

MENU OPTIONS

Groups

10-40

Maximilian's
ADELAIDE HILLS

Lunch Wednesday - Sunday
Dinner Thursday - Saturday

Open selected Public holiday's

15 Onkaparinga Valley Road
Verdun South Australia

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Maximilian's
ADELAIDE HILLS

NO PATRONS
PERMITTED
BEYOND THIS



Nestled amongst vineyards with a country panorama only 12 minutes from the Toll Gate or 25 minutes from Adelaide CBD, Maximilians provides the quintessential Adelaide Hills function destination for all occasions.

With an established reputation for seasonal and imaginative menus and Saint & Scholar Cellar Door offering exceptional wine options, Maximilian's is an ideal location for your next special occasion.

Our expert functions and events team are here to assist you to deliver a memorable and seamless experience for you and your guests.

At Maximilian's we offer a wide range of dining experiences, allowing you to choose the most appropriate structure. Bookings are essential and menus and guest numbers must be confirmed no later than 7 days before your event.

We look forward to assisting you so please do not hesitate to contact us for more information or with any special requirements.

WELCOME



‘Let us feed you’ \$75pp

The way we like to eat! Sit back and let our chefs look after your group on the day with a multi-course shared menu showcasing the freshest local and seasonal produce.

The 6 course experience takes you through starters, entrees, main course and dessert.

Two Course Set Menu \$60pp

Shared Entree - A selection of shared starters and house made bread

Main - Choice of 3 mains from our à la cartemenu served with seasonal sides

Three Course Set Menu \$75pp

Shared Entree - A selection of shared starters and house made bread

Main - Choice of 3 mains from our a la carte menu served with seasonal sides

Dessert - Choice of 2 desserts and a cheese option from our à la carte menu

Three Course Set Menu \$85pp

Shared Entree - Choice of 3 entrees from our à la carte menu

Main - Choice of 3 mains from our à la cartemenu (including steak) and two generous seasonal side dishes

Dessert - Choice of 2 desserts and 1 cheese from our à la carte menu

Tea and Coffee included

MENU
FORMAT



3 Course \$75pp

ENTREE- Shared Starters

Duck parfait

Truffle butter, pickled cranberries, melba toast

House smoked ocean Trout

horseradish cream, beetroot, chive oil

Heirloom Carrots

buttermilk, spiced dukkah, burnt onions, curry leaf

MAINS (CHOICE)

South Australian Snapper

Mussels, potato puree, buttered leeks, pickled zucchini, basil beurre blanc (GF)

Fennel & chilli salted pork rib eye

Fermented cabbage, Lenswood apples, cider mustard

Coonawarra Sirloin

Charred cos lettuce, rosemary ash, melted anchovy onions, red wine jus (GF)

Sides

Herb salted potatoes & leaf salad, honey mustard dressing

DESSERTS (CHOICE)

Rhubarb & apple Compote

ginger, almond & oat crumble, raspberry, ginger ice cream

Gumeracha mallee honey & yoghurt Pannacotta

bee pollen, saffron poached pear, botrytis gel, walnut pastry

Earl Grey chocolate Tart

passionfruit ice cream, honeycomb

'Let us feed you' \$75pp

House made sour dough & Coriolo olivies

Duck parfait

Truffle butter, pickled cranberries, melba toast

Orange Cured Ocean Trout

Horseradish cream, fennel, rye toast, wild flowers

Roasted Spice Lamb

Tahini & lemon sauce, ancient grains, beetroot, charred cabbage, pomegranate (GF, DF)

Adelaide Hills mushrooms

Truffle polenta, taleggio, organic yolk, wild rocket (V,GF)

Coonawarra Sirloin

Pumpkin, roasted golden shallots, parsnip, red wine jus (GF) Roasted potatoes & green beans, Hahndorf chorizo

Orange Blossom

Vanilla & Paris Creek fresh cream pannacotta, candied mandarin, caramel, pistachio crunch (GF)

We can cater to most dietary requirements, notice must be given no later than 7 days prior to the event. Please note these menu's are only an example of what your seasonal menu will be on the day

EXAMPLE
MENU



Wine Tasting

Maximilians is the home of Saint & Scholar's Cellar door. Come and taste their delicious and new Adelaide Hills Wines.
+ *Group tastings \$10 per person.*
+ *Bookings required.*



Saint & Scholar

Founded in 2018 and underpinned by one of the largest hospitality and wine companies in Australia, Saint and Scholar have experienced great success. Their wines showcase a passion project for winemakers Stephen Dew and Reid Bosward (the eponymous Saint and Scholar). Bosward, with a wealth of experience that spans over 25 years and across 30 harvests all over the world combine with Dew's innovative approach, to provide a balanced partnership creating new techniques to produce fresh, dynamic young wines of the highest quality.

Entertainment

Maximilians has an ongoing golf challenge. There is a \$1,000 dollar prize for a Hole-in-One along with a free drink if you land a ball on our Floating Golf pontoon.

This provides a great pre or post dining activity!
Golf balls come in buckets of 10 for \$10.

WHAT'S
ON



Booking Confirmation: A deposit of \$20 per person applies to all group bookings of 10 guests and over. Payment of the deposit constitutes confirmation of booking.

Menu Selection: The menu confirmation and no later than 7 days prior to the event. Group menu options apply to all bookings of 10 guests and over. No Entertainment cards are able to be used on group function menus

Guest Attendance: Guest attendance must be confirmed no later than 7 days prior to the event. After this point, numbers may decrease by no more than 10% and must be communicated to the venue no later than 24 hours prior to the event. \$20 will be withheld from the deposit for each non-attending guest after confirmation of numbers have been received.

Service of Alcohol: BYO is strictly forbidden at Maximilian's unless prior written consent has been granted by management. Maximilian's is committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years. Intoxicated or disorderly patrons may be asked to leave the premises.

TERMS &
CONDITIONS