

SONS
— OF —
MARY

DINNER MENU

SONS — OF — MARY

TAPAS

Mt Zero Olives	12
w/ Smoked Almonds (v)(gf)	
Basil & Tomato Hummus Dip	14
w/ Pita Bread (v)(vg)(gf)	
Pumpkin Arancini	16
w/ Saffron Aioli (4) (v)	
Tandoori Beef & Chorizo Koftas	16
w/ Mint & Coriander (4)	
Slow Cooked BBQ Lamb Ribs	16
w/ Coleslaw & Toasted Sesame (gf)	
Tempura Eggplant Chips	14.5
w/ Salted Ricotta (4)	
Char-siu Pork Bao Buns	16
w/ Coleslaw, Asian Herbs & Pickled Cucumber (2)	
Quinoa Fritters	15
w/ Beetroot, Hummus & Dukkah (4) (v)(vg)(gf)	
Beer Battered Prawn Skewers	18
w/ Honey & Sesame (4)	

FLATBREADS

Tomato Flatbread	24
w/ Mozzarella & Crispy Basil (v)	
Chorizo Flatbread	27
w/ Mozzarella, Feta & Roast Peppers	
Grilled Zucchini Flatbread	26
w/ Mozzarella, Eggplant, Roast Peppers, Crispy Capers (v)	
BBQ Chicken Flatbread	27
w/ Mozzarella, Caramelized Onion, Black Olives & Chives	

15% surcharge applies on public holidays

(v) vegetarian (gf) gluten friendly (gfa) gluten friendly available

MAINS

Crispy Calamari	29
w/ Cos, Rocket, Roast Potatoes, Pickled Red Onion & Toasted Sesame Dressing	
Crispy Skin Barramundi	39.5
w/ Curried Prawn Bisque, Potato Hashbrown, Green Beans, Shaved Fennel & Asian Herbs (gf)	
Seafood Linguine	43
w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	
Truffled Mushroom Risotto	34
w/ Baby Spinach & Grana Padano (gf)(v)(vga)	
Miso Glazed Pumpkin	29
w/ Edamame, Garlic Yoghurt, Crispy Kale, Toasted Pepita Seeds & Almond Feta (gf)(vg)(v)	
Chicken Breast	35
w/ Burnt Corn Puree, Confit Kipflers, Broccolini, Crispy Kale & Red Wine Jus (gf)	
Confit Duck Leg	36
w/ Kipfler & Pea Crush, Baby Carrots & Orange Sauce (gf)	
Slow Cooked Beef Daube	43
w/ Celeriac Puree, Green Beans, Baby Carrots, Soubise Sauce & Fresh Parsley	
200g Eye Fillet	52
w/ Herb Mash, Sauteed Greens & Red Wine Jus (gf)	

SIDES

French Fries	12
Rocket, Apple & Parmesan Salad	12
Sautéed Greens w/ Toasted Almonds	12

KIDS MENU

Chicken Nuggets & Fries	14
Fish Goujons & Fries	14
Pasta w/ Napoli Sauce	14
Vanilla Choc Top	8

(v) vegetarian (gf) gluten friendly (gfa) gluten friendly available

DESSERT

Vanilla Crème Brulée (gf)	15
Dark Chocolate Fondant w/ Salted Caramel Ice-Cream & Chocolate Popping Candy	16.5
Cheese Plate w/ Accompaniments (Brie, Cheddar, Blue)	10ea - min 2

NIGHTCAP

Affogato Frangelico Liqueur w/ Espresso Coffee & Vanilla Bean Ice Cream	15
Espresso Martini Vodka, Kahlua, Frangelico & Espresso	18
2015 Rob Dolan Late Harvest Sauvignon Blanc (500ml)	glass 10 / btl 48
Toro Albala Don Pedro Ximinez Jerez, Spain (60ml)	glass 12
Henriques & Henriques 'Full Rich' Madeira (60ml)	glass 8
Quinta do Noval Tawny Port (60ml)	glass 8

FOOD ALLERGIES

Sons of Mary is not a nut, seafood, shellfish, egg, gluten, wheat flour or dairy free environment. While all customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.