

MAVEN

by Morgan

Spring 2025 Menu

Maven celebrates the best of the season with our Spring 2025 menu, a showcase of fresh, locally sourced produce from Victorian and Australian farms, fisheries, and suppliers. Each dish is curated for sharing by Co-Head Chefs Daniel Neytha and 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	G V	5 ea
Asparagus & pea tart, parmesan curd, thyme	G V	9 ea
Grilled halloumi, amba sauce, mint, sumac, almonds	V NFO GOFO	9 ea
Freshly shucked oysters, apple & cucumber mignonette	DF GOF	7 ea

SMALL SHARES

Daily house baked focaccia, whipped pimentón butter (2pc)	G V GOFO	12
Burrata, lacto fermented strawberries, burnt cherry tomatoes, dill oil, dukkah	V GOF	26
Salmon crudo, golden kiwifruit gazpacho, horseradish, bronze fennel	DF	25
Grilled Spanish Chorizo (2pc), red zhoug	DF NH	21
Roasted eggplant, caramelised onions, yoghurt, ezme, grilled sourdough	G V VGO GOFO	18

SIDES

Crispy patatas, spicy feta dip, parsley	V VGO GOF	19
Charred broccolini, agrodolce, almond hummus, fried shallots	V NFO GOFO	19
Burnt carrots, pilpelchuma, tahini yogurt, burnt onion powder	V GOFO	19
Rocket salad, grana padano parmesan, walnuts, verjuice dressing	V VGO NFO GOF	16
Roasted cauliflower, almond burnt butter, fried sage, toum	V GOFO	16
Fries, herb salt, aioli	DF VG GOFO	14

LARGE SHARES

½ roasted perri-perri chicken, green tahini	DF	37
Pan seared barramundi, harissa sauce, currants, spinach “bkeila”		49
Slow roasted lamb shoulder (600gr), apricot salsa, mint yoghurt		65
Spaghettoni, Cime di Rapa pesto, charred cherry tomatoes, chilli, Grana Padano	G V VGO GOF	29
Porchetta (400gr), granny smith mostarda	DF GOF NH	44
350g porterhouse, chermoula	DF GOF	55
Slow cooked beef cheeks, red wine jus, tomato & fig salsa	DF NH	48
Greek style king prawns, puttanesca salsa, orzo saqanaki	DF	54

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.

84 pp

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

+49pp wine pairing

+59pp cocktail pairing

DESSERTS

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

G - CONTAINS GLUTEN | DF - DAIRY FREE | NFO - NUT FREE OPTION (CONTAINS NUTS) | V - VEGETARIAN | VG - VEGAN | GOF - GARLIC & ONION FREE | NH - NOT HALAL | O - OPTION

A minimum spend of \$70 per person applies to Friday and Saturday evening reservations

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 /
15% public holiday surcharge applies when applicable