

# STARTERS

<b>Garlic Bread</b> <a href="#">GFO</a>	7
<b>Jamón Cheese Croquettes</b>	14
<b>Pork Belly Bites</b> - Alabama Glaze & Black Salt <a href="#">GFO</a>	15
<b>Salt &amp; Pepper Squid</b> - Garlic Aioli <a href="#">GFO</a>	15
<b>Crispy Popcorn Chicken</b> - Harissa Yoghurt	16
<b>Loaded Fries</b> - Liquid Cheese, Shallots, Chorizo Crumbs & Sweet Chilli Sauce	15
<b>Bruschetta</b> - Honey Roasted Butternut Pumpkin, Persian Feta, Crisp Leek, Lemon & Lime Vinaigrette	12
<b>Baked Saganaki</b> - Local Honey, Lemon & Oregano with Charred Bread <a href="#">GFO</a>	15

# THE LITTLE ONES

<b>I Don't Know</b> - Cheeseburger with Fries	10
<b>I Don't Care</b> - Fish & Chips with Fries & Salad	10
<b>I Don't Want That</b> - Chicken Nuggets with Fries & Salad	10
<b>I Don't Like</b> - Spaghetti with Bolognese & Topped with Cheese	10

# SALADS

<b>Salt &amp; Pepper Squid</b> - Crispy Asian Salad with a Sweet & Sour Dressing <a href="#">GFO</a>	18
<b>Quinoa/ Broccolini/ Asparagus</b> - with Date & Fig Vinaigrette <a href="#">GFO</a>	18
<b>Roasted Butternut Pumpkin</b> - Persian Feta, Bulgur, Cherry Tomatoes, Dried Cranberries & Molasses Dressing <a href="#">GFO</a>	18
<b>Oven Baked Cauliflower</b> - Pepita, Butternut, Kipfler & Beetroot Hummus <a href="#">GFO</a>	18

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## PUB FAVOURITES

<b>Chicken Schnitzel</b> - House Crumbed Schnitzel with Fries & Salad	22
<b>Fish &amp; Chips</b> - Ale Battered Flathead, Fries, Salad & Tartare Sauce	21
<b>Crumbed Cutlets</b> - Lamb Cutlets, Seasonal Greens & Mash Potato	25 - 2
	29 - 3

## BETWEEN THE BREAD

Served with Fries - Gluten Free Buns Available

<b>Crispy Chicken</b> - Ranch Dressing, Glazed Bacon, Texas Cabbage & Pineapple <a href="#">GFO</a>	17
<b>The Norm</b> - Beef Pattie, Lettuce, Tomato, Beetroot & Cheese <a href="#">GFO</a>	17
<b>The Vego</b> - Panko Crumbed Field Mushroom, Courgette Kimchi, Pickled Beetroot & Sweet Potato Bun	17
<b>Pulled Pork</b> - Slaw, Pickles, Asian Greens & Aioli <a href="#">GFO</a>	17

## PIZZA

<b>Fennel &amp; Garlic Salami</b> - Oyster Mushroom, Heirloom Tomatoes, Onion Relish & Italian Spinach <a href="#">GFO</a>	22
<b>Peri Peri Chicken</b> - Peppers, Onion, Feta, Lemon Zest & Peri Peri Aioli <a href="#">GFO</a>	22
<b>Prawn &amp; Chorizo</b> - Peppers, Italian Spinach, Chilli, Heirloom Tomatoes & Harissa Yoghurt <a href="#">GFO</a>	22
<b>Pulled Lamb</b> - Mushroom, Kipfler Potatoes, Silverbeet & Onion Relish	22
<b>Vegetable</b> - Butternut Pumpkin, Mushroom, Kipfler & Feta	22

## STEAKS

Served with Seasonal Greens & Chat Potatoes or Chips & Salad

<b>200g Rump</b> <a href="#">GFO</a>	20
<b>300g Sirloin</b> <a href="#">GFO</a>	33
<b>350g Rib Eye</b> <a href="#">GFO</a>	36

ALLERGIC ?

ASK THE MARYVILLE TEAM TO LOOK AFTER YOU

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# MAINS

<b>Confit Maryland Duck Leg</b> - Golden Beetroot Purée, Crispy Kale, Buttered Fingerling Potatoes & Port Jus <b>GF</b>	31
<b>Twice Cooked Pork Belly</b> - Minted Pea Risotto & Persian Feta Pear Salad	32
<b>Market Fish</b> - Warm Kipfler & Broccoli Crest, Crumbed Egg & Lemon & Herb Vinaigrette	30
<b>Thyme Panned Chicken Supreme</b> - Winter Greens, Brioche Butter Pudding & Stonehurst Jus	28
<b>Cowra Lamb Rump</b> - Smoked Pea Purée, Dutch Carrots, Labneh, Greens & Eshallots <b>GF</b>	34
<b>Night Braised Goat Ragù</b> - Wild Mushrooms, Paris Mash & Charred Crusty Bread	28

# WINE PAIR

Pinot Noir
Sauvignon Blanc
Pinot Grigio
Chardonnay
Cabernet Sauvignon
Shiraz

# SAUCES

Aioli	2
Creamy Garlic Sauce	4
Creamy Garlic Prawns	7
Diane	2
Gravy	2
Peppercorn	2
Mushroom	2
Jus	4
Parmigiana	5

# SIDES

Chips	7
Chips with Sauce	10
Garden Salad	10
Mash	7
Seasonal Greens	7

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