

SONS — OF — MARY

TAPAS

Mt Zero Olives w/ Smoked Almonds (v) (vg) (gf)	12
Balsamic Roasted Beetroot w/ Sauteed Kale & Harissa Coconut Yoghurt, Toasted Seeds & Nuts (vg) (v) (gf)	16
Caramelised Poached Pear w/ Prosciutto, Walnuts & Blue Cheese (gf)	16
Spicy Korean Chicken Strips w/ Toasted Peanuts & Shallots (3)	16
Beef & Macaroni Cheese Croquettes w/ Mustard & Pickles (4)	15
Crispy Soft Shell Crab Bao Bun w/ Asian Slaw (2)	16
Crispy Eggplant Chips w/ Salted Ricotta (v)	15
Beer Battered Prawn Skewers w/ Honey & Sesame (4)	16

FLATBREADS

Tomato, Mozzarella & Crispy Basil (v)	22
Zucchini, Sweet Potato, Caramelised Onion, Olives & Ricotta (v)	24
Chorizo, Roast Peppers & Persian Feta	26
Harissa Roast Lamb, Pumpkin, Goats Cheese & Mint Yoghurt	26

(vg) vegan (v) vegetarian (gf) gluten friendly (gfa) gluten friendly available
15% surcharge applies on public holidays

MAINS

Crispy Calamari w/ Asian Slaw, Pickled Cucumbers, Toasted Peanuts & Nuoc Chum Dressing	28
Crispy Skin Barramundi w/ Asparagus, Pea & Mint Purée, Roast Fennel, Crispy Capers & Balsamic Glaze (gfa)	39
Seafood Linguine w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	39
Mushroom, Roast Fennel, Baby Spinach Risotto w/ Grana Padano Parmesan, Finished w/ Truffle Oil (v) (gf)	34
Roasted Zucchini & Pumpkin w/ Eggplant Caviar, White Miso & Hazelnut Zaatar Spice (vg) (v) (gf)	32
Twice Cooked Duck Leg w/ Braised Red Cabbage, Green Beans & Cherry & Port Glaze (gf)	36
Pork Cutlet w/ Sweet Potato Puree, Honey Glazed Baby Carrots, Almond & Crackling Crumb (gf)	38
Slow Cooked Lamb Shoulder w/ Jerusalem Artichoke Purée, Zucchini, Salsa Verde & Olive (gf)	36
200g Eye Fillet w/ Mash, Sautéed Asparagus & Red Wine Jus (gf)	48

SIDES

French Fries	10
Rocket, Apple & Parmesan Salad	10
Sautéed Greens w/ Toasted Almonds	10

KIDS MENU

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

*no modifications during busy periods, however we will
always accommodate for allergies and intolerances

DESSERT

Vanilla Crème Brulée (gf)	14
Dark Chocolate Fondant w/ Salted Caramel Ice-Cream & Chocolate Popping Candy	16
Apple, Blueberry & Rhubarb Pot w/ Almond Crumble & Vanilla Ice Cream (gf)	16
Cheese Plate w. Accompaniments (Brie, Cheddar, Blue, Washed Rind)	10ea - min 2

NIGHTCAP

Affogato Frangelico Liqueur w/ Espresso Coffee & Vanilla Bean Ice Cream	15
Espresso Martini Vodka, Kahlua, Frangelico & Espresso	18
2017 De Bortoli Noble One Botrytis Semillon (375ml)	glass 16
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

CELEBRATE WITH US!

Have a special occasion coming up?

Get in touch with us at
info@sonsofmary.com.au

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