



## SIGNATURE COCKTAILS

**MRS MAY'S** 21  
with vodka, elderflower liqueur, vanilla, aquafaba, fresh lime, passionfruit & peach bitters

**THE BOTANIST** 21  
with Botanist Gin, vanilla, fresh lime, aquafaba & passionfruit

**COLD BREW CHOCOLATE MARTINI** 22  
with Mr Black Cold Brew liqueur, vodka & espresso

**RHUBARB SOUR** 21  
with Whitley Neil Rhubarb & Ginger Gin, raspberry liqueur, aquafaba & fresh lemon

**MACADAMIA & WATTLE OLD FASHIONED** 22  
with Makers Mark, macadamia liqueur & walnut bitters

**THE LONGBOARD** 21  
with Plantation Rum, macadamia liqueur, coconut milk & pineapple juice

**APEROL SPRITZ** 18  
with Aperol, prosecco, soda & a squeeze of orange

**ST TROPEZ SPRITZ** 18  
with St Germain, prosecco, cucumber syrup & fresh lime

## MARGARITAS

**MARGARITA** 22  
with Blanco Tequila, Canton Ginger Liqueur, fresh lime & spiced agave

**SPICY MARGARITA** 22  
with Patron Reposado, Cointreau, fresh lime, chilli & agave syrup

**COASTAL PASSIONFRUIT MARGARITA** 22  
with Jose Cuervo, Cointreau, Canton Ginger liqueur & passionfruit

**COCONUT MARGARITA** 22  
with 1800 Coconut, coconut syrup, lychee syrup, fresh lime topped with coconut foam & roasted coconut

## CLASSICS

**PALOMA** 21  
with Altos Tequila, grapefruit juice, fresh lime & agave

**PASSIONFRUIT MOJITO** 21  
with Havana Club, fresh lime, passionfruit & mint

**AMARETTO SOUR** 21  
with Disaronno, aquafaba, fresh lemon & bitters

**WHISKY SOUR** 22  
with Makers Mark, aquafaba, bitters & fresh lemon

## COCKTAIL JUGS SERVES 4 / 36

**WHITE SANGRIA**  
with white wine, Crème de Peche, vanilla syrup, fresh lime & seasonal fruits

**STRAWBERRY- BASIL SMASH**  
with gin, Pampelle, ruby red grapefruit, basil, strawberry topped with lemonade

**DEEP BLUE SEA**  
with vodka, Crème de Peche, blue curacao, passionfruit syrup, coconut syrup, topped with soda & lemonade

**PIMMS**  
with dry ginger, lemonade, garnished with lemon, orange & cucumber

**APEROL SPRITZ**  
with Aperol, prosecco, soda & a squeeze of orange

## NON ALCOHOLIC

**PRETTY IN PINK** 13  
Strawberry pulp, cucumber syrup, fresh lime & mint

**AMARETTI SOUR** 14  
Lyres Amaretti, lemon, sugar syrup, bitters & aquafaba

**GRAPEFRUIT ROSEMARY FIZZ** 13  
Grapefruit juice, rosemary & peach syrup

**CLASSIC MARGARITA** 14  
Lyres Agave Reserva, Lyres Orange Sec, lime juice, orange bitters & agave

**ESPRESSO MARTINI** 14  
Lyres Espresso, coffee extract, vanilla syrup & sugar syrup



# MRS MAY

BISTRO & BAR



## BREAD

Garlic bread (v)	9
Mediterranean hummus fetta, olives, spiced chickpeas & pita bread (ve)	21
Seafood chowder served in cob bread with garlic butter top	25

## TACOS - 2 per serve

Crispy fish tacos corn salsa, coriander & chipotle	22
Pulled pork tacos pineapple salsa, Vietnamese mint & chipotle	22
Beef tacos rocket, tomato corn salsa, chilli & spicy aioli	22
Cauliflower tacos cabbage, avocado, mint, pineapple salsa & chipotle (ve)	22

## BAR SNACKS

Bucket of buffalo wings with chipotle aioli	25
Salt & pepper Szechuan squid lemon, coriander, chilli & soy	21
Fried buttermilk chicken pieces with Mrs May hot sauce	20
Sashimi salmon ceviche heirloom tomatoes, jalapenos & coriander	24
Three split king prawns with garlic, chilli served with lemon & aioli	25
Fries with aioli	10

## OYSTERS

Fresh natural Sydney rock oysters served with shallot & red wine vinaigrette (gf)	½ doz... 25	1 doz... 46
Sydney rock oysters served Kilpatrick	½ doz... 26	1 doz... 48

## POKÉ BOWLS

Sashimi salmon bowl sushi rice, smashed avocado, cucumber, edamame beans, cabbage, pickled ginger & sesame mayo	25
---	----

