

MAESTRO

at Geelong Quarter

Festive Feasting Menu to share

STARTERS

*Housemade Focaccia, Mount Zero Olive Oil
Smoked Leg Ham with Maple Olive Oil
Burrata with Eggplant Caponata, Basil & Focaccia Crackers
Skull Island Tiger Prawns with Gremolata
Kingfish Crudo with Blood Orange, Green Olive & Lemon
Vinaigrette*

MAIN

*Cone Bay Barramundi with Red Pepper Purée, Beetroot &
Almonds
Roasted Rolled Turkey w. Seasonal Stuffing
Mains are served with Cranberry Sauce & Gravy on the side*

SIDES

*Radicchio Salad with Rocket, Almonds & Manchego
Wagyu Fat Roasted Potatoes*

DESSERT

Seasonal Pavlova with Passionfruit Coulis & chantilly cream

A 15% Surcharge applies on public holidays | A 10% surcharge applies on Sundays

We cannot guarantee any dish is completely allergen-free. Please inform our team of any dietary requirements before ordering.