

BURGERS

*All served with seasoned fries
All served on milk buns, GF buns +\$4*

Double American Smash Burger

2 x 120g Wagyu beef patties, double american cheddar, ketchup, mustard, pickles & diced onions

Hot Honey Glazed Fried Chicken Burger

Aioli, cheddar, lettuce & tomato

Fried Halloumi Burger V

Roquette, tomato, avocado, pickled onions & tomato relish

Maryland Steak Sandwich

150g scotch fillet, American cheddar, roquette, tomato, aioli, caramelised onion jam, served on grilled sourdough

WOODFIRED PIZZA

Margherita V

House made pizza sauce, basil & mozzarella

Hawaiian

House made pizza sauce, pineapple, shaved leg ham & mozzarella

Loaded Pepperoni

House made pizza sauce, pepperoni & mozzarella

Veggie Fix V

House made pizza sauce, button mushroom, baby spinach, sweet tomato relish, capsicum mozzarella & parmesan

BBQ Meat Lovers

Hickory BBQ sauce, salami, pepperoni, ham, bacon, sausage & mozzarella

BBQ Chicken

Hickory BBQ sauce, grilled chicken, bacon, caramelised onion & mozzarella

Prawn & Chorizo I

House made pizza sauce, chorizo sausage, prawns, spanish onion, truss tomato, baby spinach & mozzarella

Philly Cheesesteak

Hickory BBQ sauce, seared Angus rump, red & green capsicum, brown onion, mozzarella, finished with American cheese sauce & fresh chives

Add ons: Meat/Prawn \$5, Veg/Salad \$3, GFO +\$5

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & 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.

M/NM

26 / 28

24 / 26

21 / 23

28 / 30

21 / 23

23 / 25

25 / 27

25 / 27

27 / 29

27 / 29

29 / 31

29 / 31

KIDS

Chicken Nuggets

Cheeseburger GFO +4

Ham & Pineapple Pizza GFO +4

Sausage & Mash GF

Tempura Fish & Chips I

M/NM

14 / 16

14 / 16

14 / 16

14 / 16

14 / 16

WEEKLY SPECIALS



MONDAY

**\$15 Schnitzel Night
+ Kids Eat Free**



TUESDAY

**\$15 Burgers
+ Kids Eat Free**



WEDNESDAY

Chef's Specials



THURSDAY

\$18 Steak



SUNDAY

\$25 Sunday Roast

* NOT AVAILABLE ON PUBLIC HOLIDAYS

M - Member / NM - Non Member, A - Australian, I - Imported, M - Mixed, V - Vegetarian,
VG - Vegan, GF - Gluten free, GFO - Gluten free option



BISTRO HOURS

SUNDAY - THURSDAY: 11AM - 8.30PM

FRIDAY & SATURDAY: 11AM - 9PM

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MARYLAND
Tavern

ENTRÉES & STARTERS

Garlic & Herb Butter Cob Loaf **V** 12 / 14
Add Cheese \$2

Bruschetta **V** 14 / 16
Medley tomato, Spanish onion, fresh basil, confit garlic, fetta & balsamic glaze

Szechuan Salt & Pepper Squid **I, GF** 17 / 19
Aioli & lemon

South West Fried Chicken Wings 17 / 19
Chilli, shallots & Korean hot sauce

Southern Fried Popcorn Chicken 16 / 18
Glazed with hot honey & served with ranch sauce

Bowl of Fries **V, GF** 10 / 12
Make it Loaded \$16/18
Seasoned fries loaded with Hickory BBQ sauce, bacon, jalapeños & mozzarella, topped with cheese sauce & shallots

Wood Fire Roasted King Prawns (3) **I, GF** 21 / 23
Chimichurri, lemon & herbs

Duck Spring Rolls (4) 16 / 18
Plum dipper & pickled onions

Pork Belly Bites 18 / 20
Tossed in char siu sauce, topped with fried shallots

Dumplings (5) 16 / 18
Chilli crisp, soy sauce, shallots & sesame
Pork & Cabbage
Vegetarian **V**

