

# GROUP DINING MENU

..... \$45 PP .....

## PLATTERS TO THE TABLE TO START

SAUCISSON SAN JOSE MEAT, SOUR DOUGH, CORNICHONS, PORT LINCOLN BABY OCTOPUS, SALT AND PEPPER SQUID, HALOUMI CHIPS, POTATO BREAD, WHIPPED FETA, SPICY CHICKEN WINGS, PUMPKIN TALEGGIO ARANCINI, CORIOLE OLIVES

## CHOICE OF THE FOLLOWING

**BEER BATTERED MARKET FISH**  
CHIPS AND SALAD

**250G PORTERHOUSE STEAK**  
CHIPS, SALAD, CABERNET JUS

**DUCK BOTH WAYS**  
CONFIT LEG, SEARED BREAST, GREEN RICE, BLACK VINEGAR

**SLOW ROASTED BEEF RIBS**  
CHIPOTLE, CORN, NUDE SLAW, GRILLED LEMON

**NONNA'S GNOCCHI**  
FIOR DI LATTE, BASIL, ROASTED ROMA TOMATOES ZEST

**MAID BURGER**  
WAGU BEEF, LETTUCE, TOMATO, CHEESE, BACON, SECRET SAUCE, CHIPS

**CHICKEN OR BEEF SCHNITZEL**  
CHIPS, SALAD, GRAVY OR PARMI

# the maid