



## BAR MENU

Please order at the bar

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### Snack

- House made sourdough, dukkha, olive oil, aged balsamic, Dom Torzi Barossa olives (vg,gfa\*) \$13
- Fries with chipotle aioli or tomato sauce (gf) \$10

### Smaller

- Buttermilk fried chicken, chimichurri aioli (gf) \$16
- Spiced popcorn cauliflower, chilli caramel, peanuts (gf, df, vgn) \$16

### Sharing Boards

#### **Antipasto board**

Charcuterie, baby dill pickles, grilled pita bread, house dips, one cheese, Dom Torzi Barossa olives (gfa\*) \$42

#### **Cheese board**

Selection of 4 local and imported cheeses, house lavosh, fresh fruit and fruit paste(gfa\*) \$39

#### **Dips platter**

Trio seasonal house made dips, grilled pita, Dom Torzi Barossa olives (gfa\*) \$26

*\* Please ensure all dietary requirements are mentioned to staff upon ordering*

## Something Bigger

### **120-day Grain Fed Steak Sandwich**

Horseradish crème fraiche, onion jam,  
tomato, lettuce, shoestring fries (*gfa\**) \$28

### **Plant Based Burger**

Onion jam, cheese, aioli, tomato, lettuce,  
potato bun, shoestring fries (*gf,vgn*) \$24

### **Salt & pepper Baby Squid**

Shoestring fries, charred lemon, tartare sauce (*gf,df*) \$26

### **120-day grain fed beef sirloin**

Crispy new potatoes, dill, parsley & confit garlic, truffle jus (*gf,df*) \$44

## Desserts

### **Rich Chocolate Brownie**

chocolate sauce, raspberry, vanilla bean ice cream \$12

**Affogato, espresso, vanilla ice cream \$10**

*Add Baileys, Frangelico, Kahlua, Drambuie or Galliano \$10*



Maximilian's  
ADELAIDE HILLS

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