

Maggie Joan's

Menu

Marinated kalamata olives	6
House baked sourdough with smoked beef fat butter	6
Baked Taleggio, Prosecco & rosemary	11
Taramasalata, squid ink & nori	3 ea

Entrée

Burrata, peas & preserved lemon	21
Hamachi crudo, almond, salmon roe & edamame	23
Beef tartare, eggs, croutons & pecorino	18
Hokkaido Scallops, avocado, pear & ponzu	23
Beetroot, smoked crème fraiche, walnuts & burnt honey	17

Main

Spinach & ricotta ravioli, pickled girroles & hazelnuts	24
John Dory, Salmarejo, cucumber & Buckwheat	34
Hake, confit shallot, broccolini & beurre blanc	34
Duck Breast, Plum & Radicchio	36
Lamb loin, shiitake & thyme	42
Duroc pork chop, apple puree & pork sauce	40

Larger dishes to share

Whole roast chicken, roast cauliflower, tahini & lemon	50
O'Common Sirloin, 400g, Burnt Lemon	80
O'Connor ribeye, 400g, burnt lemon	90

Vegetables / Salads

Endive salad, hazelnuts, feta & burnt honey dressing	10
Cucumber, peas & sesame miso dressing	10
Roast carrots, ricotta, apricot & rosemary	10
Fried potato, pickled mustard seeds, crème fraiche & chives	10

Chefs Tasting Menu

- 5 course \$88+ per person
- + wine pairing \$70+ per person