SNACKS MAINS USA style smoky bbq bourbon ribs Cheesy garlic bread \$6 house slaw + chips Chips \$8 NY cut sirloin steak 300g your choose of aioli or tomato sauce creamy mash with bacon & chives, steamed vegetables and jus Scotch fillet steak 300g **Cheesy fries** \$10 fries smothered in a rich cheese potato rosti, baby spinach, trussed tomatoes and mushroom jus sauce topped with fried onion and Grilled Tasmanian salmon chives add crispy bacon pieces \$3 roast sweet potato, persian fetta and baby spinach salad Corn on cob Housemade potato gnocchi garlic butter, grated gruyere in nutty sage butter, rocket and parmesan salad cheese Twice cooked crispy pork belly House cut sweet potato chips \$10 sweet potato crush, house apple and sage chutney chive sour cream 2 piece Fried Louisiana styled chicken fries, slaw, corn salsa & chilli relish Mini cheeseburger slider hale's special sauce House pot pie of the day mash and smashed peas Salt & pepper calamari \$16 chilli lime aioli, rocket, lemon and SALADS kiss peppers Crispy pork belly & barramundi salad with pork crumble, wombok, bean shoots, coriander Crisp chicken wings \$15 Tossed through your choice of Sweet potato + quinoa salad buffalo sauce or house bbg sauce. roast sweet potato, quinoa, persian feta, spanish onion, baby spinach, Served with aioli or chilli or blue walnuts, cranberries, lemon infused olive oil cheese add chicken Seafood chowder \$16 BURGERS all burgers are served with chips or side salad seafood & corn chowder served gf bread available on request with a crusty roll Hale + Mary burger double beef & bacon burger with american cheddar, tomato relish, \$15 Mac & cheese croquettes American mustard, potato rosti, hale's special sauce smoky paprika aioli Philly cheese steak burger shaved beef rump sautéed with button mushrooms, onion topped with \$16 Nachos american cheddar, cos lettuce, fresh tomato corn chips, cheese topped with spicy kidney beans, capsicum + Southern fried chicken burger onion ragu finished with sour southern fried buttermilk chicken, house slaw, chilli lime dressing cream, avocado + tomato salsa add chilli beef Cheesy dog skinless frankfurt with onion, bacon, shallot, cheesy sauce, mustard PLATTERS TO SHARE add chilli beef

\$30 2 share a selection of wings, calamari, mac & cheese croquettes

4 share \$50 a selection of wings, calamari, mac & cheese croquettes, corn on the cob

6 share \$65 a selection of wings, calamari, mac

& cheese croquettes, corn on the cob, nachos

\$75 **BBQ** Meat platter a medley of BBQ basted chicken wings, NY cut sirloin, USA BBQ pork ribs served with slaw, sweet

potato chips

quadruple beef & bacon burger with american cheddar, double potato rosti, tomato relish, american mustard & hale's special sauce served with a bucket of fries & a pint furphy **AVAILABLE ONLY SUNDAY TO THURSDAY**

WINGS WEDNESDAY 1kg buffalo wings with dipping sauce & drink

DESSERTS - ASK OUR FRIENDLY STAFF TO SEE THE MENU

BURGER MONDAY pick any of our burgers with fries & drink

POT PIE TUESDAY house pot pie of the day with mash & drink

HALE & MARY BURGER X CHALLENGE \$40 in 40minute

(includes a glass of house white/red OR a tap beer excluding asahi OR a

WEEKLY \$20 FOOD SPECIALS

house spirit OR soft drink)



\$35

\$28

\$35

\$28

\$25

\$33

\$25

\$25

\$20

\$16

\$2

\$22

\$20



DESSERTS \$12 ea.

