

MAVEN

by Morgan

Summer 2026 Menu

Maven celebrates the best of the season with our Summer 2026 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	6 ea
Heirloom cherry tomato tart, parmesan curd, burnt leek, amaranth	G V	9 ea
Grilled halloumi, preserved sour cherry, burnt lemon dressing	V GOFO	9 ea
Freshly shucked pacific oysters, apple & cucumber mignonette	DF GOF	7 ea

SMALL SHARES

Daily house baked focaccia, whipped seasonal butter (2pc)	G V GOFO VGO	12
gluten free focaccia available on request		
Burrata, lacto fermented strawberries, burnt cherry tomatoes, dill oil, dukkah	V GOF	26
Salmon crudo, campari & plum dressing, horseradish, green ezme	DF NH	25
Grilled Spanish Chorizo (2pc), red zhoug, leek oil	DF NH	21
Roasted eggplant, tahini yogurt, date ezmesi, mint	V VGO	18

SIDES

Crispy patatas, tirokaftery, parsley	V VGO GOF	20
Charred broccolini, agrodolce, almond hummus, fried shallots	V NFO GOFO	23
Burnt carrots, pilpelchuma, sorrel	V GOFO	20
Rocket salad, grana padano parmesan, walnuts, verjuice dressing	V VGO NFO GOF	16
Roasted cauliflower, almond burnt butter, fried sage, toum	V GOFO	19
Fries, herb salt, aioli	DF VG GOFO	14

LARGE SHARES

½ roasted perri-perri chicken, green tahini	DF	39
Pan seared barramundi, harissa sauce, currants, purslane		50
Slow roasted lamb shoulder (600gr), apricot muhammara, pistacchio	NFO	68
Spaghettoni Nerano, zucchini cream, grilled cherry tomato, pistachio, stracciatella	G V VGO	32
Porchetta (400gr), granny smith mostarda	DF GOF NH	52
350gr black angus scotch fillet, chermoula	DF GOF	65
Slow cooked beef cheeks, red wine jus, tomato & fig salsa	DF NH	49
Greek style king prawns, orzo saganaki, puttanesca salsa	DF	54
add an extra prawn + 12		

FEED ME

Sit back and let us spoil you with a curated selection of our best dishes, 4 courses from snacks through to dessert
Perfect to share, perfect to savour.

85 pp

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

+59pp wine pairing

+69pp 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
<small>(allow 15 minute bake time)</small> gluten free double chocolate pecan cookie available on request		
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