Sparkling		•	
Yellowglen Yellow Brut Cuvée - 200ml			\$8.50
Killawarra Strawberry - 200ml			\$8.50
Stony Peak Brut		\$6.00	\$22.00
Killawarra Strawberry			\$24.00
Rosemount Estate O' Moscato* (Light Wine)		\$6.00	\$28.00
Yellowglen Peacock Lane by Samantha Wills Premium Cuvée		\$7.00	\$32.00
Piper Heidsieck Champagne, France			\$69.00
White	150ml	250ml	
Juliet Moscato	\$6.50	\$9.50	\$28.00
Penfolds Koonunga Hill Autumn Riesling South Australia			\$34.00
<b>Squealing Pig Pinot Gris</b> Central Otago, NZ	\$8.00	\$12.50	\$36.00
<b>Tulloch Verdelho</b> Hunter Valley, NSW	\$7.00	\$10.50	\$32.00
<b>Angel Cove Sauvignon Blanc</b> Marlborough, NZ	\$6.50	\$10.50	\$30.00
Robert Oatley Signature Sauvignon Blanc Margaret River, WA			\$34.00
Matua Lands & Legends Sauvignon Blanc Marlborough, NZ	\$9.50	\$14.00	\$42.00
Stony Peak Semillon Sauvignon Blanc	\$6.00	\$7.50	\$22.00
Chain of Fire Semillon Sauvignon Blanc Mudgee, NSW			\$24.00
McLeish Estate Semillon Hunter Valley, NSW	\$7.50	\$11.00	\$32.00
Stony Peak Chardonnay	\$6.00	\$7.50	\$22.00
Seppelt The Drives Chardonnay Victoria	\$6.50	\$9.50	\$28.00
<b>Saltram 1859 Chardonnay</b> Eden Valley, SA			\$34.00
<b>Devil's Lair Dance With The Devil Chardon</b> Margaret River, WA	nnay		\$40.00

Red	150ml	250ml	
Fickle Mistress Pinot Noir Central Otago, NZ	\$8.50	13.00	\$38.00
Chain of Fire Merlot Mudgee, NSW			\$24.00
Lost Block Merlot Limestone Coast, SA	\$6.50	\$10.00	\$30.00
<b>Ingoldby Cabernet Sauvignon</b> McLaren Vale, SA	\$7.50	\$11.50	\$34.00
Penfolds Bin 9 Cabernet Sauvignon South Australia			\$45.00
Stony Peak Shiraz Cabernet Sauvignon	\$6.00	\$7.50	\$22.00
Wolf Blass Bilyara Shiraz	\$6.50	\$9.50	\$28.00
Seppelt The Drives Shiraz Heathcote, VIC	\$6.50	\$9.50	\$28.00
Wolf Blass Private Release Shiraz Barossa, SA			\$30.00
<b>Little Berry by Rosemount Estate Shiraz</b> McLaren Vale, SA	\$7.00	\$10.50	\$32.00
Pepperjack Shiraz			\$40.00

proof only

Barossa Valley, SA





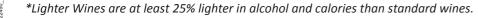
eat

## drink



relax





A #					
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V	ICII	Ha	D	rea	u

vienna Bread		
Chilli & Cheese	\$4.00	\$7.50
Garlic or Herb	\$4.00	\$7.50
Add Cheese 0.50		
Sweet Chilli bacon & Cheese	\$4.50	\$8.00
Rocket Pesto & Parmesan	\$5.00	\$9.00
Bruschetta Tomato, Spanish onion, basil, garlic, fetta, olive oil & balsamic reduction.		\$9.90
Snacks		
Bowl of Beer Battered Chips		\$6.00
Wedges w/ sour cream & sweet chilli		\$9.50
Nachos served with bean salad, melted cheese, sour cream & guacamole		\$15.90
Add Beef or Chicken		\$3.50
Oysters		
Sydney Rock Oysters	1/2	Full
Natural	\$15.90	\$26.90
Natural with caviar	\$16.90	\$28.90
Natural with soy wasabi & lime	\$17.90	\$29.90
Baked with Kilpatrick	\$17.90	\$29.90
Baked with bacon & shallot Mornay	\$17.90	\$29.90
Baked with tomato, basil, garlic, chilli and parmesan	\$17.90	\$29.90
Mixed 6 or dozen	\$17.90	\$29.90
Salads		
Grilled Haloumi Salad  Roast beetroot, quinoa spinach, rocket, Spanish onion  & walnut salad with a red wine vinaigrette		\$16.90
Caesar Salad with baby cos Crisp bacon, poached egg, Mary's Caesar dressing, shaved parmesan and crispy croutons,		\$16.90
Add Chicken or Squid \$5.00	add Praw	n \$6.00
Wok Tossed Thai Beef Salad  Mescalin, cucumber, cherry tomato, Spanish onion, carrot, coriander & mint Nam-Jim dressing & rice noodles		\$18.90
Warm Moroccan Spiced Lamb Lamb strips with kumara, Spanish onion, spinach, cherry tomato & minted yogurt dressing		\$18.90