Blueberry & apple crumble

with your choice of vanilla bean ice cream or custard

Steamed triple chocolate pudding

rich chocolate pudding with white chocolate & milk chocolate chunky, toasted marshmallow & maple bacon shards

Buttermilk waffles

2 waffles sandwiched with raspberry ice cream and smothered in Hershey's chocolate syrup

SWEET DRINKS

Mississippi Mudslides

\$8

Chocolate milk, chocolate ice cream, Hershey's chocolate syrup, whipped cream, marshmallows, wafer stick

add bourbon \$5

Root Beer Float

\$8

Vanilla ice cream, Sarsaparilla, cola, whipped cream, maraschino cherry add bourbon \$5

Homemade rum infused horchata

\$12

Whole milk and sweetened condensed milk make this booze-infused Mexican horchata insanely rich and creamy



RED BY THE GLASS		TAP BEER
Barnsworth Shiraz Cabernet, Big Rivers SA	8/34	Kosciuszko, Pale Ale 8
California Dreaming Pinot Noir, SA	11/46	150 Lashes, Pale Ale 8
Amelia Park 'Trellis' Cabernet Merlot, WA	9/43	Asahi, Super Dry 10/13
·	•	· ·
Mallaluka Cabernet Sauvignon, NSW	10/48	Hanh, Super Dry 8
Altocena Tempranillo, La Mancha, SPA	9/43	XXXX, Gold 7
Silver Palm Zinfandel, Napa Valley, USA	13/58	Furphy, Refreshing Ale 8
Nick O'leary Shiraz, Canberra District, NSW	14/60	Brookvale Union, Ginger Beer 9
RED BY THE BOTTLE		White Rabbit, Dark Ale 8
Rockbare 'Coonawarra Cutie' Cabernet Sauvig	non	IMPORTED BOTTLE BEER
Coonawarra, SA	83	Heinelton Legen Nethenlands
·		Heineken, Lager, Netherlands 9
Torbreck 'The Struie' Shiraz, Barossa Valley, S		Budweiser, Lager, USA 9
Stone Street Cabernet Sauvignon, California, U	JSA 100	Pabst Blue Ribbon, Lager, USA 9
		Corona, Lager, Mexico 9
ROSE		Asahi Light, Japan 9
		Asahi Black, Japan 9
Save Our Souls, Yarra Valley, VIC	10/47	
		DOMESTIC BOTTLE BEER
WHITES BY THE GLASS		
		VB 7
Barnsworth Semillon Sauvignon Blanc, SA	8/34	Pure Blonde 8
Kindred Spirit Sauvignon Blanc, NZ	10/45	James Boag's, Premium Light 7
Nick O'leary Riesling, Canberra District, NSW	12/52	Great Northern 7
Quealy Fionula, Pinot Grigio, VIC	9/42	
Eden Road Pinot Gris, Canberra District, Act	13/57	LOCAL DISTRICT BOTTLE BEER
Fat Bastard Chardonnay, California, USA	10/45	
Tomfoolery 'Tally Ho' Sauvignon Blanc, SA	12/52	Capital Brewing, Coast Ale 9
, and the second	,	Bent Spoke Crankshaft IPA 10
WHITES BY THE BOTTLE		Bent Spoke Barley Griffin Pale 10
		Bont Spone Barroy Griffin Later 10
Dog Point Sauvignon Blanc, Marlborough, NZ	60	CRAFT BOTTLE BEER
Shaw & Smith M3 Chardonnay, SA	86	
		Stone & Wood Pacific Ale, NSW 9
SPARKLING BY THE GLASS		4 Pines, Kolsch, Manly, NSW 9
		Feral, Smokey Porter, WA 11
Barnsworth Sparkling, Big Rivers, SA	8/34	Balter XPA, QLD 10
Azahara Moscato, Murray Darling, VIC	9/40	
42 South Premier Cuvee Sparkling, TAS	12/55	BOTTLE CIDER
Bandini Prosecco. Veneto, ITA	10/44	BOTTLE CIDER
Daniann I I Oboooo. Vonouo, IIA	10/ 44	Samanghy Appla Cidan Danman's O
		Somersby, Apple Cider, Denmark 9
CHAMPAGNE BY THE BOTTLE		Somersby, Pear Cider, Denmark 9
7.5 1.0 (1) 1 70 1 7	100	Somersby, Blackberry Cider,
Moet & Chandon Brut Imperical Nv, France	100	Denmark 9
2007 Champagne Louis Roderer Cristal, Franc	ee 500	

