSW	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
06 MCLEISH ESTATE SEMILLON - HUNTER VALLEY NSW	150ml \$8 / 250ml \$12 / BOT \$36
07 TIM ADAMS RIESLING - CLARE VALLEY SA	150ml \$8 / 250ml \$12 / BOT \$36
08 CLIMBING PINOT GRIS - ORANGE NSW	150ml \$8 / 250ml \$12 / BOT \$36
09 PIZZINI PINOT GRIGIO - KING VALLEY VIC	BOT \$40
10 MONTROSE CHARDONNAY - MUDGEE NSW	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
11 ROBERT OATLEY CHARDONNAY - MARGARET RIVER WA	150ml \$8. ⁵⁰ / 250ml \$13 / BOT \$38
12 TAMBURLAINE PRESERVATIVE FREE CHARDONNAY - ORANGE NSW	BOT \$34
13 JERICHO FIANO - ADELAIDE HILLS SA	BOT \$40
14 FIORE MOSCATO - MUDGEE NSW	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
15 KRINKLEWOOD LUCIA (DESSERT WINE) - HUNTER VALLEY NSW	BOT \$40

Reds

01 HANCOCK AND HANCOCK ROSE - MCLAREN VALE SA	150ml \$8 / 250ml \$12 / BOT \$36
02 CHAIN OF FIRE MERLOT - CENTRAL RANGES NSW	150ml \$6. ⁵⁰ / 250ml \$8. ⁹⁰ / BOT \$24
03 INNOCENT BYSTANDER PINOT NOIR - YARRA VALLEY VIC	150ml \$9 / 250ml \$14 / BOT \$40
04 ANGOVE STUDIO SERIES SHIRAZ - SA	150ml \$6. ⁹⁰ / 250ml \$9. ⁵⁰ / BOT \$26
05 MONTROSE SHIRAZ - MUDGEE NSW	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
06 MR MICK SHIRAZ - CLARE VALLEY SA	150ml \$8 / 250ml \$12 / BOT \$36
07 MCLEISH ESTATE SHIRAZ - HUNTER VALLEY NSW	BOT \$45
08 RYMILL CABERNET - COONAWARRA SA	150ml \$8. ⁵⁰ / 250ml \$13 / BOT \$38
09 FIRST DROP MOTHERS RUIN CABERNET - MCLAREN VALE SA	150ml \$9 / 250ml \$14 / BOT \$40
10 BLUEGRASS CABERNET - LANGHORNE CREEK SA	BOT \$55
11 COPIA CABERNET MERLOT - FRANKLAND RIVER WA	150ml \$7. ⁵⁰ / 250ml \$11 / BOT \$32
12 GLAETZER WALLACE SHIRAZ/GRENACHE - BAROSSA VALLEY SA	150ml \$9 / 250ml \$14 / BOT \$40
13 TAMBURLAINE PRESERVATIVE FREE CABERNET MERLOT - ORANGE NSW	BOT \$34