

BISTRO

# MARY'S

BISTRO

## ENTRÉES

FRESHLY SHUCKED OYSTERS, SHALLOT & TABASCO MIGNONETTE	6. <sup>00</sup> EA
SWEET & SOUR FRIED BROCCOLI	17. <sup>00</sup>
LOADED BAKED POTATO "BHAJI", SOUR CREAM	16. <sup>00</sup>
MARY'S FRIED CHICKEN, HABANERO MAYO & PICKLES	20. <sup>00</sup>
GRILLED OCTOPUS, POTATO, 'NDUJA DRESSING, BEETROOT & YOGHURT	26. <sup>00</sup>
RAW FISH, CRISPBREAD, TOMATO CONSOMMÉ & SALSA	23. <sup>00</sup>
HALLOUMI, ROASTED CAULIFLOWER PURÉE, CAPONATA, WITLOF SALAD	25. <sup>00</sup>
GRILLED PRAWNS, POTATO WHIP, CHILLI BUTTER & PANGRATTATO	26. <sup>00</sup>

## MAIN COURSE

MARY'S ORGANIC BEEF CHEESEBURGER, SIDE SALAD & FRIES	32. <sup>00</sup>
GNOCCHI CARBONARA, PANCETTA HAM, PEAS, SPINACH & YOLK (VEG OPTION AVAILABLE)	35. <sup>00</sup>
PAN FRIED FISH, CASHEW CREAM, CORIANDER & CHILLI DRESSING, FENNEL	39. <sup>00</sup>
BRAISED SPICED LAMB, YOGHURT DRESSING, CHERMOULA, 'POORI' INDIAN FLAT BREAD	40. <sup>00</sup>
RICOTTA & SPINACH TORTELLINI, SAFFRON TOMATO SAUCE, PICKLED ZUCCHINI, PARMESAN	36. <sup>00</sup>
180 <sup>GM</sup> EYE FILLET, SEASONAL GREENS, POTATO MASH, CHIMICHURRI & PEPPER SAUCE	50. <sup>00</sup>

### TO BE SHARED BETWEEN TWO OR THREE

900 <sup>GM</sup> RED WINE BRAISED & GLAZED LAMB & DUKKAH <i>w/ french fries, salad &amp; roasted carrots</i>	115. <sup>00</sup>
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### SIDES - 14.<sup>00</sup> EACH

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

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

# BANQUET MENU

## TO START TO BE SHARED

### SWEET & SOUR

*Fried broccoli*

### ENTRÉE

TO BE SHARED

### HALLOUMI

*Roasted cauliflower purée,  
caponata, witlof salad*

### GRILLED PRAWNS

*Potato whip,  
chilli butter & pangrattato*

## MAIN COURSE

TO BE SHARED

SLOW ROASTED RED WINE  
BRAISED LAMB SHOULDER  
*Dukkah Crumb, Red Wine Glaze*

SERVED WITH

*French fries & aioli*

*Roasted carrots with labneh &  
burnt honey dressing*

*Pear & parmesan green salad*

## TO FINISH INDIVIDUALLY PLATED

### CINNAMON APPLE DONUTS

*poached pear &  
vanilla ice cream*

**79<sup>PP</sup>**

WE CAN CATER TO ALL DIETARIES  
PLEASE SPEAK TO YOUR HOST

## DESSERT & FRIENDS

Dark chocolate cremeux, poached rhubarb,  
whipped crème fraîche, rhubarb sauce - 18.00

*Amaro Montenegro +14*

Cinnamon apple donuts, poached pear, vanilla ice cream - 16.00

*Alpha Domus Noble Semillion +15*

Affogato - 12

*with your choice of liqueur +8*