

MENU OPTIONS 30+

LUNCH
Friday - Sunday

DINNER
Friday & Saturday

Open selected Public holiday's

15 Onkaparinga Valley Road
Verdun South Australia

ph: 08 8388 7777
www.maximilians.com.au

follow us:  

Maximilian's
ADELAIDE HILLS



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 Maximilian's own wine label 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



Two Course \$65

Entrée - Two options either shared or alternate drop

Mains - Two options either shared or alternate drop including two side dishes

Option to add a steak course to mains (prepared medium rare) \$10 pp surcharge

Add \$10 to offer a choice of Main course

Three Courses \$79

Entrée - Two options either shared or alternate drop

Mains - Two options either shared or alternate drop including two side dishes

Dessert - Set or alternate drop or shared cheeses

Option to add a steak course to mains (prepared medium rare) \$10 pp surcharge

Add \$10 to offer a choice of Main course

Add \$5 to offer a choice of Dessert

Multi Course Shared Menu \$90

Shared starters

2 Shared Entrée's

2 Shared Mains including two side dishes

Shared dessert or cheeses

BRINGING YOUR OWN CAKE?

\$8pp cakeage fee is applied. We plate & serve with *cream & coulis*
and serve with complimentary tea & coffee



Adelaide Hills Garden Vegetables

Quinoa, Woodside goats curb, pickled onion, liquorice (v, GF)

Roasted Cauliflower

Spiced harissa, zucchini salad, toasted seeds (v, GF)

Roasted baby carrots

Spiced dukkha, carrot ketchup, buttermilk, curry leaves (v, GF)

Heirloom tomato

Bocconcini, olive crumb, salsa verde, seed crisps (v, GF)

Roasted Cabbage

Tahini & lemon sauce, toasted peanuts (v, GF)

Ricotta Dumplings

Seasonal greens, pesto (Entrée option only)

Beetroot salad

Woodside goat's curd, pickled onion, walnut, linseed crisp (v, GF)

Orange & Dill Cured Ocean Trout

Horseradish cream, fennel, foraged herbs

Truffle Polenta

mushrooms, tallegio, yolk, herbs (V,GF)

Citrus & Herb Prawns

Cucumber ribbons, black sesame, citrus, radish, fennel (GF)

Confit South Australia Chicken Thigh

Spiced carrot, braised pearl barley, minted Yogurt

Confit South Australia Chicken Breast

Pan seared Brussels sprouts, chorizo, parsnip (GF)

Atlantic Salmon

Seaweed butter sauce, charred sweet corn, brandade, pickled daikon (GF)

Roasted Pork Belly

Roasted fennel, pickled garlic & chilli, citrus, wild greens, parsnip, jus (GF)

Braised Lamb shoulder

Harissa, spiced cauliflower chickpea, chili, onion, parsley (GF)

Limestone coast Beef Sirloin (Main Course option only)

(cooked medium) Onion soubise, honey glazed carrots,

Tabasco butter, red wine jus (GF)

Coorong Black Angus Beef fillet – (SURCHARGE ADD \$7 PP)

Roasted tomatoes, béarnaise, red wine jus

*Please note some items may be subject to seasonal change
All options available as entrée or main course unless specified*

We can cater to most dietary requirements, notice must be given no later than 7 days prior to the event.

**FOOD
CHOICES**



\$35per head

Antipasto boards – Selection of shaved cured meats, parfait, terrines, olives, pickles, dips & house baked bread

Choose 3 cold items

Choose 3 hot items

\$45per head

Antipasto boards – Selection of shaved cured meats, parfait, terrines, olives, pickles, dips & house baked bread

Choose 4 cold items

Choose 4 hot items

\$55per head

Antipasto boards – Selection of shaved cured meats, parfait, terrines, olives, pickles, dips & house baked bread

Choose 3 cold items

Choose 3 hot items

Choose 1 larger Items

\$70per head

Same as \$55, add an extra 1x larger items

Cheese boards to finish

**STAND UP
COCKTAIL**



Cold

- + Mushroom san choy bau (vg, GF)
- + Woodside goat's curd, caramelized onion, tartlet (V)
- + Beetroot relish, whipped fetta, seed crisp (V, GF)
- + House made mushroom pate, toasted brioche (V)
- + Pork or vegetarian cold rolls (GF)
- + Oysters natural, fresh lime
(Oysters only available while in season March-August)
- + Kingfish tartare, finger lime, avocado mousse (GF)
- + Chicken & herb finger sandwiches
- + Duck parfait, truffle, pickled cranberries, melba toast
- + Rare roast beef with horseradish crostini

Hot

- + Parmesan stuffed fried olive cups (v)
- + Mushroom arancini, parmesan aioli (v)
- + Falafel, lemon tahini sauce (V, GF)
- + Mexican meatballs
- + Popcorn cauliflower with Sriracha aioli (GF, V)
- + Croquettes, salsa verde (v)
- + Lamb, spinach, fetta, cumin, cigars
- + Tempura oysters, wasabi mayo, pickled wakame
- + Pulled meat & chipotle slaw sliders (vegetarian available)
- + Mini hot dogs, brioche buns, house made chutney
- + Fish, lemon & herb pasties with tartare
- + Prawn cigars, ginger, kaffir lime & sesame

Desserts \$5 each piece

- + Coconut sorbet Sundaes, seasonal fruit, pistachio crunch (GF, VG)*
- + Lemon meringue tarts
- + Chocolate Brownie, ganache & honey comb

Petite Fours \$2 each piece

- + Honey comb drizzled with Belgium chocolate
- + Mixed berry meringues
- + Milk chocolate truffles
- + Hazelnut & dark chocolate malakoff
- + Raspberry shortbread

Large Items

- + Boxed Thai Beef and glass noodle salad (GF, DF)
- + Individual Squid and fries with lemon and herb aioli
- + Herb and lemon chicken skewers (2), herb pilaf rice (GF)
- + Chicken san choy bau, cos lettuce cups, herbs, crispy shallots (GF, DF)
- + BBQ Pork, coriander, mint, peanut salad (GF, DF)
- + Indian curry, fragrant rice, minted yogurt (only available for groups over 50)
- + Roasted spiced lamb, lemon tahini sauce, ancient grains, beetroot, charred cabbage (GF, DF)

Please note some items may be subject to seasonal change and the HOT and Cold items can be ordered by a minimum of 30 each. We are open to customizing a package if required, conditions apply. All cocktail food must be fully paid for 7 days prior to the event.

COCKTAIL MENU ITEMS



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