

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 & pecorino croquette G V	6 ea
Mushroom tart, parmesan curd, horseradish G V	9 ea
Grilled sardines, muscatel salsa (A) DF GOF	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, charred kumquat & mandarin, dill oil, dukkah V GOF	26
Salmon crudo, passionfruit gazpacho, purple radish, cucumber ezme (A) DF NH GOF	25
Lamb & pork kofta (2pc), salmoriglio DF NH	21
Roasted eggplant, coconut tahini, date & walnut salsa, roasted chickpeas VG NFO	18

SIDES

Lebanese Harra potatoes, Shatta Labneh, peperoncino V VGO GOF	20
Charred broccolini, burnt lemon bagna cauda, pine nuts V	23
Burnt carrots, pilpelchuma, tahini yoghurt V GOFO	20
Rocket salad, grana padano, pecans, 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 peri-peri chicken, green tahini DF	39
Pan seared barramundi, harissa sauce, currants, black lime (A)	50
Slow roasted lamb shoulder (600gr), charred tomato & figs raheb GOF	68
Spaghettoni, saffron & pumpkin, pistachio, grana padano G V VGO NFO	32
Porchetta (400gr), granny smith mostarda DF GOF NH	52
350gr black angus scotch fillet, chermoula DF GOF	65
Slow cooked Provençale beef cheeks, marsala jus DF NH	49
Char-grilled calamari & prawn, risotto alla puttanesca (A) 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	21
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>	21
Sticky date pudding, burnt campari caramel, roasted macadamia, fior di latte gelato G NH GOF NFO DFO	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