

Maggie Joan's

Menu

Marinated kalamata olives	8
House baked sourdough with smoked beef fat butter	6
Baked Taleggio, Prosecco & rosemary	12
Taramasalata, squid ink & nori	3 ea

Entrée

Burrata, tomatoes & black olive	21
Hamachi crudo, almond, salmon roe & edamame	23
Beef tartare, kimchi & smoked beef fat	18
Asparagus & dressed crab	28

Main

Smoked potato & egg yolk raviolo, pickled girroles & hazelnuts	28
Barramundi, acid onions, leeks & Salmarejo	32
John Dory, broccoli, pea puree & capers	32
Lamb loin, shiitake & thyme	44
Duroc pork chop, apple puree & pork sauce	44

Larger dishes to share

Whole roast chicken, roast cauliflower, tahini & lemon	50
O'Connor 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 baby carrots, ricotta, apricots & rosemary	12
Fried potato, pickled mustard seeds, crème fraiche & chives	12

Chefs Tasting Menu

- 5 course \$84++ per person
- + wine pairing \$66++ per person