

# MAESTRO

at Geelong Quarter

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## SMALL BITES

<i>Oysters w/ ponzu, seaweed, salmon roe</i>	<i>\$5.00 each</i>
<i>Mount Zero Olives, sourdough - vg</i>	<i>\$6.50</i>
<i>Steak Tartare, egg yolk, pickles, potato crisps</i>	<i>\$22.00</i>
<i>Prawn cocktail, dashi, avocado, salmon roe, sauce rose Marie</i>	<i>\$24.00</i>
<i>Smoked salmon, horseradish, cucumber, rye crisp.</i>	<i>\$22.00</i>
<i>Small goods taster plate (a selection of our favourites), pickles, olives, croutons</i>	<i>\$32.00</i>

## CHEESE

*Served w/ house lavosh, quince paste, apple*

*Two cheese: \$22*

*Three Cheese: \$28*

*Milawa Blue, cows milk, rich and buttery blue cheese  
- Milawa, Victoria*

*Van Der Heiden Holland Delta 36, cows milk, sweet nutty with a hint of toffee gouda  
- Bodegraven Holland*

*Barossa Valley La Dame 4yr, goats milk, flaky texture and a savory, sweet and nutty finish  
- Barossa Valley, South Australia*

*Shepherds Whey Farmhouse Brie, cows milk,  
- Gippsland, Victoria*



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