



# MENU OPTIONS

Groups  
**10-40**

LUNCH  
Friday - Sunday

DINNER  
Friday & Saturday

Open selected Public holiday's

*Maximilian's*  
ADELAIDE HILLS

15 Onkaparinga Valley Road  
Verdun South Australia

ph: 08 8388 7777  
[www.maximilians.com.au](http://www.maximilians.com.au)

follow us:  



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.

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WELCOME



## Two Course Set Menu \$65pp

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

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



## Three Course Set Menu \$79pp

**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

*Tea and Coffee included*



## ‘Let us feed you’ \$90pp

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.

*Tea and Coffee included*



## Two Course & Three Course

### **ENTREE- Shared Starters**

#### **Duck parfait**

Truffle butter, pickled cranberries, melba toast

#### **Grilled baby squid,**

almond & mint tarator, preserved lemon oil (gf)

### **MAINS (CHOICE)**

#### **Pan seared barramundi**

Seafood Tortellini, prawn bisque, dill oil (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

#### **Peanut butter parfait**

dark chocolate mousse, salted peanut crumb

#### **Earl Grey chocolate Tart**

passionfruit ice cream, honeycomb

## LUFU - Let us feed you!

House made sour dough & Coriole olivies

#### **Duck parfait**

Truffle butter, pickled cranberries, melba toast

#### **Grilled baby squid,**

almond & mint tarator, preserved lemon oil (gf)

#### **Roasted Spice Lamb**

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

#### **Wild mushroom forest**

Potato cream, parsley sponge, saffron oil (v)

#### **Coonawarra Sirloin**

Roast artichoke & anchovy purée, chimichurri (gf)

#### **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.**

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EXAMPLE  
MENU'S



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## 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.*

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## 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.

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## Entertainment

Maximilians has an ongoing golf challenge. There is a \$500 dollar prize for a Hole-in-One along with Saint & Scholar wine's and cider give-a-ways - 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.





**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 valid.

**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.

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TERMS &  
CONDITIONS