

# MARY *Mae's*

## All day Menu

### Breakfast

Acai smoothie (GF,DF) \$9

Bacon & egg roll (GFO) \$11  
rocket, BBQ sauce

Avocado bruschetta on focaccia (GFO) \$22  
heirloom tomato salad, halloumi, shaved sprouts,  
pepitas

Greek yoghurt & pecan granola (GF,V) \$12  
poached seasonal fruits, honey and shredded  
coconut

Fried, poached or scrambled eggs (GFO) \$14  
focaccia, chilli jam

Toasted banana bread with butter \$5

### Breakfast sides

Hash browns (4), ½ avocado, roasted tomato (3) \$5  
halloumi, bacon \$6

### Kids menu \$14

Cheesy tomato penne pasta

Or

Fish fingers with chips

All served with a brownie and toasted  
marshmallows

### Dessert

Classic vanilla crème brûlée \$11

Lemon coconut cheesecake \$15  
homemade lavender ice-cream

Cheese platter \$24

Blue cheese, brie, homemade lavosh, candy  
walnuts, honey, fruits

### Lunch

Fish cakes (3) \$14  
Cucumber and cabbage slaw, chili, tartare, lemon

Spicy buffalo wings (GF) \$15  
Frank's hot sauce, sour cream

Poke bowl (DF, GFO) \$17  
rice, chickpeas, wakame, cabbage, broad beans,  
poached salmon, sesame dressing  
(tofu option available)

Chips & aioli (v) \$9

Fish taco (2) \$14  
corn slaw, jalapeño aioli

Manchego & jalapeño croquettes (4) (v) \$15  
charred corn, green romesco

Salt & pepper squid (DF) \$17  
sriracha aioli, green onion

Garden vegetable Gnocchi (v) \$26  
zucchini, tomato, capsicum, squash, chili  
basil pesto, pepitas

Crumbed fish and chips \$22  
with coleslaw, aioli, lemon

Mary Mae's beef burger (GFO) \$22  
tomato, rocket, cheddar, pickle and burger sauce  
with chips

Pan-Seared barramundi (gf) \$32  
tomato concasse, triple cooked potatoes  
asparagus, beurre blanc

Eye fillet medallion steak (gf) \$39  
persillade potatoes, grape vine tomatoes, chef's  
vegemite butter

### To share

Slowly cooked lamb leg \$50  
grains salad, tzatziki, jus, fresh herbs, tortillas