

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	12
<i>gluten free focaccia available on request</i>		
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), eggplant tarator, 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
Scotch fillet, chermoula	DF GOF	
350gr black angus		65
250gr Diamantina wagyu, MB 7+, 320 day grain fed		88
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, dark chocolate sorbet (allow 15 minute bake time)	G V DFO GOF	21
<i>gluten free & dairy free double chocolate pecan cookie available on request</i>		
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