



# Maximilian's

ADELAIDE HILLS

Two Courses \$70pp

Three Courses \$85pp

Let Us Feed You \$90pp

Matching Wines \$55pp

Vegetarian Let Us Feed You \$85pp

## Starter

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House marinated olives (v) \$10

## Entrée

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Duck liver parfait, truffle butter, pickled cherries, aniseed crumb, charred sourdough (gfa)

Scallop ceviche, wasabi avocado mousse, native finger lime, potato crisp (gf,df)

Charred asparagus, smoked parsnip, preserved lemon Panzanella, 62-degree duck egg (gfa,v)

Crispy lemon myrtle quail, native wild desert lime, radish, pickled pear, elk leaf(gf)

Chargrilled chimichurri W.A. octopus, compressed watermelon, whipped fetta (gf)

Agedashi tofu, master broth, pickled chili & garlic, coriander (gf,df,v)

*\*Please advise waiting staff of any dietary requirements upon ordering*

*\*Ingredients are subject to market availability, and may change*

## The Main Affair

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Zucchini flowers stuffed with ricotta & pine nut, tomato sugo, Concasse, Parmesan, basil (gf,v)

Pan seared barramundi, S.A. pipis, master broth, kohlrabi, native Coorong Sea blite (gf)

S.A. chicken breast, sweet corn & leek risotto, chorizo (gf)

Roasted pork belly, charred pineapple & red onion, pickled garlic & chili sambal, herbs (gf)

120-day grain fed sirloin, mushroom medley, truffle polenta chips, jus (gf)

Coorong Angus Chateaubriand for two (\$15 surcharge per person)

Crispy new potatoes, parsley, confit garlic oil, bearnaise, red wine jus (gf)

## Sides

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Seasonal leaf salad, Chardonnay vinaigrette (gf,df) \$10

Crispy new potatoes, parsley, confit garlic oil(gf,df) \$12

Sugar loaf cabbage, speck, Woodside goat's curd, toasted almond flakes (gf) \$14

Shoestring fries, aioli (gf) \$12

## Dessert

*Vegan desserts available. please ask waiting staff*

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Chocolate marquise, raspberry, salted popcorn ice cream, chocolate soil

Peach crème brûlée, milk chocolate ganache, macadamia praline (gf)

Native fennel pollen cheesecake, wattle seed, quandong sorbet (gfa)

Individual cheese board select 2

Cheddar | Blue | Brie | Goat - Served with house made lavosh, fruit gel, fresh fruit (gfa)