

TO START

Salt & Pepper Squid (gfo) (df) - with chickpea floured king prawns and a roast garlic aioli	24
Thai beef salad (df) (gf) - strips of beef tenderloin marinated in chilli, ginger and garlic served with fresh herbs and peanuts	24
Vegetable gyoza (v) (df) - loaded with cabbage, kale, quinoa; pan fried and drizzled with Hoisin sauce	18
Fish tacos (gf) - Herb crumbed barramundi in a soft corn tortilla with an avocado and coriander salsa and a lime and sour cream sauce	22
Bacon wrapped chicken thigh skewers (gf) (dfo) - topped with a maple BBQ glaze on a heirloom tomato and bocconcini salad	20

MAINS

Eye Fillet Steak (gf) - served with grilled prawns, bearnaise sauce on crispy kipfler potatoes and green beans	44
Rosemary Marinated Lamb Rump (gf) (df) - served on roasted vegetables, broccolini and mint jelly with a red wine jus	42
Herb crusted salmon (gf) (df) - served on an orange, roast beetroot and avocado salad with a summer citrus vanilla dressing	40
Chicken Supreme (gf) - stuffed with semi-dried tomato, spinach and cream cheese on a potato gratin and served with a prosciutto wrapped asparagus bundle	38
Vegetable lasagna - house-made with chargrilled vegetables layered between flat pasta sheets, topped with ricotta and basil pesto and served with a caprese salad	35

DESSERTS

White Chocolate Brulee (gf) - with our house-made raspberry sorbet and dark chocolate dipped strawberry	16
Mango and coconut icecream terrine (df) (v) - drizzled with a passionfruit sauce and served with a fresh fruit salad	16

Macadamia and caramel tart - with our house-made cardamon ice-cream	16
Affogato (gf) (dfo) - affogato with our house-made vanilla bean icecream, Roaster Guy coffee shot and liqueur	16
Ice-cream Sundae - Ice cream sundae with whipped cream and your choice of topping (chocolate, salted caramel, berry compote)	14
Crunchy Churros (dfo) - churros with salted caramel dipping sauce and our handmade vanilla bean icecream	14

CLASSICS

Madison fish & chips - crumbed, grilled or battered barramundi with tartare sauce, beer battered chips, and Greek salad	32
Madison schnitzel and chips - Chicken schnitzel with your choice of sauce, served with beer battered chips and leafy Greek salad; or veggies and roast potato. Sauce choices: gravy, parmigiana, creamy garlic prawn	32
Madison beef burger - with caramelized onion, bacon, vintage cheddar cheese, salad and a smokey BBQ sauce on a fresh milk bun	22
Add Egg and/or Pineapple 3.00 each with chips 27	
Southern Fried chicken burger - crispy chicken with bacon, avocado, salad and garlic aioli on a milk bun with chips 27	22
Veggie burger - house-made chickpea, potato and veggie patty with sweet chilli sauce (vo) with chips 25	20
Penne Boscaiola - deliciously creamy bacon and mushroom sauce pasta (gfo) with free-range chicken 29	20
Caesar salad - cos lettuce with croutons, Italian parmesan cheese with crispy bacon and soft poached egg (anchovy optional) with free-range chicken 29	20

PIZZA

GLUTEN FREE BASES AVAILABLE (ADD 4)	
Traditional pizza's - Margherita Ham & Pineapple	18
Pepperoni	24
Veggie Lovers Pizza - with roast pumpkin, baby spinach, grilled zucchini, feta and pine nuts (vo)	24
Supreme - ham, pepperoni, pineapple, olives, mushrooms, capsicum, red onion	24
Deluxe meat lovers - eye fillet steak, ham, pepperoni, sausage and bacon with a smokey BBQ sauce	24