PLEASE ORDER AT THE BAR



SIGNATURE COCKTAILS

HALE & BLOODY MARY \$20

Spiced rum, tomato juice, celery salt, Worcestershire sauce, Cholula hot sauce, olive brine

The 18th HOLE \$20

Dry gin, grenadine, pineapple, lime

XO MARTINI \$22

Xo café patron, espresso, kahlua

CLASSIC COCKTAILS

JAPANESE SLIPPER \$17

Midori, lemon juice, cointreau

OLD FASHIONED \$17

Makers mark bourbon, bitters, sugar, orange

MOJITO \$17

White rum, lime, mint, sugar

COSMOPOLITAN \$17

Vodka, cranberry juice, Cointreau, lime

MARGARITA \$17

Tequila, lime, Cointreau

AMARETTO SOUR \$17

Amaretto, sour, bitters, cherry

SANGRIA JUGS

\$25

RED OR WHITE

HAPPY HOUR

MONDAY TO THURSDAY 4PM TO 6PM

FUNCTIONS & EVENTS



KINGSTON

Thank you for giving Hale & Mary the opportunity to make your event special

We want to take the guess work out of your event. Which is why our functions & events packages enable guests to select a culinary experience to suit their special occasion. Choose from canapes, sporting packs, and alternate drop menu

We also offer before & after event drinks packages, giving you ample opportunity to delight your guests – so you can sip, savor, socialize & enjoy your special event

FUNCTION AREAS

We have several areas that can be reserved for your enjoyment. You can use a USB to show any slide shows, movies or presentations on the screens in your chosen area. We welcome balloons, banners we just ask you to referend from party poppers and confetti

Whole Event 22 big screens Minimum spend \$12000 Inside venue 120ppl Minimum spend \$15000 Including outside area 160ppl

VIP Area
3 big screens
minimum spend \$1500
sitting 38ppl
standing 60ppl

Beer Garden
4 screens
minimum spend \$1500
sitting 40ppl
standing 40ppl

We do take functions bookings in the rest of event also. All food menus are designed for a minimum of 10ppl upwards. So if you have a smaller group you can still pick from the below menus & have a bar tap.

BEVERAGES ON CONSUMPTION

A beverage bar tab can be arranged for your function or event with a selection from our beers, spirits, wines & cocktail menu

You are welcome to choose the dollar amount over the bar and what selection of beverages you would like in your package.

We offer no refunds if minimum spend has not been reached. If you would like to increase your bar tab limit on the day of the event, your account can be settled with final amount on the day

Please note the menu is subject to change and availability, dietary requirements must be advice at the time of booking.

Banquet Menu \$45.00 Per Person (2 Courses) \$60.00 Per Person (3 Courses)

> Entrees Select 2

House Made Ravioli Filled with Ricotta & Sage in Nutty Butter with Rocket and Parmesan Salad

> Chilli Beef Nachos Bites With Sour Cream and Guacamole

> > Southern Fried Tenders With Corn Relish

Seafood Chowder Cob Mixed Seafood and Corn Chowder in A Crusty Cob

> Mains Select 2

Crisp Skinned Salmon Fillet On A Black Eye Bean Ratuillouille

NY Cut Sirloin Roast Field Mushroom, Potato Rosti, Balsamic Tomatoes & Béarnaise Sauce.

Southern Fried Chicken House Slaw, Chilli Cheese Cornbread, Onion Rings and Tomato Relish.

Potato & Parmesan Gnocchi Burnt Sage Butter Sauce with Rocket and Parmesan Garnish

> Desserts Select 2

NY Cheesecake White Chocolate Soil, Balsamic Mixed Berries.

Vanilla Bean Panna Cotta Burnt Passionfruit, Wafer Biscuit & Passion Fruit Gel.

Brownie Bourbon, Dark Cherry, Bacon Brownie with Caramelized Fig Ice Cream.

Deconstructed Key Lime Pie Coconuts Flakes, Manuka Honey Flakes & Lemon Juice Crumbs.

