

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 \$59

SNACKS

House Focaccia, Lard Ass butter, Mount Zero olive oil - v	8.00
Freshly Shucked Oysters - gf mignonette dressing,	6.00 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
Point Lonsdale Heirloom Tomato, artisan burrata, smoked vinaigrette, herb oil - v

MAINS

Steak Frites, peppercorn sauce, fries
Mussel Frites, Portarlinton mussels, garlic, sugo, white wine, herbs, fries
Ricotta Gnocchi, summer greens, basil, mint, pecorino - v
Portarlinton Mussels and Prawn Linguini, garlic, chilli, sugo

SIDES \$13

Iceberg Salad, peas, buttermilk dressing, crumbled feta – gf, v
Hand Cut Fries, fennel salt – v
Wagyu Fat Roasted Potatoes – gf, df
Fire Roasted Carrots, labne, pistachios – gf, v

DESSERTS

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