Entrée	
Salt and Pepper Squid (GF) Chinese five spice salt and pepper squid with petite herb salad, Nam-Jim dipping sauce & crisp rice noodles	\$15.90
Pork Belly (GF) Crispy skinned confit pork belly & seared ocean scallops with snow pea sprout, Spanish onion, cucumber, coriander, picked ginger drizzled with hoisin honey & sesame	\$17.90
Stuffed Mushrooms (V) (GF) Goat's cheese & herb stuffed portabella mushroom with antipasto and rocket salad drizzled with balsamic reduction	\$16.90
Coconut Prawns (GF) Spicy harissa and coconut crusted prawn skewer with chickpea salad, lime & smoked chilli aioli	\$18.90
Mains	
Mary Ellen Stir-fry Wok tossed vegetables, mushrooms, cashews, fresh ginger, coriander and lemon grass, served with Hokkien noodles or jasmine rice.	\$16.90
Add Chicken or B	eef Extra \$5.00
Pumpkin & Sage Ravioli Roasted pumpkin and sage stuffed ravioli, rocket & pine nut butter sauce & shaved parmesan	\$19.90
Mary's Ribs "Fall off the bone" Pork ribs, basted in Wild Turkey American Honey, chilli & maple smoked BBQ sauce and your choice of roasted potatoes & vegetables or chips and salad	.9.90 Full \$28.90
Crispy Skinned Atlantic Salmon Roast garlic mash potato, steamed greens & lemon, caper, dill Buerre Blanc	\$28.90
Braised Lamb Shank (GF) Lamb Shank, braised in tomato, olive & fennel, kumara mash, and steamed vegetables topped with a parsley, garlic and lemon gremolata	\$28.90
Crisp Skinned Confit Duck Leg (GF) Roast beetroot, leek & pine nut risotto, wilted spinach, jus lie and balsamic reduction	\$29.90
Slow Roasted Lamb Leg (GF) Baked seasonal root vegetables, steamed greens w/	\$29.90

seed mustard, rosemary honey jus & mint jelly

Bocconcini & sage stuffed Chicken breast wrapped in prosciutto. Prawns, avocado & Marsala cream sauce on roasted chat potato & steamed vegetables

Steaks Juicy & succulent char grilled to your liking

Salmon, prawns, calamari, mussels & half blue swimmer crab, chilli Napolitan sauce tossed through fettuccine, fresh dill and grated parmesan

Battered onion ring and sweet green mustard, your choice of chips

and salad or roasted chat potato & steamed vegetables

mushrooms, blistered cherry tomatoes & merlot jus

Parsnip & horseradish puree, steamed asparagus, portabello

Mustard, Tartare, Aioli, Sweet Chilli, Chilli

Gravy, Mushroom, Dianne, Pepper, Creamy Garlic,

Chicken Saltimbocca (GF)

**Chilli Fettuccine Marinara** 

300g Scotch Fillet (GF)

Creamy Seeded Mustard

Sauces

Homemade Veggie Schnitzel	\$16.9
Fresh Chicken Schnitzel	\$17.9
Fresh Veal Schnitzel  ** Choice of roasted potatoes & vegetables or chips and salad Add a sauce or topper	\$18.9
Toppers	
Parmigiana - cheese and Napoli sauce	\$4.0
Rio - avocado and creamy seeded mustard	\$4.0
Mary Ellen Topper - bacon, shallots and cheesy white sauce	\$4.5
Mexican - beans, sour cream, guacamole & corn chips	\$5.0
Creamy Garlic Prawns	\$6.5
Kids Menu	all \$9.9
Grilled Chicken Burger	

\$34.90

\$32.90

\$30.90

\$34.90

\$1.00

\$2.00

w/ lettuce, tomato, melted cheese and tomato sauce

Battered Flathead w/ chips and tartare sauce

Spaghetti Bolognaise w/ melted cheese

Chicken Nuggets w/ chips and tomato sauce

## **Mary Ellen Hotel**

Burgers
Mary's Open Steak Burger 250g rump, melted cheese, caramelised onion, Smokey BBQ sauce, lettuce, beetroot & lettuce on Turkish bread. Served with onion rings and aioli dipping sauce
Chicken Schnitzel Burger Chicken Schnitzel, melted cheese, lettuce, tomato, pineapple, grilled bacon, seeded mustard mayonnaise on a ciabatta roll
Grilled Chicken B.L.T Grilled chicken tenderloins, bacon, lettuce, tomato, melted cheese and aioli on Turkish bread
Mary's Lamb Burger Succulent Lamb burger, rocket, cucumber, tomato, Spanish onion, beetroot & mint aioli on a ciabatta roll.
Pub Grub
Fresh Crumbed Lamb Cutlets Creamy mash potato, mint sauce & your choice of toppers
<b>Seafood Plate</b> Tempura scallops, salt and pepper squid, prawn cutlet, beer battered flathead, 2 Sydney rock oysters with beer battered chips, garden salad & tartare sauce
Vegetarian Spinach and Ricotta Cannelloni Napoletana sauce, chips and garden salad
Schnitzels
Homemade Veggie Schnitzel
Fresh Chicken Schnitzel
Fresh Veal Schnitzel  ** Choice of roasted potatoes & vegetables or chips and salad Add a sauce or topper
Toppers
Parmigiana - cheese and Napoli sauce
Rio - avocado and creamy seeded mustard
Mary Ellen Topper - bacon, shallots and cheesy white sau

\$21.90

\$18.90

\$21.90

\$19.90

\$23.90

\$26.90

\$17.90

\$19.90