

MAVEN

by Morgan

Spring/Summer 2026 Menu

Maven celebrates the best of the season with our Spring/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

Jalapeno & pecorino croquette, aleppo pepper	v	7 ea
Asparagus tart, parmesan curd, hazelnut	v · n*	9 ea
Grilled sardines, apple & rhubarb salsa, currants, pine nuts, croutons	(A) · GFO · DF · GOF · N	9 ea
Freshly shucked Sydney rock oysters, fresh lemon	GF · DF · GOF	8 ea

SMALL SHARES

Daily house baked focaccia, whipped caramelised onion butter, burnt onion powder	GFO · DFO · V · VGO · GOF	12
<i>gluten free focaccia available on request</i>		
Burrata, strawberry, seasonal citrus, mint, walnuts, sumac & honey dressing	GF · V · GOF · N*	27
Kingfish crudo, cantaloupe gazpacho, green apple ezme, dill oil	(A) · GF · DF · GOF	28
Lamb & pork kofta (2pc), salmoriglio, black mandarin oil	GF · DF · NH	21
Eggplant masabacha, coconut yoghurt, dates, walnuts, crispy chickpeas	GF · VG · GOF · N*	18

SIDES

Lebanese Harra potatoes, shatta labneh, ricotta salata, peperoncino.	GF · DFO · V · VGO · GOF	20
Charred brassicas, burnt lemon bagna cauda, pine nuts, fried shallots	GF · V · N	23
Roasted sugarloaf cabbage, black apple emulsion, tabil yoghurt, dukkah	GF · DFO · GOF	20
Rocket salad, grana padano, pecans, verjuice dressing	GF · DFO · V · VGO · GOF · N*	16
Roasted cauliflower, raisins, capers & almond beurre noisette, toum	GF · DFO · V · VGO · GOF · N*	19
Fries, herb salt, aioli	GF · VG · GOF	14

LARGE SHARES

½ roasted peri-peri chicken, green tahini	GF · DF	39
Pan roasted barramundi, charred grilled matbucha salsa	(A) · GF · DF · NH	59
Slow roasted lamb shoulder (600gr), piperosalata, eggplant tarator	GF · DFO	69
Spaghettoni, courgette pesto, asparagus, peas, mascarpone, pangrattato	DFO · V · VGO · N	35
Porchetta (400gr), green apple mostarda	GF · DF · GOF · NH	49
Slow cooked beef cheeks, marsala wine jus, roasted Provençale salsa.	GF · DFO · NH	55
Risotto allo zafferano, chargrilled prawns & calamari, black lime	(A) · GF · DFO · NH	58
Scotch fillet, chermoula	GF · DF · GOF	
350gr black Angus		65
250gr Diamantina wagyu, MB 7+, 320 day grain fed		88

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

+78pp wine pairing

+59pp cocktail pairing

4 drinks, a paired drink with each course. Cocktail pairing is 4 tasting size cocktails.

DESSERTS

Tableside biscoff tiramisu, sponge finger, mascarpone, espresso, spiced rum, biscoff	v · GOF · NH	23
Baked to order dark chocolate chip cookie, feuilletine, dark chocolate sorbet (allow 15 minute bake time)	GFO · DFO · V · GOF	21
<i>gluten free & dairy free double chocolate cookie available on request</i>		
Sticky date pudding, burnt campari caramel, roasted macadamia, fior di latte gelato	v · GOF · N* · NH	22

SUITABLE FOR: GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN · GOF GARLIC & ONION FREE (ADD O = CAN BE MADE THAT WAY ON REQUEST)

CONTAINS: N CONTAINS NUTS · N* CONTAINS NUTS, CAN BE REMOVED · NH NOT HALAL | (A) AUSTRALIAN SEAFOOD

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.

15% public holiday surcharge applies when applicable