Canapé Service

Select 4 - \$25.00 pp Select 6 - \$35.00 pp Select 8 - \$45.00 pp

Cold Canape

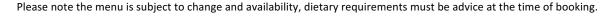
- Roasted Maple Salmon with Mayo + Chives Served on A House Croute
- Selection of House Made Dips
- Mini Pumpkin, Honey & Thyme Scones
- Mini Cornbread with Chilli & Cheese
- Bononcini And Mediterranean Vegetable Sticks
- Southern Fried Chicken Cucumber Cups
- Cherry Tomato, Basil and Bocconcini On Rye
- Roasted Red Pepper Shots
- Roasted Beef with Horseradish Cream Croutes

Hot Canape

- Crispy Skin Pork Belly with Pickled Carrot + Sweet Soy
- Crumbed Calamari Rings with Citrus Aioli
- Lasagna Bread Rounds
- Vegetable Spring Rolls with House Sweet Chilli Sauce
- Homemade Chicken & Basil Sausage Rolls with Pesto Aioli
- Chorizo Empanadas
- Mini Cheeseburger with Hale's Special Sauce
- Mac & Cheese Croquettes with Paprika Aioli
- Sun Dried Tomato & Basil Arancini With Pesto Aioli
- Mini Shepherd's Pies
- Buffalo Wings with Blue Cheese Sauce and Celery Sticks

Sweet Canape

- Mini Chocolate & Ginger Brownies
- Mini New York Cheesecakes
- Chocolate Coated Strawberries
- Key Lime Tartlets with Meringue Caps
- Banana Whoopee Pies
- Phyllo Cups with Cappuccino Cream



Sporting Event Food Package 2hrs \$35 A Head

Crisp and Pretzels on Arrival

Mac & Cheese Croquettes with Paprika Aioli

Mini Corn Dogs with Tomato Sauce

Crumb Squid Rings with Chilli Lime Aioli

Onion Rings with Ranch Sauce

Buffalo Wings with Blue Cheese Sauce and Celery Sticks

Spring Rolls with House Sweet Chilli Sauce

Shoestring Fries with Cheesy Sauce

Mini Cheeseburgers with Hale's Special Sauce

HALE + MARY

KINGSTON

SNACKS

Cheesy Garlic Bread \$6

Chips \$8 your choose of aioli or tomato sauce

Cheesy fries \$10

fries smothered in a rich cheese sauce topped with fried onion and chives

Corn on cob \$7 garlic butter, grated gruyere cheese

House cut sweet potato chips \$10

chive sour cream

Mini cheeseburger slider \$7

hale's special sauce

Salt & pepper calamari \$16

chilli lime aioli, rocket, lemon and kiss peppers

Crisp chicken wings \$15

With your choice of sticky hot sauce or sticky bbq sauce. Served with aioli or chilli or blue cheese

Seafood chowder cob \$16

seafood & corn chowder served in a toasty cob roll

Mac & cheese croquettes \$15

smoky paprika aioli

Nachos \$16

corn chips, cheese topped with spicy kidney beans, capsicum + onion ragu finished with sour cream, avocado + tomato salsa

add chilli beef \$4

PLATTERS TO SHARE

2 share \$30

a selection of wings, calamari, mac & cheese croquettes

4 share \$50

a selection of wings, calamari, mac & cheese croquettes, corn on the cob

6 share \$65

a selection of wings, calamari, mac & cheese croquettes, corn on the cob, nachos

BBQ Meat platter \$75

a medley of BBQ basted chicken wings, NY cut sirloin, USA BBQ pork ribs served with slaw, sweet potato chips

MAINS

USA style smoky bbq bourbon ribs \$35

house slaw + chips

NY cut sirloin steak 300g \$28

creamy mash with bacon & chives, steamed vegetables and just

Scotch fillet steak 300g \$35

potato rosti, baby spinach, trussed tomatoes and mushroom jus

Please note the menu is subject to change and availability, dietary requirements must be advice at the time of booking.

