

MAGGIE'S

Indulge

Chefs 4 course set menu **90pp**

Ask your waiter for the low down

Nibblish

Oyster natural **7ea**

or warmed w/ hot sauce beurre blanc **8ea**

Popcorn w/ chilli salt and lime **5 (vg gf)**

Kumara (sweet potato) chips w/ kiwi onion dip **7 (v gf)**

House baked nori sourdough w/ marmite butter **6ea (v)**

Our house made charcuterie **12ea**

Our favourite cheeses this week w/ house baked wattle seed lavash and local honey **(v)**

*50g Roquefort **15**

*50g Comte 18 month **15**

*Both **28**

Snackish

Citrus cured zucchini tart, mushroom dashi cream cheese, miso mustard **12ea (v)**

Lasagna topper, pickled mushrooms, yuzu mayo **10ea (vg)**

Māori fried bread, pickled mussels, chorizo, pickled fennel **13ea**

Fried chicken wing stuffed with scallop + tarragon mousse, buffalo sauce **16ea**

Duck and pickle corn dog w/ quince ketchup **13ea**

Peckish

Roasted eggplant cashew + cassava crumb, fermented chilli, spring onion **18 (vg gf)**

Ika mata, (Cook Island ceviche) coconut milk, lime, tomatoes, cassava cracker **22 (gf)**

Masterstock lamb ribs, w/ green tomato jam and pickled daikon radish **20**

Hangi Potato smashies, boiled egg mayo, wakame **15 (v gf / vg available)**

Iceberg lettuce, macadamia cream, radish pickle, shio koji dressing **15 (vg gf)**

Famished

Ricotta gnocchi, shiitake, parmesan soup, chilli oil **28 (v / gf available)**

Ora King Salmon, Autumn veg, roasted bone cream espuma **38 (gf)**

300g Porterhouse Steak, Grain Fed MB2+, pepper glaze, potato crisps, miso egg **40 (gf)**

Desserts

Please ask your waiter for our dessert menu

If you have any dietaries or allergies, please advise your waiter.

Please note: a surcharge of 10% applies on Sundays and 15% on Public Holidays.

Maggie's acknowledges the Wurundjeri Woi-Wurrung people of the Kulin Nation as the Traditional custodians of the lands and waterways in the area now known as Merri-bek, and pays respect to their Elders past, present, and emerging.