

# MAESTRO

*at Geelong Quarter*

*Maestro is about celebrating the best  
quality ingredients in the hands of  
chefs who are masters of their craft.*

# MAESTRO ALL DAY MENU

at Geelong Quarter

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## SNACKS

Oysters, sauce mignonette - gf	6.00 each
Mount Zero Olives, focaccia - v	8.50

## SMALL GOODS

Mr Cannubi Capocollo, olive oil, croutons	14.00
De Palma Salame, norcia finocchiata & piccante, olive oil, croutons	14.00
Mr Cannubi Lonza, pickled red onions - gf	14.00
De Palma Wagyu Bresaola, pickled cucumber - gf	16.00
Villani Prosciutto San Daniele, 16 month, pickled pears - gf	24.00
Small Goods Tasting Plate, (a selection of our favourites), pickles, olives, croutons	36.00

## ENTREES

Prawn Cocktail. avocado, salmon roe, sauce marie rose - gf	24.00
Steamed Portarlington Mussels, chilli, tomato, basil, focaccia	22.00
Steak Tartare, egg yolk, pickles, crisp potato – gf	22.00

## MAINS

Classic Caesar Salad: baby cos, anchovies, parmesan, croutons w/ house smoked chicken 27.00 w/ house smoked salmon 27.00	18.00
Linguini, prawns, garlic, herbs, chilli, lemon, extra virgin olive oil	36.00
Nicola Potato Gnocchi, mushrooms, truffles, truffle pecorino - v	34.00
Maestro Beef Burger: double pattie, butter lettuce, tomato , pickled cucumber, cheese, secret sauce, fries	28.00
250gm Grass Fed Striploin, jus, frites	39.00

PLEASE NOTE A 15% SURCHARGE  
APPLIES ON PUBLIC HOLIDAYS

## GRILL

O' Connor Premium Black Angus Scotch Fillet MS 3+ 300g	51.00
Rangers Valley Black Angus Rump Cap MS 5+ 350g	49.00
O'Connor British Breed Filet Mignon 250 g	51.00
Rangers Valley Black Market Flat Iron Steak MS 5+ 200g	62.00

## SIDES

13.00

Rocket Leaves, Parmesan, Lemon Dressing – gf, v

Hand Cut Fries, Fennel Salt – v

Wagyu Fat Roasted Potatoes – gf

Green Beans, Chimichurri – gf, v

Roast Carrots, Whipped Ricotta, Pistachios – gf, v

## CHEESE

Served w/ house lavosh, quince paste, apple

Two Cheese

22.00

Three Cheese

28.00

Milawa Blue – *Milawa, Victoria*

cow's milk, rich & buttery blue cheese

Van Der Heiden Holland Delta 36 Gouda – *Bodegraven Holland*

cow's milk, sweet nutty with a hint of toffee

Barossa Valley La Dame 4yr Goat's Milk Semi Hard - *South Australia*

flaky texture & a savory, sweet & nutty finish

Shepherd's Whey Farmhouse Brie, Cow's Milk - *Gippsland, Victoria*

## DESSERTS

16.00

Tiramisu

Eton Mess, berries, lemon diplomat

Chocolate Torte, vanilla ice cream

Crème Brûlée – gf



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# MAESTRO

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## LUNCH MENU

### SNACKS

Oysters <i>mignonette - gf</i>	5.00 <i>/each</i>
Mount Zero Olives <i>sourdough - v</i>	6.50

### HANDMADE SMALL GOODS

Mr Cannubi Capocollo	12.00
De Palma Salame: Finocchiata & Piccante	12.00
Quattro Stelle Free Range Nduja	13.00
Mr Cannubi Lonza	12.00
De Palma Wagyu Bresaola	13.00
San Daniele Prosciutto, 16 month	18.00
Small Goods Tasting Plate	32.00

### ENTRÉES

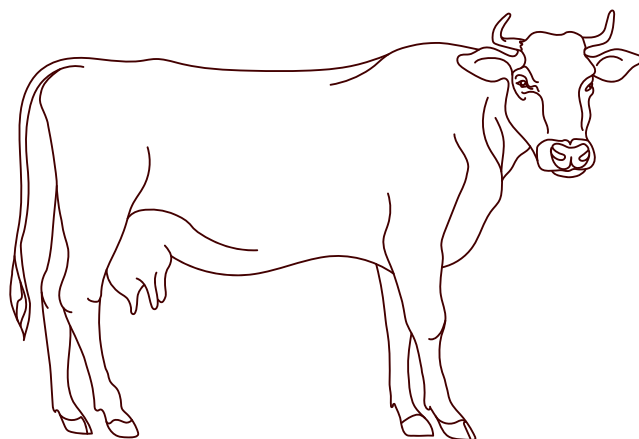
Steamed Portarlington Mussels <i>chilli, tomato, basil, grilled sourdough bread</i>	22.00
Steak Tartare <i>egg yolk, pickles, crisp potato - gf</i>	22.00
Prawn Cocktail <i>avocado, salmon roe, sauce marie rose - gf</i>	24.00

