

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 G V	9 ea
Grilled halloumi, preserved sour cherry, burnt lemon dressing V GOFO	9 ea
Freshly shucked Sydney rock oysters, fresh lemon DF GOF	7 ea

SMALL SHARES

Daily house baked focaccia, whipped caramelised onion butter (2pc) G V GOFO VGO <i>gluten free focaccia available on request</i>	12
Burrata, lacto fermented strawberries, burnt cherry tomatoes, dill oil, dukkah V GOF	26
Salmon crudo, campari & nectarine 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, green sorrel	50
Slow roasted lamb shoulder (600gr), apricot muhammara, pistachio NFO	68
Spaghettoni, 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
Char-grilled calamari & prawn, risotto alla puttanesca DF	54

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 2ppl, 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 (allow 15 minute bake time) G V NFO GOF <i>gluten free double chocolate pecan cookie available on request</i>	19
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