



## MAIDEN'S MOOD **\$85 PP**

CAN'T DECIDE? LET THE KITCHEN DECIDE. OUR CHEF'S CHOICE MENU IS MADE UP OF SEVEN SHARING DISHES AND GIVES YOU A HIT FROM THE SMOKER AND GRILL

MINIMUM TWO PEOPLE.  
WHOLE TABLE MUST DINE FROM THE MAIDEN'S MOOD MENU.

UPGRADE TO OUR SIGNATURE LOBSTER MAC **+\$10 PP**  
ANY DIETARIES?  
JUST LET US KNOW.



ALL CARDS WILL INCUR A SURCHARGE EQUIVALENT TO YOUR PROVIDER'S FEE.

SPLIT BILLS: WE ONLY DIVIDE BILLS UP TO A MAXIMUM OF THREE PEOPLE PER TABLE

[WWW.MEATMAIDEN.COM.AU](http://WWW.MEATMAIDEN.COM.AU)

10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

<b>START</b>	<b>SEASONAL OYSTER</b>	<b>6 EA</b>
	NATURAL W/ BURNT LIME GRANITA NATURAL W/ SMOKED PINEAPPLE & HABANERO BBQ OYSTER W/ ROCKEFELLER SAUCE	
	GRILLED BREAD, WHIPPED BEEF FAT BUTTER	<b>12</b>
	CRAB & SHRIMP CROQUETTE	<b>13 EA</b>
	ROAST BONE MARROW, SHALLOT, RACLETTE, TOAST	<b>18</b>
	TEMPURA BROCCOLINI, RICOTTA, FERMENTED HONEY	<b>18</b>
	CHARRED OCTOPUS, NASHVILLE HOT SAUCE, POTATO AIOLI	<b>22</b>
	SCALLOPS, CRISPY PORK, MISO PUMPKIN CARAMEL	<b>20</b>
	CHOPPED WAGYU TARTARE, XO SAUCE, YOLK, CRISPS	<b>23</b>
	GRILLED TIGER PRAWNS, SMOKED BONE TERIYAKI, CHILLI OIL	<b>26</b>
	BURNT ENDS, CRISPY ONION, HORSERADISH	<b>23</b>

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<b>LARGER</b>	20-HOUR SHER FI WAGYU BRISKET, COFFEE BOURBON BBQ GRILLED BARRAMUNDI, CAVIAR VELOUTÉ, PICKLED FENNEL STICKY PORK BELLY RIB, BABY GREENS, BLACK GARLIC, TACOS DRY-AGED DUCK BREAST, SMOKED LEG YAKITORI, BEETROOT	<b>46</b> <b>48</b> <b>46</b> <b>60</b>
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<b>STEAKS</b>	<b>250G COPPERTREE FARMS EYE FILLET 4+ SCORE</b> GRASS-FED RETIRED FRIESIAN   BUDDEROO, NSW	<b>72</b>
	<b>300G PURE BLACK PORTERHOUSE 2-4 SCORE</b> BARLEY-FED BLACK ANGUS   SOUTHERN VIC & TAS	<b>58</b>
	<b>350G WESTHOLME WAGYU NEW YORK STRIP 5+ SCORE</b> 330+ DAY GRAIN-FED WAGYU   NT & NORTHERN QLD	<b>82</b>
	<b>300G RANGERS VALLEY BLACK MARKET FLANK 5+ SCORE</b> 270+ DAY GRAIN-FED BLACK ANGUS   NORTHERN TABLELANDS, NSW	<b>62</b>
	<b>350G BLACK OPAL WAGYU SCOTCH FILLET 6+ SCORE</b> 380+ DAY GRAIN-FED WAGYU   VIC & TAS	<b>95</b>
	<b>500G DRY-AGED O'CONNOR RIB EYE OFF BONE 3+ SCORE</b> GRASS-FED ANGUS X HEREFORD   GIPPSLAND, VIC	<b>88</b>
	<b>1KG DRY-AGED O'CONNOR RIB EYE ON BONE 3+ SCORE</b>	<b>176</b>
	STEAKS COME WITH ONE SAUCE: GARLIC & THYME JUS / BEEF FAT BÉARNAISE / THREE PEPPER SAUCE / WILD MUSHROOM	

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<b>SIDES</b>	HAND-CUT CHIPS, CONFIT GARLIC AIOLI	<b>15</b>
	MAC CHEESE GRATIN	<b>16</b>
	ROASTED CAULIFLOWER, MISO BUTTER, FERMENTED PEPPER	<b>18</b>
	CHARRED GREENS, JALAPEÑO SALSA VERDE, SMOKED SCAMORZA	<b>18</b>
	SEASONAL LEAF SALAD, RADISH, DILL VINAIGRETTE	<b>14</b>
	LOBSTER MAC CHEESE, BISQUE	<b>40</b>

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<b>DESSERT</b>	SMOKED CHOCOLATE & GINGER COOKIE, OLIVE OIL ICE CREAM PLEASE ALLOW 20 MINUTES FOR COOKIE	<b>18</b>
	COFFEE CRÈME CARAMEL, RUM & RAISIN ICE CREAM	<b>16</b>