

MAESTRO

at Geelong Quarter

SNACKS

Housemade Focaccia, <i>Lard Ass butter, mount zero olive oil – v</i>	10.00
Freshly Shucked Oyster, <i>mignonette – gf</i>	6.00
Mount Zero Olives, <i>focaccia – v</i>	12.00
Truffle & Mushroom Arancini, <i>3 pcs –v</i>	14.00

ENTRÉE

Small Goods Taster Plate <i>a selection of our favourites served w/ pickles, olives & croutons</i>	36.00
House Smoked Salmon, <i>horseradish, pickled cucumber, rye crisp</i>	26.00
Skull Island Prawns <i>Nduja, chimichurri – 3 pcs</i>	22.00
Beetroot Hummus <i>coconut yoghurt, chickpeas – v, vg</i>	19.00

KIDS MENU

Bolognaise <i>parmesan cheese</i>	12.00
Schnitzel of the day <i>served with chips & salad</i>	
Crumbed Fish <i>Served with Chips</i>	



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 (Bacon Wrapped) 200g	48.00
O'Connor Grain Fed Striploin 300g	48.00
Butcher's Cut of Meat	MP

MAINS

Chicken Cotoletta <i>lemon, aioli & house salad</i>	38.00
Market Fish of the Day	MP
Asparagus Risotto <i>peas, lemon – v, gf</i>	32.00

HOUSE MADE PASTA

Prawn & Clam Linguini <i>garlic, chilli, white wine butter</i>	38.00
Potato Gnocchi w/ Beef Ragout <i>tomato, basil, parmesan</i>	36.00

SIDES

Iceberg Salad, Peas, Buttermilk Dressing, Crumbled Feta – v, gf	13.00
Hand Cut Fries – v	
Wagyu Fat Roasted Potatoes – gf, df	
Rocket, William Pear, Grana Padano, House Dressing - v, gf	

Chefs Sharing Menu 90.00 pp
Our kitchen teams favourite dishes

