

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 |
| <hr/> | |
| 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