



## BREADS / APPETISERS

- Garlic Bread | V** \$17  
Warm marinated olives w/ tomato caper sauce
- Bruschetta | V** \$20  
Tomato, basil, olive oil, feta  
aged balsamic glaze  
ADD warm garlic prawns \$8  
chicken kachumber \$5

## STARTERS / SHARE

- Fish Tostada | GF** \$31  
w/ avocado crema, fresh salmon sashimi,  
cucumber, red onion, salmon roe, yuzu dressing
- Pan Seared Scallops | GF** \$34  
w/ tri colour quinoa, apple & bacon salad,  
honey butternut pumpkin puree
- Chilli Garlic Prawns** \$26  
w/ toasted sourdough, house tomato sauce
- Seafood Chowder** \$28  
veloute style w/ mixed seafood served with  
toasted sourdough
- Grilled King Prawns | GF** \$38  
w/ sage lemon butter, pico di gallo
- Chicken Wings** \$28  
w/ house spice rub, chipotle mayo
- Fish Tacos (3)** \$27  
w/ battered barramundi, pickled slaw,  
pico de gallo, chipotle mayo

## OYSTERS

- |  | ½ DOZ | DOZ         |
|--|-------|-------------|
| <b>Holbert's Local Oysters</b>   |       |             |
| Natural   GF   | \$27  | \$49        |
| Kilpatrick   | \$31  | \$58        |
| Mornay   | \$31  | \$58        |
| <b>Native Finger Lime &amp; Pickled Ginger</b>   | \$30  | \$57        |
| Japanese<br>Ponzu, Wakame, Fried Onion   | \$30  | \$57        |
| Salmon Roe,<br>Crème Fraiche Vinaigrette   | \$31  | \$58        |
| Mushroom Kimchi,<br>Oyster Sauce & Fried Onion   | \$30  | \$57        |
| <b>Mavericks Signature Oyster Plate (15)</b>   |       | <b>\$68</b> |
| 3 of each - Natural / Japanese Ponzu<br>Native Finger Lime / Salmon Roe<br>Mushroom Kimchi |       |             |

## SALADS

- Warm Seafood Salad | GF** \$30  
w/ mussels, prawns, scallops, baby octopus,  
fish, olives, semi-dried tomatoes & rocket,  
dressed in pink grapefruit vinaigrette
- Greek Salad | GF V** \$25  
w/ fresh cucumber, red onion, bell peppers,  
cherry tomato, kalamata olives, mint, feta,  
tossed through lettuce with mustard &  
oregano dressing

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



## MAINS

### CHEF'S SELECTIONS

#### Seafood Mixed Grill | GF \$48

w/ Atlantic salmon, grilled BBQ king prawns, pan seared scallops, salt & pepper squid, fresh prawns, Greek Salad, aioli, lemon

#### Lobster & Crab Risotto | GF \$42

w/ green peas, tomato concasse, tossed through seafood velouté risotto & langoustine oil

#### Barramundi Fillet \$41

w/ Himalayan spice, chickpea kachumber, tortillas & fish gravy

#### Half Lobster Mornay \$48

w/ soba noodle salad & caramelised lemon

#### Hunter Valley Scotch Fillet 250gm \$45

w/ rosemary & garlic fillet, polenta chips, bok choy, red wine jus

## SIZZLING PLATTER

Enjoy a sizzling plate for two w/ tomato salsa, refried beans, guacamole, lettuce & tortilla chips w/ choice of

#### Scotch Fillet \$70

w/ Chimichurri & fajita vegetables

#### Tandoori Chicken \$60

w/ vegetable salsa & mint chutney

#### Mushroom & Tofu | V \$55

w/ fajita vegetables & teriyaki sauce

## 3 TIER SEAFOOD PLATTER ——— \$199

Alaskan king crab, Holbert's natural oysters, fresh prawns, seasonal fruits & berries, grilled BBQ prawns, mussels, seared scallops, grilled Atlantic salmon, battered barramundi, salt & pepper squid, served w/ chips, salad, grilled sourdough & sauces

ADD Half Lobster Mornay \$40

### MAVERICK'S CLASSICS

#### Fisherman's Basket \$36

w/ battered barramundi, battered prawns, salt & pepper squid, crumbed scallops, chips, salad, aioli, lemon

#### Prawn Linguine \$38

w/ hand-made linguine, marinated prawns, arugula, heirloom arrabiata sauce

#### Salt & Pepper Squid | GF \$31

lightly seasoned squid  
w/ chips, salad, aioli, lemon

#### Battered Barramundi & Chips \$31

w/ salad, tartare, lemon

#### Chicken Parmigiana \$33

Panko crumbed chicken breast, amatriciana sauce gratinated with mozzarella & cheddar, w/ chips & salad

#### Steak Sandwich \$30

w/ tenderised rump steak, bacon, cheese, wild rocket, caramelized onion, chips, chipotle mayo

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## SIDES

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| <b>Mixed Leaf Salad</b><br>w/ cherry tomato & house dressing | <b>\$12</b> |
| <b>Chips</b> w/ chipotle mayo   GF                           | <b>\$10</b> |
| <b>Truffle &amp; Shaved Parmesan Chips</b>   GF              | <b>\$15</b> |
| <b>Sweet potato fries</b> w/ chipotle aioli                  | <b>\$12</b> |

## MINI MAVERICKS \$16

All served with chips, house salad & tomato sauce

**Kids Steak | GF**

**Chicken Nuggets**

**Kids Fish & Chips**

**Salt & Pepper Squid | GF**

**Kids Ice-cream | GF** **\$6**

Choice of chocolate, strawberry or caramel topping

## DESSERTS

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| <b>Churros</b><br>w/ vanilla bean ice cream & dulce de leche   | <b>\$16</b> |
| <b>House made Biscoff Cheesecake</b><br>w/ vanilla ice cream   | <b>\$18</b> |
| <b>Crema Catalina   GF</b><br>w/ cinnamon, vanilla, orange zest caramel & fresh berries  | <b>\$18</b> |
| <b>Affogato   GF</b><br>Freshly ground shot of espresso, vanilla bean ice cream<br>w/ your choice of liqueur<br>Frangelico, Baileys, Kahlua or Tia Maria | <b>\$19</b> |

## HOT DRINKS

**Coffee** Cup \$5 | Mug \$5.50

Cappuccino | Latte | Flat White  
Long Black | Espresso

**Almond/Soy/Oat Milk or Decaf** \$0.50

**Vanilla/Caramel/Hazelnut Syrup** \$0.50

**Tea Pot** \$5

English Breakfast | Earl Grey  
Peppermint

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