

# MAESTRO

## at Geelong Quarter

### SNACKS

Housemade Focaccia, *Lard Ass butter, mount zero olive oil – v* 10.00

Freshly Shucked Oyster, *mignonette – gf* 6.00

Mount Zero Olives, *focaccia – v* 12.00

### ENTRÉE

House Smoked Salmon, *horseradish, pickled cucumber, rye crisp* 26.00

Skull Island Prawns, *prawn butter, pickled kohlrabi, chili oil* 25.00

House made Ricotta & Spinach Ravioli, *with tomato sugo* 22.00/36.00

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 48.00

O'Connor Premium Black Angus Rib Eye MS 3+ 18.00 per/100gm

### MAINS

Chicken Cotoletta 38.00  
*lemon, aioli & house salad*

Market Fish of the Day MP

Cumin Baked Cauliflower 34.00  
*housemade hummus, coconut yoghurt– vg, gf*

### HOUSE MADE PASTA

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

Potato Gnocchi w/ Beef Ragout 36.00  
*tomato, basil & parmesan*

### SIDES 13.00

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

Hand Cut Fries, Fennel Salt – v

Wagyu Fat Roasted Potatoes – gf, df

Seasonal Greens, Labne, dukkah – gf, v

Chefs Sharing Menu 90.00 pp  
*Our kitchen teams favourite dishes*