SALADS

Classic Caesar **GFO** 20 / 22
Bacon, cos lettuce, soft boiled egg, garlic croutons, parmesan & house made dressing

Mediterranean Roast Pumpkin Salad **GF, V** 22 / 24
Spiced & roasted pumpkin wedges, mixed leaves, charred capsicum, spanish onion, truss tomato, fetta cheese & balsamic vinaigrette

Thai Salad 22 / 24
Pickled onions, pickled ginger, cabbage, hokkien noodles, lettuce, tomato, cucumber, peanuts & shallots
Add chicken \$6, prawns \$9, squid \$8

MAINS

PICK YOUR SCHNITZEL

House Crumbed Chicken Schnitzel
Served with choice of sides

Classic (220g) 23 / 25

Jumbo (380g) 28 / 30

Tender Veal Schnitzel 30 / 32
Parmesan & herb crumbed, served with your choice of sides

PICK YOUR TOPPER

Parmi - Shaved ham, house made napoli & 3 cheeses 6

Boscaiola - Bacon, mushroom & garlic cream 7

Mexican - Spiced beef & bean mix, 3 cheeses, sour cream & guacamole 8

Garlic Prawns **I** - Grilled prawns & creamy garlic sauce 9

Garlic & Herb Crumbed Lamb Cutlets (2) 31 / 33
Add cutlet \$9

Bangers & Mash **GF** 24 / 26
Thick beef butchers sausages with buttered mash & peas

Beef & Guinness Pot Pie 26 / 28
Served with buttered mash & peas

Hokkien Noodle Stir Fry 24 / 26
Sautéed vegetables, fresh chilli, in a sweet & spicy char siu sauce
Add chicken \$6, pork \$8, prawns \$9

House Made Lasagna 26 / 28
Australian Wagyu beef, creamy béchamel sauce, layered with 3 cheeses, served with garden salad & garlic bread

Braised Lamb Shank **GF** 32 / 34
Served with buttered mash, seasonal greens & rosemary & mint gravy
Add Shank \$9

Prosciutto Chicken Breast **GF** 29 / 31
Served with herb roasted chat potatoes, seasonal greens, & mustard cream sauce

Maryland Mix Grill 49 / 52
Rump steak, crumbed cutlet, butchers sausage, fried egg, bacon, seasoned fries & grilled tomato

Pumpkin Gnocchi **V** 22 / 24
Rich basil pesto cream with truss tomato, Spanish onion, crispy sage & fetta
Add chicken \$6, pork belly \$8, prawns \$9

M/NM

MAINS

Boscaiola Rigatoni **GFO +4** 24 / 26
Creamy mushroom, bacon & garlic sauce, topped with grated parmesan cheese
Add chicken \$6, pork belly \$8, prawns \$9

Beef & Bean Nachos **GF** 25 / 27
Spiced beef & bean mix, corn chips, 3 cheeses, sour cream, guacamole, charred corn salsa, pickled onion & jalapeños

Salt & Pepper Squid **I, GF** 26 / 28
Served with chips, salad, lime chilli aioli & lemon

House Battered Barramundi **I** 25 / 27
Served with chips, salad, lemon & caper mayo
Oven baked option available GF

FROM THE GRILL

250g True North Black Onyx MB2+ Rump Steak **GF** 31 / 33

280g Grain Fed Scotch Fillet **GF** 43 / 46

Dry Aged Selection **GF** MP

See specials board

M/NM

SIDES

Buttered Mash **GF, V** 6 / 8

Roast Chat Potato **V** 6 / 8

Steamed Seasonal Vegetables **GF, V** 6 / 8

Potato Bake **GF** 6 / 8

Garden Salad **GF, V, VG** 6 / 8

M/NM

SAUCES

Dianne, Mushroom, Gravy, Peppercorn, Creamy Garlic 3

DESSERTS

Rocky Road Pizza **GFO, V** 22 / 24

Caramel sauce base, chocolate ganache, biscoff crumb, roasted peanuts & toasted marshmallows

House Made Sticky Date Pudding 16 / 18
Butterscotch sauce & vanilla bean ice cream

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