

MAVEN

by Morgan

Maven proudly supports local Victorian and Australian farms, suppliers, and fisheries, featuring sustainable and seasonal ingredients. Our menu highlights locally sourced produce and responsibly sourced meats and seafood. Curated with an emphasis on sharing by our

Co-Head Chefs Daniel Neytha & Morgan Hipworth.

Our menu is crafted for sharing. Start with snacks and small shares, follow up with a few large shares and sides, and finish with dessert – all perfect for enjoying together.

SNACKS

Jalapeño & manchego croquette, aioli	V	5 ea
Artichoke tart, parmesan curd & dill	V	9 ea
Grilled halloumi, grape stafyli, sumac	V GF	9 ea
Freshly shucked oysters, orange mignonette	GF DF	9 ea

SMALL SHARES

Daily house baked focaccia, whipped pimentón butter (2pc)	V	12
Burrata, fermented plums, dill oil, dukkah	V GF	26
Salmon crudo, melon gazpacho, orange mignonette, fresh horseradish	GF DF	25
Jerusalem lamb shish (2pc), red zhoug, fried shallots	GF DF	21
Roasted cauliflower, bravas sauce, toum	GF V VGO	18

SIDES

Crispy patatas, spicy feta dip, parsley	GF V VGO	19
Charred broccolini, agrodolce, almond hummus, fried shallots	GF V N NFO	19
Roasted pumpkin, pilpelchuma, tahini yogurt	GF V	18
Rocket salad, grana padano parmesan, walnuts, verjuice dressing	GF V N NFO	16
Fries, herb salt, aioli	GF DF VG	14

LARGE SHARES

½ roasted perri-perri chicken, green tahini	GF DF	36
Moroccan style barramundi, black lime, spinach, salsa verde	GF DF	49
Slow roasted lamb shoulder, ezme, mint yoghurt	GF	55
Spaghettoni, slow cooked cherry tomato sauce, stracciatella	V VGO	29
Porchetta (400gr), granny smith mostarda	GF DF	42
350gr porterhouse, chermoula	GF DF	49
Slow cooked Greek style beef cheek, tomato & grape salsa	GF DF	46
Calamari allá puttanesca, chickpea stifado	GF DF	42

FEED ME

Sit back and let us spoil you with a curated selection of our best dishes, from snacks through to dessert.

Perfect to share, perfect to savour.

79 pp

*all guests at the table must opt for the feed me experience
min 2ppl, max 7ppl

DESSERTS

Tableside biscoff tiramisu, sponge finger, mascarpone, espresso, spiced rum, biscoff	V	19
Baked to order dark chocolate chip cookie, feuilletine, baci gelato	V N NFO	19
please allow 15 minute bake time		
Pistachio cheesecake, strawberry compote, caramelised white chocolate mousse, strawberry sorbet	N	24

GF - GLUTEN FREE | DF - DAIRY FREE | N - CONTAINS NUTS | V - VEGETARIAN | VG - VEGAN | O - OPTION

While we strive to minimise cross-contamination, we cannot guarantee allergen free food. Please consider this if you have severe allergies.

1.1% card surcharge applies /
10% public holiday surcharge applies when applicable