Grilled salmon mignon roast sweet potato, persian fetta and baby spinach salad	\$28
Housemade potato gnocchi in nutty sage butter, rocket and parmesan salad	\$25
Twice cooked crispy pork belly sweet potato crush, house apple and sage chutney	\$33
2 piece Fried Louisiana styled chicken fries, slaw, corn relish & chilli relish	\$25
House pot pie of the day mash and smashed peas	\$25
SALADS	
Crispy pork belly & barramundi salad with pork crumble, wombok, bean shoots, coriander	\$20
Sweet potato + quinoa salad roast sweet potato, quinoa, persian feta, spanish onion, baby s	\$16 pinach, walnuts, cranberries, lemon infused olive
oil add chicken	\$5
BURGERS all burgers are served with chips or side salad	
gf bread available on request	\$2
Hale + Mary burger double beef & bacon burger with american cheddar, tomato re	\$22
special sauce	nish, American mustaru, potato rosti, haie s
Philly cheese steak burger	\$20
shaved beef rump sautéed with button mushrooms, onion topp tomato	ped with american cheddar, cos lettuce, fresh
Southern fried chicken burger southern fried buttermilk chicken, house slaw, chilli lime dres	\$20 esing
Cheesy dog	\$15
skinless frankfurt with onion, bacon, shallot, cheesy sauce, madd chilli beef	
риссирис	¢10.00

DESSERTS \$12 ea.

Blueberry & apple crumble with ice cream or custard

Steamed triple chocolate pudding

rich chocolate pudding, white chocolate & milk chocolate chunky, toasted marshmallow, maple bacon shards

Buttermilk waffles with white chocolate sauce & raspberry ice cream

Is your event a <> personal celebration

Please choose from the following

	or
	<pre><> sporting celebration</pre>
	or
	<> corporate event
ORGANISER'S DETAILS	
Name:	Reserved Area
Company Name (if applicable)	VIP <> beer garden <>
	general restaurant tables <>
Business Address:	
Email Contact:	
	Comments
Phone Contact	(please note final numbers must be confirmed a minimum
	of 3 days' in advance)
Mobile contact	
No. of guests	
ivo. of gaosis	
Minimum Spend requirement	
William Spona roquiromono	
Deposit field (10%)	
Food option package	
Bar tab limit	
Subtotal	Signature:

CREDIT CARD AUTHORISATION FORM

To make your booking complete this form and send to reservations@haleandmary.com.au
Please note that your booking is not final until you have received a confirmation via email

Name on ca	rd:			
Type of care	d			
A	Vi		MasterCard <>	American Express <>
Account nu	mp			
Expiration	Dat			
Billing addr	ess			
City, state,	pos	tcode		
Phone num	ber			
Order/invoi	.ce	number		
Item(s) pur	cha	ased		
Amount to	be c	harged		
		•••••		
Signature			Name	
Date:				

By signing this form, you authorise Hale & Mary to charge your card the amount listed above.

PRE-ORDER

ORDER					
Booking Date:	Number of Guest (incl.children):				
Contract Name:	Organisation / Group Name:				
Mobile:	Email				
NATAULITENA	DDICE	O.T./	TOTAL	NAME (extra info if	
MENU ITEM	PRICE	QTY	TOTAL	any)	
SNACKS					
Chips + Aioli	8				
Chips + Tomato Sauce	8				
Cheesy Fries	10				
Corn on the Cob	7				
Sweet Potato Chips	10				
Mini Cheeseburger Slider	7				
Salt & Pepper Calamari	16				
Buffalo Wing + Blue Cheese Sauce	15				
Buffalo Wing + Aioli	15				
Buffalo Wing + Chilli Sauce	15				
BBQ Wings + Aioli	15				
BBQ Wings + Chilli Sauce	15				
BBQ Wings + Blue Cheese Sauce	15				
Seafood Chowder Cob	16				
Mac & Cheese Croquettes	15				
Nachos	16				
Nachos + Chilli Beef	4				
PLATTERS TO SHARE			•		
2 Share	30				
4 Share	50				
6 Share	65				
Meat Platter	75				
MAINS					
USA Ribs	35				
NY Sirloin - rare	28				
NY Sirloin - medium rare	28				
NY Sirloin - medium	28		1		
NY Sirloin - medium well	28				
NY Sirloin - well done	28		JF	V	
Scotch Fillet - rare	35				
Scotch Fillet - medium rare	35				
Scotch Fillet – medium	35				
Scotch Fillet - medium well	35				
Scotch Fillet - well done	35				
Grilled Salmon	28				
Gillieu Saillioil	20				

Please note the menu is subject to change and availability, dietary requirements must be advice at the time of booking.

