

# MAVEN

by Morgan

## Winter 2026 Menu

Maven celebrates the best of the season with our Winter 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 <b>G V</b>	6 ea
Heirloom cherry tomato tart, parmesan curd, burnt leek <b>G V</b>	9 ea
Grilled halloumi, preserved sour cherry, burnt lemon dressing <b>V GOFO</b>	9 ea
Freshly shucked Sydney rock oysters, fresh lemon <b>DF GOF</b>	7 ea

## SMALL SHARES

Daily house baked focaccia, whipped caramelised onion butter (2pc) <b>G V GOFO VGO</b> <i>gluten free focaccia available on request</i>	12
Burrata, lacto fermented strawberries, burnt cherry tomatoes, dill oil, dukkah <b>V GOF</b>	26
Salmon crudo, campari & nectarine dressing, horseradish, green ezme <b>DF NH</b>	25
Grilled Spanish Chorizo (2pc), red zhoug, leek oil <b>DF NH</b>	21
Roasted eggplant, tahini yogurt, date salsa, roasted chickpeas, walnuts, mint <b>V VGO NFO</b>	18

## SIDES

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

## LARGE SHARES

½ roasted perri-perri chicken, green tahini <b>DF</b>	39
Pan seared barramundi harissa sauce, currants, black lime	50
Slow roasted lamb shoulder (600gr), apricot muhammara, pistachio <b>NFO</b>	68
Spaghettoni, zucchini cream, grilled cherry tomato, pistachio, stracciatella <b>G V VGO</b>	32
Porchetta (400gr), granny smith mostarda <b>DF GOF NH</b>	52
350gr black angus scotch fillet, chermoula <b>DF GOF</b>	65
Slow cooked beef cheeks, red wine jus, tomato & fig salsa <b>DF NH</b>	49
Char-grilled calamari & prawn, risotto alla puttanesca <b>DF</b>	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 <b>G V GOF NH</b>	21
Baked to order dark chocolate chip cookie, feuilletine, baci gelato ( <b>allow 15 minute bake time</b> ) <b>G V NFO GOF</b> <i>gluten free double chocolate pecan cookie available on request</i>	21
Sticky date pudding, burnt campari caramel, roasted macadamia, fior di latte gelato <b>G NH GOF NFO DFO</b>	22

**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