

# SONS — OF — MARY

## TAPAS

<b>Mt Zero Olives w/ Smoked Almonds</b> (v) (vg) (gf)	12
<b>Balsamic Roasted Beetroot</b> w/ Sauteed Kale & Harissa Coconut Yoghurt, Toasted Seeds & Nuts (vg) (v) (gf)	16
<b>Roast Fig, Prosciutto &amp; Parmesan</b> w/ Balsamic Glaze (gf)	16
<b>Spicy Korean Chicken Wings</b> w/ Toasted Peanuts & Spring Onion (3)	16
<b>Beef &amp; Macaroni Cheese Croquettes</b> w/ Mustard & Pickles (4)	15
<b>Char Siu Crispy Pork Belly</b> w/ Chilli Pickled Daikon	14
<b>Crispy Eggplant Chips</b> w/ Salted Ricotta (v)	16
<b>Beer Battered Prawn Skewers</b> w/ Honey & Sesame (4)	16

## FLATBREADS

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

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

## MAINS

<b>Crispy Calamari</b> w/ Asian Slaw, Pickled Cucumbers, Toasted Peanuts & Nuoc Chum Dressing	28
<b>Crispy Skin Barramundi</b> w/ Asparagus, Pea & Mint Purée, Roast Fennel, Crispy Capers & Balsamic Glaze (gfa)	39
<b>Seafood Linguine</b> w/ Chilli, Garlic, Prawns, Calamari, Mussels, Olive Oil & White Wine	39
<b>Mushroom, Roast Fennel, Baby Spinach Risotto</b> w/ Grana Padano Parmesan, Finished w/ Truffle Oil (v) (gf)	34
<b>Roasted Zucchini, Pumpkin &amp; Mushroom</b> w/ Red Pepper Pesto, Hazelnut Za'atar, Torn Bocconcini & Salsa Verde (vga) (v) (gf)	32
<b>Twice Cooked Duck Leg</b> w/ Braised Red Cabbage, Green Beans & Cherry & Port Glaze (gf)	36
<b>Pork Cutlet</b> w/ Sweet Potato Puree, Honey Glazed Baby Carrots, Almond & Crackling Crumb (gf)	38
<b>200g Eye Fillet</b> 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

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## CELEBRATE WITH US!

Have a special occasion coming up?

Get in touch with us at  
[info@sonsofmary.com.au](mailto:info@sonsofmary.com.au)

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