Gnocchi	25		
Pork Belly	33		
Louisiana Fired Chicken	25		
House Pot Pie	25		
SALAD			
Pork Belly & Barramundi Salad	20		
Sweet Potato & Quinoa Salad	16		
Sweet Potato & Quinoa Salad with Chicken	21		
BURGERS			
Hale & Mary Burger with chips	22		
Hale & Mary Burger with salad	22		
Philly Cheese Steak with chips	20		
Philly Cheese Steak with salad	20		
Southern Fried Chicken Burger with chips	20		
Southern Fried Chicken Burger with salad	20		
Cheesy Dog with chips	15		
Cheesy Dog with salad	15		
Chilli Beef Dog with chips	19		
Chilli Beef Dog with salad	19		
DESSERTS			
Blueberry & Apple Crumble with Ice Cream	12		
Blueberry & Apple Crumble with Custard	12		
Steamed Triple Chocolate Pudding	12		
Buttermilk Waffles	12	V	

Dietary Requirements:		

IMPORTANT NOTE: All pre-ordered meals will need to be paid for once they have been served on the table, so please advise our staff of any changes or cancellation in your pre-ordered meals before your arrive at the venue

please email your completed form at least two days prior to

reservations@haleandmary.com.au

Booking Date:	Numbe	er of Gue	est (incl.cl	nildren):	
Contract Name:	Organisation / Group Name:				
Mobile:	Email				
MENU ITEM	PRICE	QTY	TOTAL	NAME (extra info if any)	
SNACKS					
Chips + Aioli	8				
Chips + Tomato Sauce	8				
Cheesy Fries	10				
Corn on the Cob	7				
Sweet Potato Chips	10				
Mini Cheeseburger Slider	7				
Salt & Pepper Calamari	16			_	
Buffalo Wing + Blue Cheese Sauce	15			_	
Buffalo Wing + Aioli	15				
Buffalo Wing + Chilli Sauce	15				
BBQ Wings + Aioli	15				
BBQ Wings + Chilli Sauce	15				
BBQ Wings + Blue Cheese Sauce	15				
Seafood Chowder Cob	16				
Mac & Cheese Croquettes	15				
Nachos	16				
Nachos + Chilli Beef	4				
PLATTERS TO SHARE					
2 Share	30				
4 Share	50				
6 Share	65				
Meat Platter	75				
MAINS					
USA Ribs	35				
NY Sirloin - rare	28				
NY Sirloin - medium rare	28				
NY Sirloin - medium	28				
NY Sirloin - medium well	28				
NY Sirloin - well done	28				
Scotch Fillet - rare	35				
Scotch Fillet - medium rare	35			_	
Scotch Fillet – medium	35				
Scotch Fillet - medium well	35				
Scotch Fillet - well done	35				
Grilled Salmon	28				

Gnocchi	25		
Pork Belly	33		
Louisiana Fired Chicken	25		
House Pot Pie	25		
SALAD			
Pork Belly & Barramundi Salad	20		
Sweet Potato & Quinoa Salad	16		
Sweet Potato & Quinoa Salad with Chicken	21		
BURGERS			
Hale & Mary Burger with chips	22		
Hale & Mary Burger with salad	22		
Philly Cheese Steak with chips	20		
Philly Cheese Steak with salad	20		
Southern Fried Chicken Burger with chips	20		
Southern Fried Chicken Burger with salad	20		
Cheesy Dog with chips	15		
Cheesy Dog with salad	15		
Chilli Beef Dog with chips	19		
Chilli Beef Dog with salad	19		
DESSERTS			
Blueberry & Apple Crumble with Ice Cream	12		
Blueberry & Apple Crumble with Custard	12		
Steamed Triple Chocolate Pudding	12		
Buttermilk Waffles	12		

Dietary Requirements:			

IMPORTANT NOTE: All pre-ordered meals will need to be paid for once they have been served on the table, so please advise our staff of any changes or cancellation in your pre-ordered meals before your arrive at the venue

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HALE + MARY

KINGSTON