



OUR COMMITMENT *to* AUSTRALIAN PRODUCE

At the maid we are committed to delivering you the freshest, healthiest locally sourced produce in all our meals and we aim to make all products in house. We endeavour to source all of our products from local and Australian producers and artisans.

We believe you have the right to know where what you are eating is sourced from.

MAID *to* SHARE

V Mini Sourdough Loaf	9.0	Pork Belly Steam Buns (3)	14.9
<i>Hand crafted in the Adelaide Hills and freshly baked, served with your choice of: Confit garlic and sage butter or House made dukkah, aged balsamic with Adelaide Hills extra virgin olive oil</i>		<i>Pork belly with pickled carrots, cucumber, bean sprouts, coriander and nuts tossed with namjim dressing. Served with hoisin & orange dipping sauce</i>	
V Trio of Dips	14.9	Pound of Spicy Chicken Wings	12.0
<i>Chef's selection of house made dips served with chargrilled pita bread</i>		<i>Made with our special spice blend. Served with blue cheese sauce (choose regular or angry)</i>	
GF Oysters Kilpatrick	3.5 each	Charcuterie Board	16.9
<i>Coffin Bay Oysters topped with crispy Hahndorf chorizo and a smoky kilpatrick sauce</i>		<i>Australian made sopressa, salami and prosciutto, grilled Hahndorf chorizo South Cape Brie served with pickled vegetables, Sourdough bread, olives and cornichons</i>	
V Spinach & Ricotta Arancini	11.9	Signature Maid Plate	50.0
<i>These bite size balls are a combination of spinach, ricotta & Arborio rice served with romesco sauce (5)</i>		<i>Selection of oysters Kilpatrick (3), Pork belly steam buns (3), dips with warm pita bread, salt & pepper squid, haloumi fries, spinach & ricotta arancini (3) with condiments to accompany dishes</i>	
V Haloumi Chips	11.9		
<i>Deep fried haloumi served with pomegranate molasses, Greek yoghurt, chilli flakes and fresh mint</i>			

GF = Gluten Free **V** = Vegetarian **VE** = Vegan

Public Holidays - surcharge on all prices 10%

MAID *signature* DISHES

Linguini Marinara 28.9
Handmade pasta cooked with seasonal seafood, chilli, garlic and onion then finished off with Napoli sauce, butter and parmesan

GF Teriyaki Salmon 28.9
*Pan seared *Tasmanian* Salmon fillets served with steamed sticky rice, sesame pak choi and ginger teriyaki sauce*

GF Crispy Berkshire Pork Belly 28.9
Five spiced Pork belly served on a bed of golden beetroot & cornichon salsa, rhubarb & ginger puree and bok choy

GF V Risotto Primavera 24.9
A classic of Arborio rice cooked with seasonal spring vegetables and cream, finished off with saffron and parmesan
add Smoked Salmon +5.9

VE option available

Dukkah Crusted Lamb Back Strap 32.9
Served on a salad of quinoa, feta and roast pumpkin with pomegranate seeds, yoghurt, feta & garlic sauce and steamed broccoli

BBQ Beef Short Ribs 27.9
12 hour slow cooked beef short rib served with coleslaw, sweet potato fries and chargrilled corn cob

Tandoori Spiced Chicken Breast 28.9
Free range chicken breast served with spiced chettinad sauce, yoghurt, rice and plantain chips

Panko Crumbed Prawns 29.9
Served with soba noodles, wakame, pickled daikon and mild wasabi mayonnaise

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FROM *the* CHARGRILL Please allow minimum 20 minutes cooking time

GF 300g **Mayura Station** 39.9
Wagyu 9+ Rump steak

Mayura Station is located in the Limestone Coast, heart of some of the best farming country in Australia, ideal for producing the ultimate quality, marble score 9 plus award winning pure blood Wagyu beef.

Fed in a two stage operation, which delivers specially formulated rations that ensure the ultimate eating experience of unparalleled flavour profile, tenderness, succulent juiciness, silky mouth feel. Need we say more!