SIDES

Garlic Turkish bread with grated parmesan cheese	5
Bruschetta with vine ripened tomato, red onion, basil and feta on garlic brushed sour dough with a sweet balsamic drizzle (vo) (gfo)	8
Beer battered chips with garlic aioli (vo)	6
Bowl of seasonal vegetables tossed in herb butter (vo) (gf)	8
Greek style salad with green leaves and raspberry vinaigrette (vo) (gf)	7

KIDS MENU (under 12 yrs)

SERVED WITH A SMALL GLASS OF JUICE / LEMONADE AND A KIDS SUNDAE	16
Pasta Bolognaise - beef and tomato sauce with parmesan cheese side	
Ham & pineapple pizza with a tomato sauce base	
Chicken nuggets and chips - served with a small salad and a side of tomato sauce	
Calamari rings and chips - served with a small salad and side of tomato sauce	
Grilled chicken tenderloins - served with roast potatoes, steamed carrot, peas and corn	

ROOM SERVICE DRINKS MENU

SPARKLING

Divici (organic) Prosecco, Italy	10
De Bortoli Legacy Sparkling, NSW	7
De Bortoli Fizzero Sparkling (non-alcoholic), Germany	7

ROSE

De Bortoli Willowglen Rosé, NSW	7
------------------------------------	---

WHITE WINE

3 Tales Sauvignon Blanc, Marlborough, NZ	9
De Bortoli Legacy Sauvignon Blanc, NSW	7
Tyrrell's Hunter Valley Semillon, Hunter Valley, NSW	9
De Bortoli Willowglen Pinot Grigio, NSW	7
De Bortoli Legacy Chardonnay, NSW	7
De Bortoli Willowglen Moscato, NSW	7

RED WINE

De Bortoli Regional Reserve Pinot Noir, Yarra Valley, VIC	10
De Bortoli Legacy Cabernet Merlot, NSW	7
Tyrrell's Hunter Valley Shiraz, Hunter Valley, NSW	9
De Bortoli Legacy Shiraz, NSW	7

SPIRITS

Jim Beam, Vodka, Jack Daniel's, Gin, Johnnie Walker Red Label, Canadian Club, Bacardi Superior, Bundaberg Rum, Tequila	10
--	----

(served 30ml with your choice of mixer)

STANDARD BEERS

Great Northern Zero	7
XXXX Gold	7
Tooheys Extra Dry	7

PREMIUM BEER & CIDER

Corona Extra	9
James Squire 150 Lashes Pale Ale	9
Somersby Cider - Apple Pear	9
Stone & Wood Pacific Ale	11

NEWCASTLE BEERS

Modus Brewery Pale Ale	11
------------------------	----

COLD DRINKS

Coke coke zero lemonade lemon squash soda water tonic water dry ginger ale	4.5
Juice - apple pineapple orange cranberry	5
Mineral water - still sparkling	small 5 large 12
Milkshake - Chocolate strawberry caramel	6

BARISTA COFFEE

Barista Coffee	regular 4.5 large 5.5
The Roaster Guy - Traveller's Blend	regular 4.5 large 5.5
Hot Chocolate Chai	regular 4.5 large 5.5

Soy | Almond | Oat | Syrups | Extra Shot +\$1 each

GOURMET TEA

Our tea selections are from a wonderful range of high quality, certified organic teas produced by Pukka Herbs	5
---	---

Madison

KITCHEN + BAR

IN ROOM DINING & DRINKS MENU

DINING AVAILABLE
6PM-9PM MON-SAT
6PM-8PM SUNDAYS
& PUBLIC HOLIDAYS

DRINKS ALL-DAY

 mercurecharlestown_
 /mercurecharlestown

All credit card payments incur a surcharge
\$3 room service order fee
Dial 9 to place an order

We welcome you to join us in the hotel restaurant on the ground
floor where the mood is light and inviting all year round. Come
and enjoy our latest restaurant specials and enjoy the view.

Our restaurant is open:
Monday-Friday 6:30am-9:30am, 6pm-9pm
Saturday 7am-10am, 6pm-9pm
Sunday 7am-10am, 6pm-8pm