

**M
BAR**

Daily Rituals by MBAR

The Industry Reset on Monday

A moment for the makers, Happy Hours from 12pm till close. It's how Geelong's hospo crew unwinds, one pour at a time.

The Midweek Indulgence on Tuesdays & Wednesdays

Savour the simplicity, Bavette & Frites for only \$29 and add on a \$10 house wine or schooner of Furphy.

A ritual of steak, salt, and satisfaction done the Maestro way

The Maestro Experience (Restaurant Only)

\$60pp Feed Me Feast by our Head Chef right here at Maestro Geelong every Thursday *Whole table must participate

Thank Shuck its Friday (MBAR Only)

\$3.00 oysters with any beverage Purchased
Shuck, sip, and let the week fade away the Maestro way.

The Saturday Burger Bun \$20

Burgers that are juicy, cheeky, and made for messy hands,
Saturdays are for sharing stories (and fries).

The Lazy Sunday

Ease into the day with a Bloody Mary or Mimosa in hand.
Slow mornings, sunshine, and good company from 8am onwards

Terms & Conditions Apply



Gin-Gin!



Cocktails

Mocha Martini	Espresso, Amaro Averna, Kahlua	22
Irish Maid	Jameson, St Germain, Cucumber, Lemon, Sugar	22
Milanese Breakfast Martini	Gin, Campari, Lemon, Sugar, Orange Marmalade, Prosecco	22
Kiwifruit Gimlet	Gin, Kiwi Cordial, Riesling	22
Tommys Margarita	Tequila, Lime, Sugar	22
Vodka/Gin Martini	Gin/Vodka, Dry Vermouth	22
Chambord Spritz	Chambord, Prosecco, Blackberry	17
Blackberry Mojito	Havana Rum, Casis, Liquor 43, Vanilla Syrup, Lime, Soda	22
Passionfruit Mojito	Havana Rum, Mint, Lime, Passionfruit	22
Aperol Spritz	Aperol, Prosecco, Soda	15
Campari Spritz	Campari, Prosecco, Soda	15
Elderflower Spritz	St Germain, Gin, Prosecco, Soda	17
Hot Toddy	Jameson, Honey, Lemon, Cinnamon, Star Anise	17

Mocktails

Virgin Mojito	Mint, Lime, Sugar, Soda	15
Pineapple Sour	Pineapple, Lemon, Vanilla, Aquafaba	15
Orange and Ginger Spritz	Orange, Ginger Ale, Soda	15
Passionfruit Princess	Passionfruit, Lime, Mint, Soda	15

Beers & More Beers



Tap Beer

Furphy Ale, 4.4%, Geelong Victoria	10.5 / 13.5
Stone & Wood Pacific Ale (4.4%), Byron Bay, New South Wales	10.5 / 13.5
Heineken (5.0%), Amsterdam, Netherlands	10.5 / 13.5

Bottled & Canned Beer

Blackmans, Mervyn pale ale, 375ml, 4.5%	12.5
Blackmans, Arthur smoked porter, 375ml, 6%	14.5
Blackmans, Reginald IPA, 375ml, 6%	15.5
White Rabbit, dark ale, 330ml, 4.9%	11.5
Iron Jack, Mid Strength, 330ml, 3.3%	11.5
Little Creatures, Little hazy lager, Mid Strength, 375ml, 3.5%	11.5
Heineken 0.0, 330ml, 0%	11.5
James Squire, ginger beer, 330ml, 4%	12.5
Byron Bay Premium Lager, 355ml, 4.2%	12.5
5 Seeds apple cider (low Sugar), 330ml, 5%	11.5



Spirits

Absolut Vodka Åhus, Sweden	12
Grainshaker Melbourne, Australia	10
Belvedere Żyrardów, Poland	15



Tequila

Jose Curevo Blanco Especial Tequila Jalisco, Mexico	12
Jose Blanco Reposado Traditional Tequila Jalisco, Mexico	13
400 Conejos Mezcal Oaxaca, Mexico	16