## FROM THE GARDEN

Heirloom tomato & mozzarella salad onion, cucumber, croutons & lemon dressing	24
Thai poached coconut chicken salad cucumber, carrot, bean sprouts mint, coriander, green leaves, chilli, soy & lime dressing (gf)	25

## PUB CLASSICS

Steak sandwich rocket, aioli, tomato, caramelised onion & fries	27
Australian beer battered flathead fillets with slaw, fries, lemon & tartare	32
Herb crumbed chicken schnitzel dusted with parmesan, house slaw, lemon & fries with gravy	26
Chicken parmigiana with tomato sugo basil, mozzarella & parmesan served with fries	28

## PASTA

King prawn spaghetti tossed in rocket, chilli, garlic, cherry tomatoes & basil	33
--	----

## BURGERS

<i>Burgers served on brioche buns. Gluten free buns available.</i>	
Cheese & bacon burger with beef patty, tomato, lettuce, beetroot, pickles, burger sauce & fries	26
The haloumi burger grilled zucchini, eggplant, rocket haloumi cheese, tomato, aioli, caramelised onion & fries (v)	25
Grilled chicken burger lettuce, smashed avocado, tomato, cheese, chipotle & fries	26

## FROM THE GRILL

RUMP CAP 250g	36
SCOTCH FILLET 300g grass fed	47
EYE FILLET 200g	48
FILLET MIGNON 200g bacon wrapped	50
Choice of slaw & fries or creamy mash & steamed green vegetables	

## SAUCES

Diane (gf), mushroom & mustard (gf), pepper (gf), red wine jus (gf) or gravy on the side (gf)	
Please note well done steaks take approx. 40mins	

## GRILLED & ROASTED

Dukkah spiced cauliflower steak pistachio, walnuts, chilli, mint, pomegranate, dried currants, chimichurri sauce & a cauliflower purée (ve, gf)	28
Grilled barramundi fillet with house slaw, fries & tartare sauce	34
Grilled whole lemon sole with lemon, sage butter & fries	34
Roasted miso salmon with a Japanese soba noodle salad & broccolini	34

## SIDES ALL 10

Steamed green vegetables • herbed butter toasted almonds & lemon house slaw • creamy mash	
---	--

## FOR THE KIDS - up to 12 years

Crumbed chicken with fries	15
Cheeseburger with fries	15
Crispy fish & chips	15
OR swap for mash & veg!	
<i>Kids meals come with ice cream for dessert.</i>	

## SOMETHING SWEET

Sticky toffee pudding with butterscotch sauce & salted caramel ice cream	14
Pat and Sticks ice cream sandwich	6
Vanilla chocolate or vanilla choc chip (ve)	

## WINE

### SPARKLING & MOSCATO

	Gls	Lgls	Btl
Woodbrook Farm Brut Cuvée NV, S.E. Australia	10		35
Veuve Tailhan Blanc de Blanc Brut Loire Valley France			50
Piper Heidsieck NV, Champagne France			110
Fiore Moscato, S.E. Australia	10	15	40
La Gioiosa Asolo Prosecco Superiore DOCG, Veneto Italy	13		55
Kylie Prosecco Rosé, Veneto Italy	13		50

### SAUVIGNON BLANC

Pikorua, Marlborough NZ	10	15	38
Ara, Marlborough NZ			45
Giesen Zero Alcohol, Marlborough NZ			45

### CHARDONNAY

Woodbrook Farm, S.E. Australia	10	15	35
Bimbadgen, Hunter Valley NSW			48
Robert Oatley Signature, Margaret River WA	13	20	55

### PINOT GRIGIO

Wildflower, WA	10	15	38
Santi Sortesele, Valdadige Italy			48

### RIESLING

Pikes 'Traditionale' Riesling, Clare Valley SA			59
--	--	--	----

### ROSÉ

Marquis de Pennautier, Languedoc France	11	17	42
Gordon Ramsay Elegante Rosato, Tuscany Italy	12	18	45

### PINOT NOIR

Ara 'Single Estate', Marlborough NZ	12	18	49
Josef Chromy Pepik, Tamar Valley Tasmania			59

### MERLOT

Quilty and Grandsen, Orange NSW	10	15	42
---------------------------------	----	----	----

### SHIRAZ

Hancock and Hancock, McLaren Vale SA	11	17	46
Hentley Farm Villain & Vixen, Barossa SA	13	20	58
Bimbadgen, Hunter Valley NSW			55

### RED VARIETIES

Rymill 'The Dark Horse', Cabernet Sauvignon, Coonawarra SA	12	19	50
Argento Classic Organic Malbec, Mendoza Argentina			50
Robert Oatley Signature 'GSM', McLaren Vale SA			52
Barone Ricasoli Chianti, Tuscany Italy	12	17	56

### DESSERT WINES

Josef Chromy Botrytis 375ml, Tasmania			50
---------------------------------------	--	--	----