Wine Match - 2013 Jim Barry 'Single Vineyard' Cabernet Sauvignon, **Coonawarra**

GF 250g **Cape Byron** 39.9
Pure Angus Eye Fillet

*The fresh salt air, rich red soil, warm daily temperatures and the cool afternoon breeze of **Byron Bay** is the perfect climate for our hand selected Premium Black Angus. 100% grass fed – Made by nature.*

Wine Match - 2015 Down the Rabbit Hole Shiraz, **McLaren Vale**

***All steaks are topped & rested with sage butter & served with beer battered onion rings, Paris mash & coleslaw**

GF **Sauces – All Sauces Are Gluten Free**
*creamy mushroom, plain gravy, green peppercorn, red wine jus, blue cheese or a trio of mustards - **Extra Sauce +3.0***

Due to the recent rise in beef cattle prices, our commitment to local producers and providing you with the highest quality produce available, we have been forced to increase the price on all of our beef products. This ensures that our Australian farmers can continue to produce. We thank you for your support through this time.

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EVERY PUB *has to* HAVE THEM

Coopers Beer Battered Fish and Chips 24.9

NT Barramundi coated in a crisp *Coopers Pale Ale* beer batter, served with chips, lemon wedges, tartare sauce and a lightly dressed garden salad

Chilli Salt and Pepper Squid 22.9

Squid garnished with fresh chilli and spring onion, served with chips, lemon wedges, tartare sauce and a lightly dressed garden salad

The Maid Gourmet Beef Burger 21.9

Ground *MSA* beef, bacon, onion, cheese, tomato and mixed lettuce leaves, on a toasted brioche bun, served with a side of chips
add a free range egg +2.0

GF option available

Open Steak Sandwich 24.9

120g scotch fillet steak with fried egg, grilled bacon, caramelized onion and brie cheese on toasted ciabatta with sliced baby beet, tomato and lettuce. Served with a side of sweet potato fries and chipotle aioli

Southern Fried Chicken Burger 21.9

Crunchy coated chicken breast fillet, cheese, bacon, salad & chipotle aioli on a toasted black brioche bun, served with a side of chips

GF option available

300g Chicken Breast Schnitzel 21.9

Locally sourced chicken breast tossed in flour and bread crumbs, served with chips, a lightly dressed garden salad and choice of sauce

V Spicy Five Bean Burger 21.9

A five bean burger pattie with mixed leaves, tomato, cheese and chipotle aioli on a toasted brioche bun, served with side of chips

300g Porterhouse Beef Schnitzel 24.9

Locally sourced beef porterhouse tossed in flour and bread crumbs, served with chips, a lightly dressed garden salad and choice of sauce

GF Sauces – All Sauces Are Gluten Free

creamy mushroom, plain gravy, green peppercorn, - **Parmigiana Topping +4.0** - **Extra Sauce +3.0**

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MAID *for* SALADS VE option available

Add Chicken OR Smoked Salmon
OR Panko Prawns +5.9

V **Super Salad** 15.9
*Quinoa, feta, cherry tomatoes, onion, cucumber,
roast pumpkin, mixed leaves, pomegranate
seeds and dukkah with a mustard vinaigrette*

V **Summer Salad** 12.9
*Rocket, beetroot, feta, pears and walnuts
with balsamic dressing*

V **Garden Salad** 10.9
*Mixed leaves, onion, tomato and cucumber
with mustard vinaigrette*

V **Greek Salad** 12.9
GF *Tomatoes, cucumber, Kalamata olives, onion,
red capsicum and marinated feta*

V **Caprese Salad** 12.9
*Bocconcini, tomato, basil pesto with
balsamic reduction*

MAID *for* SIDES

V **Chips** 4.9 / 8.9
VE *with roasted garlic aioli*

V **Seasonal Steamed
Vegetables** 5.9 / 9.9
GF *tossed in sage butter*

V **Spicy Wedges** 9.9
VE *Served with sweet chilli
sauce and sour cream*

V **Sweet Potato Fries** 12.9
VE *Served with chipotle aioli*
GF

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MAID *for* CHILDREN

Chicken Schnitzel
Served with chips and your choice of gravy
Parmigiana Topping +3.0

11.9

Battered Fish Fillet
NT Barramundi served with a side of fries and tomato sauce

9.9

Cheeseburger
Beef patty topped with cheese and tomato sauce in a toasted brioche bun, served with a side of fries

10.9

Chicken Burger
Grilled chicken breast, cheese, lettuce and aioli on a toasted brioche bun, served with a side of fries

10.9

V Chips
Served with a side of tomato sauce

4.9

Chicken Nuggets
Served with a side of fries and tomato sauce

8.9

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