

BREADS / APPETISERS

Garlic Butter Cob Loaf V Aged balsamic, olive oil, dukkah	\$19
Bruschetta V Tomato, basil, olive oil, aged balsamic glaze, feta	\$20
Caprese Salad V Sliced mozzarella, tomato, basil, rocket & balsamic	\$24

STARTERS / SHARE

Chilli Grande Fries VO Chilli con carne, pico de gallo, jalapeño & cheese	\$24
Poached Chicken Salad VO Apple, fennel, pecans & feta cheese	\$26
Grilled BBQ King Prawns GF Sage lemon butter, pico de gallo	\$38
Chicken Wings GF House spice rub & chipotle mayo	\$28
Prawn Cocktail Fresh tiger prawns served on iceberg slaw & Maria Rose sauce	\$34
Fish Tacos (3) Battered barramundi with pickled slaw, pico de gallo & chipotle mayo	\$27
Tofu Tacos (3) V Fried tofu, coated with hoisin, pico de gallo, pickled slaw & aioli	\$22
Tiradito Hiramasha kingfish, Amarillo mango sauce & extra virgin olive oil	\$32

3 TIER SEAFOOD PLATTER — 4

Alaskan king crab, fresh prawns, Holbert's natural oysters, lobster rocket salad, seasonal fruits & berries, grilled baby octopus, grilled BBQ prawns, seared scallops, grilled Atlantic salmon, battered barramundi, salt & pepper squid, served with chips, salad & sauces

OYSTERS

	Holbert's Local Oysters	½ DOZ	DOZ
	Kilpatrick	\$31	\$58
	Natural GF	\$27	\$49
	Japanese Ponzu, Wakame, Fried Onion	\$30	\$57
	Pineapple Peppermint Mignonett	e \$29	\$56
	Salmon Roe, Crème Fraiche	\$31	\$58
	Mango & Tomato Salsa, Coriander, Lime	\$30	\$57
	Summery Ginger Peach Mignonet	te \$30	\$57
Mavericks Signature Oyster Plate (15) 3 of each - Pineapple Peppermint Mignonette, Japanese Ponzu, Mango & Tomato Salsa, Salmon Roe & Crème Fraiche, Ginger Peach Mignonette		\$68	

GF Gluten Free Friendly | V Vegetarian Friendly | VO Vegetarian Option | 10% Surcharge on Public Holidays



MAINS

Hunter Valley Scotch Fillet 300gm Roasted garlic chats, broccolini & chimichurri sauce Add prawns cooked in garlic cream sauce	\$45 \$8	Fisherman's Basket Battered barramundi, salt & pepper squid, coconut prawns & crumbed scallops served with chips, salad & aioli	\$36
Market Fish Grilled fillet, roasted garlic chats, broccolini & romesco sauce	\$42	Salt & Pepper Squid GF Lightly seasoned squid served with chips, salad & aioli	\$31
Prawn & Lobster Linguine Hand-made linguine, with marinated prawns lobster & heirloom arrabiata sauce	\$38	Battered Barramundi & Chips Served with salad, tartare & lemon	\$31
lobster & Helihoom arrabiata sadee		Chicken Parmigiana	\$33
Seafood Mixed Grill Atlantic salmon, grilled BBQ king prawns, pan seared scallops, salt & pepper squid,	\$48	Panko crumbed chicken breast, amatriciana sauce gratinated with mozzarella & cheddar, served with chips & salad	
fresh prawns, Asian slaw, aioli & lemon		Steak Sandwich	\$30
Chilli Dog Smoked Vienna frank, chilli con carne, jalapeño & cheese served with chips & chipotle mayo	\$30	Tenderised rump steak, bacon, cheese, wild rocket, caramelized onion, chips & chipotle mayo	

SIDES

Mixed Leaf Salad with cherry tomato & house dressing	\$12	Truffle & Shaved Parmesan Chips GF	\$15
		Grilled Broccolini GF	\$15
Chips with chipotle mayo GF	\$10	with EVOO vinaigrette & toasted fried onion	

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MINI MAVERICKS \$15

Kids Steak | GF

Chicken Nuggets

Kids Fish & Chips

Salt & Pepper Squid | GF

All served with chips, house salad & tomato sauce

Kids Ice-cream \$6

Choice of chocolate, strawberry or caramel topping

DESSERTS

Lemon Citrus Tart \$18

Served with berries & vanilla bean ice cream

Churros \$16

Served with vanilla bean ice cream & dulce de leche

Affogato | GF \$19

Freshly ground shot of espresso, vanilla bean ice cream with your choice of liqueur Frangelico, Baileys, Kahlua or Tia Maria

HOT DRINKS

Coffee Cup \$5 | Mug \$5.50 Tea Pot \$5

Cappuccino | Latte | Flat White Long Black | Espresso

Almond/Soy/Oat Milk or Decaf | \$0.50 Vanilla/Caramel/Hazelnut Syrup | \$0.50 English Breakfast
Earl Grey
Peppermint

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