### MAINS

Classic Caesar Salad <i>baby cos, anchovies, parmesan, croutons</i>	18.00
<i>w/ house smoked chicken</i>	27.00
<i>w/ house smoked salmon</i>	
Linguini <i>prawns, garlic, clams, chili, lemon, extra</i>	32.00
<i>virgin olive oil</i>	
Nicola Potato Gnocchi <i>mushrooms, truffles, truffle pecorino</i>	32.00
Three Cheese Toastie <i>onion marmalade, Fries. - v</i>	19.00
Maestro Beef Burger <i>double pattie, butter lettuce, tomato,</i>	32.00
<i>pickled cucumber, cheese, secret sauce,</i>	
<i>fries</i>	

### DESSERT

Tiramisu	16.00
Chocolate Torte <i>vanilla ice cream</i>	
Crème Brûlée - gf	



# MAESTRO

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# A LA CARTE MENU

## SNACKS

House Made Focaccia  
*Lard Ass butter, olive oil - v*

6.00

## HOUSE MADE PASTA

Linguini, Prawns,  
*garlic, chilli, lemon, extra virgin olive oil, herbs*

36.00

Oysters,  
*Mignonette - gf*

6.00  
/each

Nicola Potato Gnocchi,  
*artisan mushrooms, truffles, pecorino*

34.00

Mount Zero Olives,  
*focaccia - v*

8.50

## HANDMADE SMALL GOODS

Mr Cannubi Capocollo -*olive oil, croutons*

14.00

De Palma Salame: Finocchiata & Piccante  
*-olive oil, croutons*

14.00

Mr Cannubi Lonza - *pickled red onions*

14.00

De Palma Wagyu Bresaola -*pickled cucumber - gf*

16.00

San Daniele Prosciutto, 16 month -*pickled pears - gf*

24.00

Small Goods Tasting Plate

36.00

*a selection of our favourites served w/ pickles, olives & croutons*

## GRILL

*Table served condiments: Selection of mustard, horseradish & chimichurri*

O'Connor Premium Black Angus Scotch Fillet MS 3+ 300g

51.00

Rangers Valley Black Angus Rump Cap MS 5+ 350g

49.00

O'Connor British Breed Filet Mignon 250 g

51.00

O'Connor Premium Black Angus Rib Eye MS 3+

17.00  
per/100gm

Rangers Valley Black Market Flat Iron Steak MS 5+ 200g

62.00

Rangers Valley Crossbred Wagyu Tomahawk Steak MS 5+

19.00  
per/100gm

## ENTRÉE

House Smoked Salmon,

24.00

*horseradish, pickled cucumber, rye crisp*

Steak Tartare,

22.00

*egg yolk, pickles, crisp potato - gf*

Prawn Cocktail,

24.00

*avocado, salmon roe, sauce marie rose - gf*

Steamed Portarlington Mussels,

22.00

*chilli, tomato, basil, house focaccia*

Devon Meadows Leek,

18.00

*freckelt, onion broth, fennel - v&g, df*

## MAINS

Veal Outlet,

46.00

*sourdough crumbs, celeriac & green apple remoulade*

Moorabool Valley Dry Aged Duck Breast,

46.00

*parsnip purée, cavallo nero, jus gras - gf*

Whole Flounder

45.00

*burnt butter, capers, anchovies, herbs - gf*

Kingbrown Mushroom,

38.00

*miso, shallots, almond milk - v&g, gf, df*

Chefs Sharing Menu

90.00 pp

*Our kitchen teams favourite dishes*

## SIDES

13.00

Rocket Leaves, Parmesan, Lemon Dressing - gf, v

Hand Cut Fries, Rosemary Salt - v

Wagyu Fat Roasted Potatoes - gf

Green Beans, Chimichurri - gf, v

Roast Carrots, Whipped Ricotta, Pistachios - gf, v

## CHEESE

Served w/ house lavosh, quince paste, apple

Two Cheese 22.00

Three Cheese 28.00

Milawa Blue - Milawa, Victoria  
*cow's milk, rich & buttery blue cheese*

Van Der Heiden Holland Delta 36 Gouda - *Bodegraven Holland  
cow's milk, sweet nutty with a hint of toffee*

Barossa Valley La Dame 4yr Goat's Milk Semi Hard - *South Australia  
flaky texture & a savory, sweet & nutty finish*

Shepherd's Whey Farmhouse Brie, Cow's Milk - *Gippsland, Victoria*

## DESSERT

16.00

Tiramisu

Eton Mess

*berries, lemon diplomat*

Chocolate Torte

*vanilla ice cream*

Crème Brûlée - gf

PLEASE NOTE A 15%  
SURCHARGE APPLIES ON  
PUBLIC HOLIDAYS.  
CREDIT CARD SURCHARGES  
VISA, MASTERCARD,  
AMEX & DINERS & JBC 1.9%

