

MAESTRO

at Geelong Quarter

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

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SNACKS

Housemade Focaccia, *Lard Ass butter, mount zero olive oil – v* 8.00

Freshly Shucked Oyster, *mignonette – gf* 6.00

Mount Zero Olives, *focaccia – v* 10.00

ENTRÉE

House Smoked Salmon, *horseradish, pickled cucumber, rye crisp* 25.00

Tuna Crudo, *cucumber, avocado, pickled ginger, calamansi, croutons* 24.00

Point Lonsdale Heirloom Tomato, *artisan burrata, smoked vinaigrette, herb oil – v* 24.00

Small Goods Tasting Plate 36.00
a selection of our favourites served w/ pickles, olives & croutons

KIDS MENU

Bolognaise 12.00
parmesan cheese

Schnitzel of the day
served with chips & salad

Crumbed Fish
Served with Chips



GRILL

Table served condiments: Selection of mustard, horseradish & chimichurri

O'Connor Premium Black Angus Scotch Fillet MS 3+ 300g 59.00

O'Connor British Breed Filet Mignon 200g 48.00

O'Connor Grain Fed Striploin 300g 45.00

O'Connor Premium Black Angus Rib Eye MS 3+ 17.00
per/100gm

MAINS

BBQ Chicken by Chef Migo, *pickled green papaya salad* 42.00

Market Fish of the Day *MP*

Roasted Cudgen Sweet Potato *macadamia puree, maple syrup, umami crust, chimichurri – vg* 38.00

HOUSE MADE PASTA

Portarlington Mussels & Prawn Linguini *garlic, chilli & sugo* 38.00

Ricotta Gnocchi, *zucchini, peas, mint, pecorino – v* 32.00

SIDES 13.00

Iceberg Salad, Peas, Buttermilk Dressing, Crumbled Feta – v, gf

Hand Cut Fries, Fennel Salt – v

Wagyu Fat Roasted Potatoes – gf, df

Fire Roasted Carrots, Labne, Pistachio – gf, v

Chefs Sharing Menu 90.00 pp
Our kitchen teams favourite dishes

TO SHARE

House Focaccia, Lard Ass butter, Mount Zero olive oil - v	8.00
Mount Zero Olives, focaccia - v	10.00
House Smoked Salmon, horseradish, cucumber, rye crisp	22.00
Small Goods Tasting Plate (a selection of our favourites), pickles, olives, croutons	36.00

SALADS

Point Lonsdale Heirloom Tomato, artisan burrata, smoked vinaigrette, herb oil - v	22.00
Vegan Salad, greens, seeds, toasted nuts & a coconut yoghurt dressing – vg, gf	18.00
Classic Caesar Salad, baby cos, anchovies, parmesan, croutons	18.00
w/ house smoked chicken	27.00
w/ house smoked salmon	27.00

MAINS

Three Cheese Toastie, Onion Marmalade & Fries – v	21.00
Maestro Double Beef Burger, butter lettuce, tomato, pickled cucumber, provolone, secret sauce & Fries	28.00
Fish + Fries, sesame crumb, tartare sauce served with chips & a garden salad	27.00
Steak Frites, peppercorn sauce & Fries	29.00
Mussel Frites, Portarlington mussels, garlic, sugo, white wine, herbs & Fries	26.00
Pappardelle, bolognese, parmesan & basil	26.00
Ricotta Gnocchi, zucchini, peas, mint & pecorino - v	32.00
Margherita Pizza, fior di latte, basil, napoli – v	22.00
Meatlovers Pizza, salami, ham, smoked chicken, fior di latte, napoli & bbq sauce	25.00
Ham & Pineapple Pizza, double smoked leg ham, pineapple, fior di latte, napoli	22.00
Toasted Smoked Chicken Wrap with avocado, pesto, swiss cheese, baby spinach, onion, carrots & Fries	23.00

MAESTRO

*Heading to the Theatre? Join us at Maestro for a complimentary glass of wine with your pre-theatre dinner.
Available Tuesday to Saturday 5:00pm -6:00pm.*

2 || courses \$49

3 || courses \$69

SNACKS

House Focaccia, Lard Ass butter, Mount Zero olive oil - v	8.00
Freshly Shucked Oysters - gf mignonette dressing, cucumber, avruga, escabeche	6.00 each 8.50 each
Mount Zero Olives, focaccia - v	10.00
Small Goods Tasting Plate, (a selection of our favourites), pickles, olives, croutons	36.00

ENTREES

Classic Caesar Salad, baby cos, anchovies, parmesan, croutons
Smoked Salmon, horseradish, house pickled cucumber, rye crisp
Pt. Lonsdale Heirloom Tomato, artisan Burrata, smoked vinaigrette, herb oil - v
Wagyu Beef Croquette, fermented black garlic aioli, miso, chives

MAINS

Steak Frites, peppercorn sauce, fries
Mussel Frites, Portarlington mussels, garlic, sugo, white wine, herbs, fries
Ricotta Gnocchi, summer greens, basil, mint, pecorino - v
Moorabool Valley Duck Ragout Pappardelle, baby spinach, pangrattato

SIDES

Iceberg Salad, peas, buttermilk dressing, crumbled feta – gf, v
Hand Cut Fries, Fennel Salt – v
Wagyu Fat Roasted Potatoes – gf, df
Fire Roast Carrots, Labne, Pistachios – gf, v

DESSERTS

Tiramisu
Eton Mess, passionfruit curd, mint - gf
Crème Brûlée – gf
Chocolate Torte, house made vanilla bean ice cream