Whisky, Scotch & Bourbon



Makers Mark	Kentucky, U.S.A	12
Woodford Reserve	Kentucky, U.S.A	14
Jack Daniels	Tennessee, U.S.A	12
Dalwhinnie 15 Year	Highlands, Scotland	20
Canadian Club	Ontario, Canada	12
Laphroaig	Islay, Scotland	18
Grants	Speyside, Scotland	13
Jameson	Dublin, Ireland	12
Glenmorangie	Highland, Scotland	17
Starwood Nova	Melbourne, Victoria	14
Glenfiddich	Speyside, Scotland	17
Jim Beam White	Kentucky, U.S.A	11
Jonnie Walker Black Label	Scotland	12

Gin



Gordons	London, United Kingdom	14
Tanqueray	London, United Kingdom	14
Four Pillars Rare Dry	Healesville, Victoria, Australia	15
Roku	Osaka, Japan	15
Anther (Maestro)	Geelong, Victoria, Australia	14
Hendricks	Girvan, Scotland	15

Rum



Bacardi	Puerto Rico	14
Sailor Jerry Spiced	U.S.A	12
Havana 7 Year	Havana, Cuba	15
Malibu	Barbados	11



Our Wine List

Sparkling Wines

	GLS/BTL
NV Frankie Sparkling, South Eastern Victoria 	10 / 40
NV Oakdene, Bellarine Peninsula, Victoria	14.5 / 70
NV Pizzini Prosecco, King Valley, Victoria	14.5 / 75
NV Dal Zotto Pucino Prosecco, King Valley, Victoria	13 / 70
2022 Leura Park Blanc de Blanc , Bellarine Peninsula, Victoria	100
NV Mumm Cordon Rouge Champagne, France	110

Champagne Reserve List

	BTL
J.M Seleque "Solesence" Extra Brut, Champagne, France	270
J.M Seleque "Solesence" Extra Brut, Champagne, France Magnum	580

White Wines

	GLS/BTL
Frankie Sauvignon Blanc, South Eastern Victoria 	10 / 40
2023 Motley Cru, Sauvignon Blanc, Victoria	14 / 55
2024 Riesling Freak, No.3, Claire Valley, South Australia	16 / 77
2025 Pizzini Pinot Grigio, King Valley, Victoria	14.5 / 75
2024 Pinot Gris, Lethbridge Victoria	15 / 90
2022 Abelio Albarino, Rias, Biaxas, Spain	16.5 / 85
2024 Jack Rabbit Chardonnay, Bellarine Peninsula, Victoria	13 / 99
2022 Leura Park Riesling, Bellarine Peninsula, Victoria	90
2023 Chaffey Bros 'Duft Punk' Riesling/Gewurz Eden Valley, South Australia	85
2021 Loimer 'Lois' Gruner Veltliner, Kamptal, Austria	110
2022 Montalto Pennon Hill Chardonnay, Mornington Peninsula, Vic	90
2022 Forest Hill Estate Chardonnay, Mount Barker, WA	80
2021 Les Petites Roche Chenin Blanc, Loire Valley, France	110


Rose & Moscato

	GLS/BTL
2023 Bremerton 'Racy' Rose Grenache, Langhorne Creek, SA	14 / 70
2025 Pizzini Brachetto (Moscato) King Valley, Victoria	14.5 / 75

Our Wine List, Continued



Red Wines

	GLS/BTL
Frankie Shiraz, South Eastern Victoria 	10 / 40
2022 Cat Out of The Bag, Pinot Noir, Bellarine Peninsula, Victoria	15.5 / 75
2021 Best's Great Western, cabernet sauvignon, Great Western, Victoria	17.5 / 95
2023 Oakdene shiraz, Bellarine Peninsula, Victoria	15.5 / 75
2020 SC Pannell tempranillo touriga, McLaren Vale, South Australia	17.5 / 85
2021 La Boca "Las Calles" Malbec, Argentina	95
2022 Trediberri barbera d'Alba DOC, Piedmont, Italy	95
2021 Te Mata cabernet, merlot, Hawke's Bay, New Zealand	80
2021 Blind Corner Cabernet Sauvignon, Quindalup, Western Australia	78
2019 Puerto Del Monte, Mencia, Bierzo, Spain	67

