

MAESTRO

at Geelong Quarter

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 12.00

Bolognaise
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