

MAESTRO

at Geelong Quarter

Feed Me Please! (minimum of 2 people, whole table must participate)

Adrian & the team's best dishes spread over 3 courses which include, entree, pasta, mains & sides

75pp

STARTERS

Housemade focaccia, mount zero olive oil	11
Freshly shucked oyster, natural	6
Freshly shucked oyster, finger lime vinaigrette	7
Mount zero olives, marinated w. love!	11
Southern ranges rump skewers mb4 & corporal freddie's worcestershire (2)	24
Small goods taster plate a selection of our favorites served w. pickles, olives & croutons	32
House smoked salmon w. horseradish, pickled cucumber, rye crisp	26
Burratta w. eggplant caponata, basil & focaccia crackers	24

GRILL

Table served condiments: Selection of mustards, horseradish & chimi churri



300g, O'Connor premium black angus scotch fillet ms 3+	59
220g, O'Connor british breed eye fillet	49
300g, O'Connor grain fed striploin	49
Beef pot pie w crusty top & warm bread	32

MAINS

Aylesbury cross duck breast, pumpkin, broccolini & red wine jus	44
Adrian's recipe, pork & fennel sausage w. tomato & basil ragout	34
Roasted pumpkin w. wattle seed, coconut yoghurt & remolade	32
Crispy skin Barramundi w. roasted red pepper puree, beets, hazelnuts & rocket	38

PASTA

Hand rolled linguini, prawns, mussels, soffritto & tomato sugo	39
Pan fried potato gnocchi, artisan mushrooms, machego & truffle	36

SIDES

Roasted Heirloom Carrots w. Honey Balsamic Dressing & Feta	13
Hand cut fries w. aioli	
Wagyu fat roasted potatoes	

Radicchio, rocket, almond & manchego

DESSERTS

Tiramisu	18
Creme Brulee	18
Housemade apple tarte tatin, vanilla bean ice cream	18
Selection of two cheeses, lavosh, quince & apple	24

*PLEASE NOTE

- A 15% Surcharge applies on public holidays | A 10% surcharge applies on Sundays | Surcharges apply to VISA, Mastercard, 1.9% AMEX, Diners & JBC 3%
- We cannot guarantee any dish is completely allergen-free. Please inform our team of any dietary requirements before ordering.