

MAESTRO

at Geelong Quarter

SNACKS

Housemade Focaccia, <i>Lard Ass butter, mount zero olive oil – v</i>	8.00
Freshly Shucked Oyster, <i>mignonette - gf cucumber, avruğa, escabeche</i>	6.00 8.50
Mount Zero Olives, <i>focaccia – v</i>	10.00

HANDMADE SMALL GOODS

Mr Cannubi Capocollo <i>-olive oil, croutons</i>	14.00
De Palma Salame: Finocchiata & Piccante <i>-olive oil, pickles, croutons</i>	14.00
Mr Cannubi Lonza <i>- pickled cucumber</i>	14.00
De Palma Wagyu Bresaola <i>-pickled cucumber – gf</i>	16.00
San Daniele Prosciutto, 16 month <i>-pickled pears – gf</i>	24.00
Small Goods Tasting Plate <i>a selection of our favourites served w/ pickles, olives & croutons</i>	36.00

ENTRÉE

House Smoked Salmon, <i>horseradish, pickled cucumber, rye crisp</i>	25.00
Housemade Pork and Chicken Sausage, <i>white beans, lemon, herbs, chicken glaze – gf</i>	23.00
Tuna Tartare, <i>cucumber, avocado, pickled ginger, calamansi, croutons</i>	24.00
Point Lonsdale Heirloom Tomato, <i>artisan burrata, smoked vinaigrette, herb oil – v</i>	24.00
Wagyu Beef Croquette, <i>fermented black garlic aioli, miso, chives</i>	22.00
Wandin Baby zucchini flowers, <i>ricotta, romesco sauce – v</i>	23.00

HOUSE MADE PASTA

Moorabool Valley Duck Ragout, <i>pappardelle, baby spinach, pangrattato</i>	38.00
Ricotta Gnocchi, <i>summer greens, basil, mint, pecorino – v</i>	32.00

GRILL

Table served condiments: Selection of mustard, horseradish & chimichurri

O'Connor Premium Black Angus Scotch Fillet MS 3+ 300g	59.00
Rangers Valley Black Angus Rump Cap MS 5+ 350g	49.00
O'Connor British Breed Filet Mignon 200g	48.00
O'Connor Grain Fed Striploin 300g	45.00
O'Connor Superior Angus T-Bone Grain Fed MS 3+ 1kg	125.00
O'Connor Premium Black Angus Rib Eye MS 3+	17.00 per/100gm

MAINS

BBQ Chicken by Chef Migo, <i>pickled green papaya salad</i>	42.00
Market Fish of the Day	MP
Roasted Cudgen Sweet Potato, <i>macadamia puree, maple syrup, umami crust, chimichurri – vg</i>	38.00
Pork Cotoletta, <i>celeriac remoulade, lemon, and capers</i>	48.00

Chefs Sharing Menu 90.00 pp
Our kitchen teams favourite dishes

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
Sauteed Zucchini, Garlic, Lemon, Parsley – gf, v, df

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 savoury, sweet & nutty finish

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

DESSERT

16.00

Tiramisu
Eton Mess <i>berries, passionfruit curd, mint -gf</i>
Pear tart tatin <i>housemade vanilla bean ice cream</i>
Crème Brûlée -gf
Chocolate Torte <i>housemade vanilla bean ice cream</i>

PLEASE NOTE A 15%
SURCHARGE APPLIES ON
PUBLIC HOLIDAYS.
CREDIT CARD SURCHARGES
VISA, MASTERCARD 1.9%
AMEX & DINERS & JBC 3%