Fortified Wines

	GLS/BTL
NV Chambers Rutherglen Muscat, Rutherglen, Victoria	14.5 / 65
Scotchmans Hill 'Late Harvest' Riesling, Bellarine Peninsula, Victoria	18.5 / 90
NV Elixir, Lethbridge, Victoria	17.5 / 85

Handpicked Reserve List

	BTL
2021 Lethbridge Estate Chardonnay, Lethbridge Victoria	126
2022 Bannockburn Estate Chardonnay, Victoria	165
2021 Yeringburg Viognier, Yarra Valley, Victoria	110
2021 Andre Bonhomme Bourgogne, Burgundy, France	165
2019 G.D Vajra "Albe: Barolo, Piedmont, Italy	250
2018 Dalwhinnie Moonambel Shiraz, Pyrenees, Victoria	175
2021 By Farr Shiraz, bannockburn, Victoria	250

Non Alcoholics



Juice

Orange Juice, Pineapple Juice or Apple Juice

POT

6

Soft Drinks

Pepsi, Pepsi Max, Lemonade, Ginger Beer, Lemon Lime & Bitters, Solo

POT

6

Water

Strange love, Still Water

Strange love, Sparkling Water

750ml

12

12

Coffee

Piazza D'Oro Mezzo, responsibly sourced and locally roasted in Kingsgrove since 1998. A smooth, full-bodied blend, perfected for every palate.



Flat White, Cappuccino, Latte, Long Black, Hot Chocolate, Chai, Mocha

5

Extra's

Double Shot

Plant Based Milk (Soy Milk, Almond Milk or Oat Milk)

+2

+.50

Australian Tea Masters Brewed Tea

Australian Tea Masters are served right here at Maestro Geelong

Australian Honeyeater Tea Australian native tea

Australian Daintree Black Tea Picked in the Daintree Forest, Queensland

Red Centre Tea Australian native tea



7.50

7.50

7.50

Tea Bags by Pickwick

English Breakfast, Green Tea, Peppermint Tea & Earl Grey

5

Don't see what you want on this list? Speak to our friendly team to learn more.

Bar Menu

Available 12pm to 9pm, 7 days

Check out our daily cabinet for fresh made sandwiches, sales & sweets to have here or take away, speak to our friendly team to learn more.

Bar snacks for your to enjoy

House-made focaccia w. Mount Zero olive oil.	10
Freshly shucked local oysters w. green nam Jim sauce.	5 each
Buratta w. roasted beetroot salad & pistachio gremolata	24
Arancini w. spicy sugo & grana padano (3)	21
Grilled Pork Skewers w. Sriracha glaze (2)	22
Calamari fritti w. charred lemon & caper aioli	22
Yellowfin tuna crudo w. spiced gordal olives, preserved lemon and oregano.	22
Cured meats from artisan Victorian butchers served w. pickles, marinated olives	26
Fries w. truffle mayonnaise	12

Something a little more

Slow-roasted cauliflower w. hummus, chimichurri & pomegranate	34
Fresh linguini w. bolognese sugo, parmesan	34
Maestro burger w. American cheese, house pickles, tomato, secret sauce & lettuce	25
200gm O'Connor Premium Black Angus bavette w. french fries & house Salad	38

Something a little sweeter

Our signature tiramisu w. savoiardi biscuits, coffee syrup & mascarpone	19
Chef's daily choice of cheese (1) w. lavosh, quince paste & apple	24

Kids Menu

Staying in the hotel? Kids Under 12 Eat Free! *with every Main meal purchased

Terms & Conditions apply for the Kids eat free Program

Kids Main Meals

Bolognaise, parmesan cheese	16
Schnitzel of the day, served with chips & salad	16
Crumbed fish, served w. chips	16
Mini Caesar salad w. grilled chicken	16
Mini Cheeseburger w. tomato sauce & french fries	16
Mini Crudités with Hummus	16

Something Sweet

Selection of Raspberry, Vanilla & Chocolate Ice-cream	12
Fruit salad w. watermelon, rockmelon, honeydew & pineapple	12

Kids Beverages

Pepsi, Lemonade, Solo or Soda Water	6
Orange Juice, Pineapple Juice, Apple Juice	



