

# MAEVE • WINE

Freshly shucked oyster served natural with lemon and tabasco (each)	5	
- add Champagne vinaigrette and finger lime (each)	2	
Charred whole Skull Island tiger prawn with garlic butter (each)	16	
Hervey Bay scallop crudo with burnt butter, cumquat & anchovy (each)	9	
Chicken liver parfait served on toasted focaccia with cumquat (each)	8	
Potato rosti with crème fraîche and chives (each)	6	
- add Yarra Valley salmon roe supplement	5	
Charcuterie served with pickles:		
Serrano Jamon - 12 month aged Spanish ham	14	
Capocollo - cured pork neck with fennel and chilli	15	
Duck ham - house cured and roasted duck breast ham	16	
Mixture of all three	24	
Mount Zero olives, rosemary oil & citrus shrub		12
Hand-filleted Spanish anchovies, sherry vinegar, honey, pickled kiss peppers (4)	16	
Fries, black truffle mayonnaise	12	
Fresh yellowfin tuna on celeriac remoulade	22	
Saganaki cheese with fermented garlic honey and oregano	20	
Salt and vinegar green beans	15	
Baby beetroots with whipped chèvre & brazil nuts	17	
Roasted mushrooms in Café de Paris butter, whipped walnut	20	
Pappardelle with almond and roasted pepper romesco, stracciatella		26
Chicken cotoletta with rocket, aged parmesan & lemon	34	
House-rolled porchetta with cumquat & honey beer mustard	36	
Slow braised lamb ribs with burnt onion, labne and black garlic	38	
Cape Grim striploin served with beef jus & Café de Paris butter (400g)	58	
Cheese served with crackers:		
La Couronne fort-aged 18-month Comte served with pickles	17	
Brillat-Savarin - soft ripened triple cream served with honeycomb	18	
Creme caramel with sweet vermouth		15
Tart of the day	14	
Coconut Sorbet with almond	12	