

## SMALL PLATES

- Charred corn, manchego & jalapeño croquettes, green romesco (4) )) v..... \$15
- Fish Tacos, slaw, spicy mango salsa, avocado crema, coriander (2) )) ..... \$13
- Salt and pepper squid, smoked chilli mayo, green onion DF ..... \$17
- Baby octopus, kipfler potatoes, chorizo, artichoke, saffron aioli DFO, GF ..... \$22
- Chicken liver parfait, pickles, ficelle crisps ..... \$20
- Veal & chorizo sausage roll, tomato chilli jam ) ..... \$15

## Salads

- Shaved zucchini, heirloom tomatoes, almond pesto, rocket, basil v, GF ..... \$19
- King prawns, fennel, orange, grapefruit, avocado, spiced crumb, leaves DF, GFO, ..... \$24
- Poached salmon niçoise, tomatoes, cucumber, olives, beans, ..... \$24  
egg, anchovy, soft garlic dressing DF, GF

## BURGERS *AND* SANDWICHES

ALL SERVED WITH FRIES

- Grilled tofu burger, mushroom, eggplant, roasted capsicum, ..... \$21  
pickled carrot & aioli DF, GFO, VEO, V
- Mary Mae's beef burger, mustard, melted cheese, tomato, ..... \$24  
pickle, burger mayo DFO, GFO
- Fried chicken sandwich, sriracha mayo slaw on soft bread ) ..... \$22

## SIDES

- Fries, aioli v, DF..... \$9
- Mixed green leaves salad ..... \$9  
with verjuice dressing DF, GF, VEO, V
- Pan fried kale, salted chilli,..... \$11  
ginger & almonds DF, GF, V

## KIDS MENU

Choose a Main

- Mini cheeseburger & chips GFO or
- Cheesy tomato penne pasta V or
- Crumbed fish fingers & chips

For Dessert

- Warm chocolate brownie,
- vanilla ice-cream, rainbow sprinkles

\$14

## MAINS

- Crispy skin barramundi, cauliflower, pistachio gremolata, pomegranate & lemon GE... \$32
- Battered fish and chips, crunchy slaw and yoghurt tartare ..... \$25
- Diamond clams & mussels, chardonnay, fennel cream, parsley, garlic bread ..... \$33
- Sautéed gnocchi, provençal vegetables, green olives, hazelnut, basil DFO, V ) ..... \$24
- 250g Sirloin steak, café de paris & fries DFO ..... \$35

## T—O S—H—A—R—E

Designed to be shared between 2

- Buttermilk fried chicken**  
crunchy slaw, tortillas, sweet bbq, chipotle aioli, chilli caramel ) ..... \$34
- 400g Prawns by the bucket**, marie rose sauce, lemon, warm bread GFO..... \$31
- Cheese board**, brie, blue cheese, cheddar, honey, fig chutney, lavosh, crostini GFO \$24
- Ploughman's platter** serrano ham, salami, semi dried dips, tomato, ..... \$40  
hummus, piccalilli, fried camembert, crudités, olives, baguette

## DESSERTS

- Vanilla bean crème brûlée GF ..... \$11
- Mary's sundae, chocolate ice-cream, popcorn ice-cream, ..... \$16  
caramel, chantilly, brownie crumb
- Grand Marnier's poached peach & strawberries, ..... \$14  
vanilla crème pâtisserie, meringue GFO

DF - Dairy Free GF - Gluten Free VE - Vegan V - Vegetarian ) - Mild Spice )) - Hot Spice

AVAILABLE ON REQUEST ONLY

GFO - Gluten Free Option DF - Dairy Free Option VEO - Vegan Option VO - Vegetarian Option  
1.5% on all credit card transactions. Public Holidays 10% service charge.

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# BREAKFAST

PLEASE ORDER AT BAR

TIL 11:30AM

## DAILY

- Sourdough bread, house made jam, butter GFO ..... \$9
- Acai bowl, almond milk, chia seeds, goji berry, toasted quinoa, local red currant DE, GF, VE, V ..... \$13
- Eggs your way - poached, scrambled or fried, chilli jam GFO ..... \$13
- Croque-monsieur, shaved ham, gruyere on toast, mornay sauce, thyme *add fried or poached egg \$2* ..... \$15
- Smoked salmon bagel, dill cream cheese, red onion, fried capers ..... \$17
- Benedict poached eggs on toast, thyme hollandaise, *with* smoked salmon or bacon or mushrooms GFO, VO ..... \$18
- Breakfast bagel, smashed avocado, fried egg, bacon, shiracha ketchup ..... \$18

## THE WEEKEND ADDITIONS

- Smashed avocado on toast, kale, dried tomatoes, balsamic glaze, pistachio crumb GFO, V ..... \$16
- Crispy cumin polenta, peas, broad bean and asparagus salad, poached eggs, truffle oil V ..... \$17
- Omelette parisienne, mushrooms, shaved ham, gruyere, chive crème fraiche GFO ..... \$17
- Brioche French toast, cinnamon sugar, rum syrup, apple compote V ..... \$17
- Bakery basket, fresh baked muffins, pain au chocolat, croissant, house made jam, salted butter V ..... \$14

EXTRAS

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- Bacon \$5 Mushrooms \$4
- 1/2 Avocado \$5 Smoked salmon \$5 Egg \$3
- Gluten free bread \$1 Hash brown (2) \$5
- Shaved ham \$4 Hollandaise \$2

## hot drinks

- Coffee by Double Roasters.....sml \$4..... lge \$4.5  
*long black, espresso, piccolo, macchiato, flat white, cappuccino, latte, chai latte*
- Hot chocolate ..... sml \$4..... lge \$4.5
- Teas by T2..... \$4.5  
*English breakfast, earl grey, peppermint, lemongrass & ginger, camomile, chai*
- Caramel, hazelnut, vanilla..... add 50<sup>c</sup>
- Soy, almond, lactose free.....add 50<sup>c</sup>

## cold drinks

- Affogato *add liqueur \$7*..... \$8
- Iced - latte, mocha, long black, chai latte, chocolate ..... \$5
- Apple, cranberry, orange, pineapple, tomato juice... \$4.5
- Soft drinks on tap..... \$4.5  
*coke, coke zero, sprite, lift, dry ginger ale, soda, tonic*
- Capi ginger beer..... \$5
- Purezza sparkling water 750ml..... \$4.5
- Mt Franklin still *or* sparkling ..... \$3.5



**PLANNING AN EVENT?**  
*Book it with us!*

Get in touch with our event specialist, Andrew.

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PLEASE  
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EAT. DRINK & BE MARY...



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