

FOOD



MENU

SHARES & STARTERS

Garlic & Herb Butter Cob Loaf

Add Cheese \$2

Garlic Pizza

Confit Garlic, Thyme & Mozzarella

Wood Fired Bruschetta

Fried Chicken Wings

Your choice of Buffalo or Bobbys

Hickory Bourbon BBQ Sauce with

Ranch Dipping Sauce

Szechuan Pepper Squid GF

With Aioli

Bowl Of Fries GF

With Aioli

Southern Fried Popcorn Chicken

Hot Honey & Ranch Dipping Sauce

Duck Spring Rolls

Soya Dipper

Whipped Feta V, GFO + \$3

House Made Pizza Bread, Whipped Fetta, Hot Honey & Pistachios

M/NM

\$10 / \$12

\$16 / \$18

\$12 / \$14

Half Kilo \$14 / \$16

One Kilo \$21 / \$23

Entree \$16 / \$18

Main \$25 / \$27

\$9 / \$11

\$15 / \$17

\$15 / \$17

\$18 / \$20

HAPPY HOUR
MONDAY – FRIDAY 3PM – 6PM

PIZZAS

GFO +\$3 / add vegan cheese \$4

Margherita V

House Made Pizza Sauce, Mozzarella, Basil & Buffalo Mozzarella

Roasted Pumpkin & Feta V

House Made Pizza Sauce, Roquette, Heirloom Tomatoes, Spanish Onion, Pine Nuts & Mozzarella

BBQ Chicken

BBQ Sauce, Spanish Onion, Bacon, Mozzarella & Aioli Swirl

BBQ Meat Lovers

BBQ Sauce, Pepperoni, Salami, Bacon, Ham, Sausage & Mozzarella

Pepperoni

House Made Pizza Sauce, Mozzarella & Pepperoni

Garlic Prawn Pizza

House Made Pizza Sauce, Garlic, Prawns, Spanish Onion, Cherry Tomatoes, Roquette, Mozzarella & Aioli Swirl

\$18 / \$20

\$23 / \$25

\$25 / \$27

\$26 / \$28

\$23 / \$25

\$27 / \$29

MENU

M/NM

House Crumbed Herb & Parmesan Schnitzel

Served With Choice Of 2 Sides (Chips/Salad/ Mash/Veg/Potato Bake)

\$23 / \$25

Veal Schnitzel

Served With Choice Of 2 Sides (Chips/Salad/ Mash/Veg/Potato Bake)

\$27 / \$29

Schnitzel Toppers

Creamy Garlic Prawns \$9 (4)

Boscaiola, Creamy Garlic, Bacon & Mushroom \$7

Mexicano - Beef & Beans, Mozzarella, Sour Cream, Guacamole & Corn Salsa \$8

Parmigiana - House Made Rich Tomato Sauce, Shredded Ham & Mozzarella - \$6

300g Maple Glazed Pork Cutlet GF

Pea Puree, Dutch Carrots, Herb Roasted Chats

\$32 / \$34

Crispy Skin Chicken Supreme GF

Sumac Roasted Winter Veg, Greens, Charred Leek & Pumpkin Puree with Red Wine Jus

\$30 / \$32

Beef & Guinness Pot Pie

Mash, Peas And Jus

\$25 / \$27

Chicken Boscaiola GFO Pasta + \$3

Linguini, Bacon, Mushroom, Garlic Cream & Parmesan

\$26 / \$28

Prawn Linguini GFO Pasta + \$3

Onion, Heirloom Tomatoes, Spinach, White Wine, Mild Chilli, Garlic & Herb Butter

\$29 / \$31

Bangers & Mash GF

Thick Butcher's Sausages, Mash, Peas & Gravy

\$22 / \$24

Crumbed Lamb Cutlets

Served With Choice Of 2 Sides (Chips/Salad/ Mash/Veg/Potato Bake)

Add Extra Cutlet: \$9

\$30 / \$32

Beef & Bean Nachos GF

Melted Mozzarella, Guacamole, Sour Cream, Corn Salsa & Jalapenos

\$22 / \$24

Beer Battered Flathead Fillets

Chips, Lemon & Tartare Sauce

\$25 / \$27

Pumpkin Ravioli V

Brown Butter Sauce, Crispy Sage, Toasted Pine Nuts & Feta

\$27 / \$29

Add: Chicken \$6 / Prawns \$9 (4)

