Burgers

All served with seasoned fries
GF options available +$4

M/NM

The Maryland Double GFO — 27 / 29
Double Angus Beef Smash Patty, lettuce, tomato, Westmont pickles, caramelised onion, American cheese, dijonnaise, St Malo Milk bun

Classic Cheeseburger GFO — 22 / 24
Angus Beef Patty, American Cheese, onion, mustard, tomato sauce and Westmont Pickle, St Malo Milk bun

Hot Honey Fried Chicken Burger — 24 / 26
Crispy fried chicken, aioli, American cheese, lettuce, tomato, St Malo milk bun

Crispy Fried Halloumi Burger GFO, V — 22 / 24
Charred Pineapple, Smoked Aioli, slaw and Hot Honey on St Malo Milk bun

Maryland Steak Sandwich GFO — 29 / 31
150g Scotch Fillet, American cheddar, rocket, tomato, dijonnaise, caramelised onion, St Malo Panini

Add bacon $4, fried egg $3, beef patty $6, chicken $6, pineapple $3, pickle $2, cheese $2

Woodfired Pizza

M/NM

Margherita V — 21 / 23
House made pomodoro sauce, basil & buffalo mozzarella

Hawaiian — 23 / 25
House made pomodoro sauce, pineapple, shaved leg ham & mozzarella

Loaded Pepperoni — 25 / 27
House made pomodoro sauce, pepperoni & mozzarella

Veggie Fix V — 25 / 27
House made pomodoro sauce, button mushroom, baby spinach, sweet tomato relish, capsicum, mozzarella & parmesan

BBQ Meat Lovers — 27 / 29
Hickory BBQ sauce, salami, pepperoni, ham, bacon, sausage & mozzarella

BBQ Chicken — 27 / 29
Hickory BBQ sauce, grilled chicken, bacon, mushroom, caramalised onion, mozzarella & aioli drizzle

Firestarter Pizza — 28 / 30
Nduja sugo sauce topped with hot salami, roasted capsicum, red onion and jalapeños, hot honey, basil ,crispy shallots, mozzarella & lemon

Chilli Prawn M — 29 / 31
House made pomodoro sauce, prawns, chilli, baby spinach, cherry tomato, red onion, mozzarella & lemon

Add ons: Meat/Prawn $7, Veg/Salad $4, GFO +$5

Kids

M/NM

Chicken Nuggets	14 / 16
Cheeseburger GFO +4	14 / 16
Ham & Pineapple Pizza GFO +4	14 / 16
Sausage & Mash GF	14 / 16
Tempura Fish & Chips M ,I	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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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.

Maryland Tavern

Entrées & Starters

M/NM

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 M, I, GF — 17 / 19
Aioli & lemon

South West Fried Chicken Wings — 17 / 19
Chilli, shallots & chipotle aioli

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

Bowl of Fries V, GF — 10 / 12
Make it Loaded fries $16/18
Bacon, jalapeño, mozzarella, smoky BBQ sauce, crispy shallots

Corn Ribs V, GF — 16 / 18
Smoky chipotle butter, parmesan, lime aioli.

BBQ Pork Spring Rolls — 16 / 18
Plum dipping sauce & pickled spanish onion

Pork Belly Bites — 18 / 20
Tossed in char siu sauce, fried shallots & toasted sesame seeds

Haloumi Bites V — 16 / 18
Tossed in hot honey and dukkah, garlic yoghurt

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

Salads

M/NM

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

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

Vietnamese Salad GF, V — 22 / 24
Asian slaw, mint and coriander, rice noodles and house nuoc cham
Add chicken $8, pork $8, squid $9, prawns $10

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Mains

M/NM

PICK YOUR SCHNITZEL
All our Schnitzels are crumbed in house fresh

House Crumbed Chicken Schnitzel
Served with choice of 2 sides (Chips/salad/mash/veg/potato bake)
Classic (220g) — 23 / 25
Jumbo (380g) — 28 / 30

