

FEED ME PLEASE

MIN 2 PEOPLE

Leave it to our Head Chef Kiran and his best dishes spread over two courses which include, entree, mains and sides.

Add Shared desserts +8
Add Bottomless Beverage Package +35

70
per person

SMALL PLATES

<i>Homemade focaccia w. whipped hot honey ricotta dip</i>	8
<i>Beef cheek croquettes w. chipotle salsa, aioli (3)</i>	22
<i>Brussels sprouts w. spring onion dressing, peanut, and chili.</i>	18
<i>Buffalo mozzarella w. blood orange vinaigrette, miso roasted celeriac.</i>	21
<i>Tuna crudo w. ponzu, chilli, spring onion</i>	22
<i>Grilled king prawns w. crab fat garlic butter, house pickle (3)</i>	26
<i>Corn ribs w. tom yum butter, chili, coriander, lime</i>	19
<i>Arancini w. spicy sugo & grana padano (3)</i>	20
<i>Grilled pork skewers w. sriracha glaze (2)</i>	26
<i>Calamari fritti w. charred lemon and spicy mayo</i>	22
<i>Savoy cabbage w. smoked olive oil, coconut tzatziki, dill oil. (2)</i>	22
<i>Cured meats from artisan Victorian butchers served w. pickles, marinated olives</i>	26

LARGER PLATES

<i>Marinated chicken w. artichoke puree, prune sauce</i>	34
<i>Crispy pork cutlet w. red cabbage puree, cumberland sauce</i>	38
<i>Pan seared Barramundi w. parsnip, cavolo nero, macadamia crumb, pickled kohlrabi</i>	45
<i>Orecchiette w. pumpkin, green peas, sage & brown butter</i>	32
<i>Pressed lamb shoulder w. celeriac puree, english spinach & red wine jus</i>	36
<i>250gm O'Connor Premium Black Angus bavette w. french fries</i>	38

SIDES

<i>Cumin roasted carrot w. hummus & parsley</i>	14
<i>Crispy kipfler potatoes, celery salt, thyme</i>	14
<i>Charred broccolini w. almonds & feta</i>	12
<i>Leaf salad w. herb dressing</i>	12
<i>Fries w. truffle aioli</i>	12

DESSERT

<i>Sticky date pudding, butterscotch sauce, vanilla ice-cream.</i>	19
<i>Apple crumble w. mascarpone, cinnamon, oats streusel</i>	19
<i>Our signature tiramisu w. savoiardi biscuits, coffee syrup & mascarpone</i>	19
<i>Chefs daily choice of cheese (1) w. lavosh, quince paste & apple</i>	22

Please advise our team of any dietary requirements prior to dining. Groups of 8 or more are required to dine on one of our Feed Me menu. A surcharge of 1.9% applies to Visa and Mastercard transactions, and 3% to Amex, Diners and JCB. A 10% surcharge applies on Sundays and 15% on Public Holidays.

MAESTRO

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SMALL PLATES

Homemade focaccia w. whipped hot honey ricotta dip (1 each)

Brussel sprouts w. spring onion dressing, peanut, and chili.

Buffalo mozzarella w. blood orange vinaigrette, miso roasted celeriac.

Arancini w. spicy sugo & grana padano (1 each)

Tuna crudo w. ponzu, chili, spring onion

LARGER PLATES

CHOOSE ONE TO SHARE

Pressed lamb shoulder w. celeriac puree, english spinach & red wine jus

Pan seared Barramundi w. parsnip, cavolo nero, macadamia crumb, pickled kohlrabi

Orecchiette w. pumpkin, green peas, sage & brown butter

SIDES

Crispy kipfler potatoes, celery salt, thyme

Charred broccolini w. almonds & feta

DESSERT

+ 8 PER PERSON

Sticky date pudding, butterscotch sauce, vanilla ice-cream

Apple Crumble, mascarpone, cinnamon, oats streusel

Our signature tiramisu w. savoiardi biscuits, coffee syrup & mascarpone

Chefs daily choice of cheese (1) w. lavosh, quince paste & apple

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