Grilled Barramundi GF

Pea Puree, Herb Roasted Chats, Greens, Whipped Chilli & Herb Butter

\$33 / \$35

Seafood Hotpot GFO

Rich Tomato Sugo, Prawns, Squid, Mussels, Clams, Herbs, Toasted Sourdough & Pangrattato

\$34 / \$36

Slow Cooked Beef Cheek GF

Mash, Seasonal Veg & Red wine Jus

\$35 / \$37

FOOD



MENU

FROM THE GRILL

M/NM

Served With Choice Of 2 Sides & Sauce

Sides: Chips/Salad/Mash/Veg/Potato Bake

Sauces: Dianne/Mushroom/Gravy/Peppercorn/Garlic

250g Black Angus Rump Steak ^{GF} \$28 / \$30

300g Black Angus Scotch Fillet ^{GF} \$39 / \$41

Dry Aged Butchers Selection ^{GF} MP

please see specials board

Add: Creamy Garlic Prawns \$9 (4)

Boscaiola - Creamy Garlic, Bacon & Mushroom \$7

SALADS

M/NM

Classic Caesar

Crisp Cos, Parmesan, Croutons, Egg, Bacon & Our House Caesar Dressing

\$18 / \$20

Warm Roasted Pumpkin & Pomegranate Salad ^{GF, V}

Roquette, Mint, Candied Walnuts, Heirloom Tomatoes & Fetta, Citrus Vinaigrette

\$18 / \$20

Add: Chicken \$6 / Prawns \$9 (4) / Szechuan Squid \$8

KITCHEN OPEN
SUN-THUR: 11AM-8:30PM
FRI-SAT: 11AM - 9PM

KIDS

M/NM

All Meals Come With Soft Drink, Ice Cream & Kids Activity Pack

Tempura Chicken Nuggets

\$12 / \$14

Cheese Burger ^{GFO + \$3}

\$12 / \$14

Kids Steak & Chips ^{GF}

\$12 / \$14

Ham & Pineapple Pizza

\$12 / \$14

JOIN TODAY FOR
EXCLUSIVE BENEFITS!

It's free to join!

OPENING HOURS
MONDAY - SATURDAY: 10AM - 12AM
SUNDAY: 10AM - 10PM

*M - Member / NM - Non Member

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 10% surcharge on Public Holidays.

BURGERS

All Burgers Are Served With Fries

All Served On Milk Buns, Gf Buns +\$3

Cheese Burger

\$21 / \$23

Toasted Milk Bun, 150g Wagyu Pattie, American Cheddar Cheese, Pickles, Pickled Onions & Burger Sauce

Add: An Extra Pattie \$5

Go Double (Beef, Bacon, Cheese) \$8

Southern Fried Chicken Burger

\$21 / \$23

Toasted Milk Bun, Lettuce, Tomato, American Cheddar, Ranch & Buffalo Sauce

Add: An Extra Pattie \$5

Go Double (Chicken, Bacon, Cheese) \$8

Maryland Steak Sandwich

\$26 / \$28

Toasted Turkish, Dijonaise, Lettuce, Tomato, Beetroot, 150g Scotch Fillet Steak, Swiss Cheese & Caramelised Onion

SIDES

M/NM

Creamy Mash Potato ^{GF}

\$6 / \$8

Crispy Fried Chat Potatoes

\$6 / \$8

Steamed Seasonal Vegetables ^{GF, V}

\$6 / \$8

Potato Bake ^{GF}

\$6 / \$8

Bacon, Cheese & Cream

Garden Salad ^{GF, V}

\$6 / \$8

SAUCES

Dianne, Mushroom, Gravy, Peppercorn, Garlic

\$3

All Sauces are GF

DESSERTS

Sticky Date

\$14 / \$16

Butterscotch Rum Sauce & Vanilla Bean Ice Cream

Nutella Brownie

\$14 / \$16

Chocolate Drizzle, Vanilla Bean Ice Cream & Whipped Cream



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