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

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

SMALL SHARES

Daily house baked focaccia, whipped caramelised onion butter, burnt onion powder GFO · DFO · V · VGO · GOFO *gluten free focaccia available on request*	14
Burrata, strawberry, seasonal citrus, mint, walnuts, sumac & honey dressing GF · V · GOF · N*	28
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
Burnt carrots, black apple emulsion, tabil yoghurt, dukkah GF · DFO · V · VGO · 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 · GOFO · N*	19
Fries, herb salt, aioli GF · VG · GOFO	14

LARGE SHARES

½ roasted peri-peri chicken, green tahini GF · DF	42
Pan roasted barramundi, charred grilled matbucha salsa (A) · GF · DF · NH	65
Slow roasted lamb shoulder (600gr), piperosalata, eggplant tarator GF · DFO	76
Spaghettoni, courgette pesto, asparagus, peas, mascarpone, pangrattato DFO · V · VGO · N	35
Porchetta (400gr), green apple mostarda GF · DF · GOF · NH	54
Slow cooked beef cheeks, marsala wine jus, roasted Provençale salsa. GF · DFO · NH	59
Risotto allo zafferano, chargrilled prawns & calamari, black lime (A) · GF · DFO · NH	62
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	25
Strawberry tart, lemon & passionfruit curd, toasted macadamia crémeux, strawberry sorbet, limoncello glaze GOF · N · NH	24
Baked to order dark chocolate chip cookie, feuilletine, dark chocolate sorbet (allow 15 minute bake time) GFO · DFO · V · GOF *gluten free & dairy free double chocolate cookie available on request*	24

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