

BAR MENU

Please order at the bar

House made sourdough and olives 12

Hot nuts with Rosemary and pink salt 12

Smaller

Maximilian' s fish cakes, lime chipotle mayonnaise (3) 15

Baked Mexican meatballs, Queso, coriander (4) 13

Parmesan corn on the cob, chilli butter (2) 11

Korean spiced crispy chicken wings, roasted peanut

-OR vegan cauliflower- (10) 16

Larger

Double wagyu cheese burger, Maximilian' s sauce, fries 23

Tempura fish, double cooked kipfler potatoes, tartar sauce 25

Open pita with beetroot falafel, spiced carrot tahini 19

300g Scotch, herb potatoes, red wine jus 42

Gluten Free variations available

Sides

Fries and chipotle mayo 10

Cauliflower gratin, sourdough pancetta crumb 11

Heirloom tomato, burrata, basil oil

Antipasto Board \$40

Meats, cheese, dips, olives, breads and pickles.

KIDS

Fillet steak, herb potatoes, peas and carrots 18

Crumbed chicken tenders, chips, peas and carrots 12

Fish and chips, peas, tartar sauce 12

Mac and cheese 10

Vanilla ice-cream and choice of toppings included

SWEETS

Iced nougat parfait, poached Hills strawberries,
pistachio crisp 15

Dark chocolate torte cake, mango jelly, coconut sorbet (gf) 15

Lemon curd tart, rhubarb ice cream, toasted liquorice meringue 15

Vegan chocolate ganache tart, peanut butter ice cream, almond
praline, salted caramel 15

Affogato, espresso, vanilla icream 10

Add Baileys, Frangelico, Kahlua, Drambuie or Galliano 10

Organic Vittoria Coffee 4.5

Latte, cappuccino, flat white, long black, espresso

Pot of Tea 4.5

English breakfast, Earl Grey, lemon & ginger, green, camomile

Hot chocolate 4.5

