

MAESTRO

at Geelong Quarter

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

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, 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

Maestro Double Beef Burger, butter lettuce, tomato, pickled cucumber, provolone, secret sauce, fries	28.00
Fish + Fries, sesame crumb, tartare sauce, chips, garden salad	26.00
Steak Frites, peppercorn sauce, fries	28.00
Mussel Frites, Portarlington mussels, garlic, sugo, white wine, herbs, fries	26.00
Pappardelle, bolognese, parmesan, basil	26.00
Margherita Pizza, fior di latte, basil, napoli – v	22.00

SNACKS

Freshly Shucked Oysters,
mignonette dressing,
cucumber, avruga, escabeche 6.00 ea
8.50 ea

Mount Zero Olives, focaccia - v 10.00

HANDMADE 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 cucumber - gf 14.00

De Palma Wagyu Bresaola, pickles, rye crisp - 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

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

Wagyu Beef Croquette, fermented black garlic aioli, miso, chives 22.00

Smoked Salmon, horseradish, house pickled cucumber, rye crisp 25.00

GRILL

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

MAINS

Classic Caesar Salad, baby cos, anchovies, parmesan, croutons w/ house smoked chicken 27.00	18.00
w/ house smoked salmon 27.00	
Ricotta Gnocchi, summer greens, basil, mint, pecorino - v	32.00
Moorabool Valley Duck Ragout Pappardelle, baby spinach, pangrattato	39.00
Maestro Double Beef Burger, butter lettuce, tomato, pickled cucumber, provolone, secret sauce, fries	28.00

SIDES 13.00

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



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MAESTRO

at Geelong Quarter

A LA CARTE MENU

SNACKS

Housemade Focaccia,
Lard Ass butter, mount zero olive oil - v

8.00

Freshly Shucked Oyster,

*mignonette - gf
cucumber, avriga, escabeche*

6.00

8.50

10.00

Mount Zero Olives,

focaccia - v

HANDMADE SMALL GOODS

Mr Cannubi Capocollo -*olive oil, croutons*

14.00

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

14.00

Mr Cannubi Lonza - *pickled cucumber*

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

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

36.00

ENTRÉE

House Smoked Salmon,

horseradish, pickled cucumber, rye crisp

25.00

Housemade Pork and Chicken Sausage,

white beans, lemon, herbs, chicken glaze - gf

23.00

Tuna Tartare,

cucumber, avocado, pickled ginger, calamansi, croutons

24.00

Point Lonsdale Heirloom Tomato,

artisan burrata, smoked vinaigrette, herb oil - v

24.00

Wagyu Beef Croquette,

fermented black garlic aioli, miso, chives

22.00

Wandin Baby zucchini flowers,

ricotta, romesco sauce - v

23.00

SIDES

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

13.00

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

flaky texture & a savoury, sweet & nutty finish

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

DESSERT

Tiramisu

16.00

Eton Mess

berries, passionfruit curd, mint -gf

Pear tart tatin

housemade vanilla bean ice cream

Crème Brûlée -gf

Chocolate Torte

housemade vanilla bean ice cream

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,

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

Pork Cotoletta,

celeriac remoulade, lemon, and capers

48.00

Chefs Sharing Menu

Our kitchen teams favourite dishes

90.00 pp

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

MAESTRO

CHEESE

Served w/ house lavosh, quince paste, apple

Two Cheese 22.00

Three Cheese 28.00

Milawa Blue

cow's milk, rich & buttery blue cheese

Van Der Heiden Holland Delta 36 Gouda

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

~Bodegraven, Holland

Barossa Valley La Dame 4yr Goat's Milk Semi Hard

flaky texture & a savory, sweet & nutty finish

~South Australia

Shepherd's Whey Farmhouse Brie, Cow's Milk

rich, buttery, fruity & earthy

~Gippsland, Victoria

DESSERT 16.00

Tiramisu

Eton Mess

*berries, passionfruit
curd, mint -gf*

Pear tart tatin

*housemade vanilla
bean ice cream*

Crème Brûlée -gf

Chocolate Torte

*housemade vanilla
bean ice cream*

at Geelong Quarter

MAESTRO

Bolognese
parmesan cheese

Schnitzel of the day
chips, salad

Crumbed Fish
chips



