

WINE BAR

MARY'S

BISTRO

ENTRÉES

FRESHLY SHUCKED OYSTERS, SHALLOT & TABASCO MIGNONETTE	6. ⁰⁰ EA
SWEET & SOUR FRIED BROCCOLI (VEGAN)	15. ⁰⁰
LOADED BAKED POTATO "BHAJI", SOUR CREAM (5PC)	16. ⁰⁰
FRIED CHICKEN, HABANERO MAYO & PICKLES	19. ⁰⁰
RAW FISH, CRISP BREAD, TOMATO CONSOMMÉ & SALSA	22. ⁰⁰
ROASTED HALLOUMI, CAPER & RAISIN CHUTNEY, PUMPKIN SEED HUMMUS	24. ⁰⁰
GRILLED OCTOPUS, POTATO, 'NDUJA DRESSING, BEETROOT & YOGHURT	26. ⁰⁰
GRILLED PRAWNS, POTATO WHIP, CAPSICUM & PANGRATTATO	26. ⁰⁰

MAIN COURSE

MARY'S ORGANIC BEEF CHEESEBURGER, SIDE SALAD & FRIES	30. ⁰⁰
GNOCCHI CARBONARA, PANCETTA HAM, PEAS, SPINACH & YOLK (VEG OPTION AVAILABLE)	34. ⁰⁰
PAN FRIED FISH, CASHEW CREAM, CORIANDER & CHILLI DRESSING, FENNEL	38. ⁰⁰
BRAISED SPICED LAMB, YOGHURT DRESSING, CHERMOULA, 'POORI' INDIAN FLAT BREAD	38. ⁰⁰
RICOTTA & SPINACH TORTELLINI, SAFFRON TOMATO SAUCE, PICKLED ZUCCHINI, PARMESAN	35. ⁰⁰
EYE FILLET 180 ^{GM} , POMMES ANNA, ARTICHOKE PURÉE & PEPPER JUS	49. ⁰⁰

TO BE SHARED BETWEEN TWO OR THREE

900 ^{GM} RED WINE BRAISED & GLAZED LAMB & DUKKAH <i>w/ french fries, salad & roasted carrots</i>	110. ⁰⁰
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SIDES - 12.⁰⁰ EACH

ROASTED CARROTS, BURNT HONEY DRESSING & LABNEH		GREEN SALAD, PEAR & PARMESAN
FRENCH FRIES & AIOLI		

MARY'S BANQUET MENU
a feast of our favourites - 79 PER PERSON

WE CAN CATER TO MOST DIETARY REQUIREMENTS, AND ALLERGIES. PLEASE SPEAK TO OUR TEAM FOR MORE INFO.

DRINKS

COCKTAILS - 18.00

Elderflower & Chilli Southside
*Scapegrace Black Gin, Elderflower Liqueur,
Lemon, Mint*

Piña Verde
*Coco Lopez coconut, Passionfruit,
Pineapple, Lime, Chartreuse*

Rhubarb & Ginger Sour
*42 Below Vodka, Rhubarb & Ginger liqueur,
Lime, Agave nectar, egg white*

Mary's Mojito
Ask your server for today's offering

ALL MARYS COCKTAILS CAN BE MADE AS MOCKTAILS - 14.00

CLASSICS - 20.00

Espresso Martini - Negroni - Aperol Spritz - Margarita - Martini

BEER + CIDER

On Tap - Garage Project - 'Beer' Pale Lager - 4.8%
274ml - 11 | 440ml - 15

CANS + BOTTLES

Garage Project - 'Tiny' XPA - 0.5%	11
Sunshine Brewery - Light Pilsner - 2.4%	11
Corona - Mexican Pale Lager - 4.5%	10
Garage Project - Pils 'n' Thrills Pilsner - 5.5%	12
Garage Project - 'Ghost Light' Hazy IPA - 5.2%	12
Brave Brewing Co - 'Tigermilk' IPA - 6.6%	12
Zeffer Crisp Apple Cider - 5.5%	11

NON-ALC

KARMA DRINKS CO - 9.00

Apple Juice | Orange Juice
Blackcurrant & Apple Juice
Gingerella (*sparkling*)

SPIRITS

VODKA

42 Below - 14
Grey Goose - 16

APERITIF - 14.00

Campari | Pimms

GIN

Haymans London Dry - 14
Scapegrace Black - 15
Hasting Distillers 'Blossom' - 16
Hendricks - 16
Roku - 17

RUM - 14.00

White | Ratu Spiced | Black Magic Spiced

EAST IMPERIAL MIXERS

Ginger ale | Old World Tonic
Soda Water | Grapefruit Soda

MIXERS INCLUDED IN PRICE OF SPIRITS
OR \$9 AS STANDALONE BEVERAGE