Veal Schnitzel — 30 / 32
Parmesan & herb crumbed, served with choice of 2 sides (Chips/salad/mash/veg/potato bake)

PICK YOUR TOPPER
Parmi - Ham, Napoli sauce & mozzarella 7
Inferno - Bacon, jalapeno, mozzarella & hot honey 8
Boscaiola - Bacon, mushroom & garlic cream 8
Smokehouse - Mushrooms, caramelised onion & mozzarella 8
Creamy Garlic Prawns M, I - Pan roasted prawns & creamy garlic sauce 10

Garlic & Herb Crumbed Lamb Cutlets (2) — 33 / 35
Served with choice of 2 sides (Chips/salad/mash/veg/potato bake)
Add cutlet $10

Bangers & Mash GF — 25 / 27
Thick beef butchers sausages (3) with buttered mash, peas & gravy

Beef & Guinness Pot Pie — 26 / 28
Served with mash and peas OR chips and salad

Hokkien Noodle Stir Fry — 25 / 27
Sautéed vegetables, fresh chilli, tossed with char siu sauce & fried shallots
Add chicken $8, pork $8, prawns $10

House Made Lasagna — 27 / 29
Australian Wagyu beef, creamy béchamel sauce, layered with mixed cheeses, served with house side salad & garlic bread

Moroccan-Spiced Lamb Loin — 35 / 37
Served with warm couscous salad & whipped garlic yoghurt

Prosciutto Chicken Breast GF — 30 / 32
Served with herb roasted chat potatoes, seasonal greens, & mustard cream sauce

Pan-Fried Potato Gnocchi VO — 24 / 26
Chorizo, roast capsicum, cherry tomatoes, baby spinach, chilli, parmesan & roquette
Add chicken $8, pork $8, prawns $10

Penne Alla Vodka GFO, V, GF +$4 — 22 / 24
Penne tossed in a rich tomato-vodka cream sauce, mild chilli, finished with parmesan & fresh basil
Add chicken $8, pork $8, prawns $10

Mains

M/NM

Fettuccine Bosciola GFO, GF +4 — 24 / 26
Mushroom, bacon, creamy garlic sauce & parmesan
Add chicken $8, pork $8, prawns $10

Beef & Bean Nachos GF — 26 / 28
Spiced beef & bean mix, corn chips, 3 cheeses, sour cream, guacamole, charred corn salsa, pickled onion & jalapeños

Salt & Pepper Squid I, GF,M — 27 / 29
Served with chips, salad, lime chilli aioli & lemon

Beer Battered Barramundi I,M — 26 / 28
Battered in house with chips, house salad, lemon & tartare
Oven baked option available GF

From The Grill

M/NM

250g True Pure Black Onyx MB2+ Rump Steak (Glen Innes) GF — 32 / 34

300g True North 100-Day Grain-Fed Scotch Fillet (Chinchilla) GF — 46 / 48

Dry Aged Selection GF — MP
See specials board

Maryland Monster Grill — 55 / 59
150g Scotch fillet steak, thick beef butchers sausage, 3 rack pork ribs, bacon rashers, grilled tomato, roast field mushroom, house seasoned chips and gravy

All served with choice of 2 sides (chips/salad/mash/veg/potato bake)

Sides

M/NM

Buttered Mash GF, V — 8 / 10

Roast Chat Potato V — 8 / 10

Seasonal Vegetables GF, V — 8 / 10

Potato Bake GF — 8 / 10

Garden Salad GF, V, VG — 8 / 10

Sauces

Dianne, Mushroom, Gravy, Peppercorn, Creamy Garlic — 3
All sauces are GF

Desserts

M/NM

Raspberry White-Out Pizza GFO, V — 23 / 25
White-chocolate mascarpone, fresh raspberries, icing sugar, pistachio, finished with vanilla bean ice cream.

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