



HOST
YOUR
NEXT
EVENT
WITH US

1300 747 646

WWW.MAZEGROUP.COM.AU

(M) MEMBER

(V) VISITOR

(V) VEGETARIAN

(GF) GLUTEN FREE

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies This will ensure complete safety whilst we prepare your meal.



LUNCH

7 DAYS

11.30AM-2.30PM

DINNER

SUNDAY - THURSDAY

5.30PM-8.30PM

FRIDAY & SATURDAY

5.30PM-9.00PM

MAZE

GRILL.CAFE



FOLLOW US

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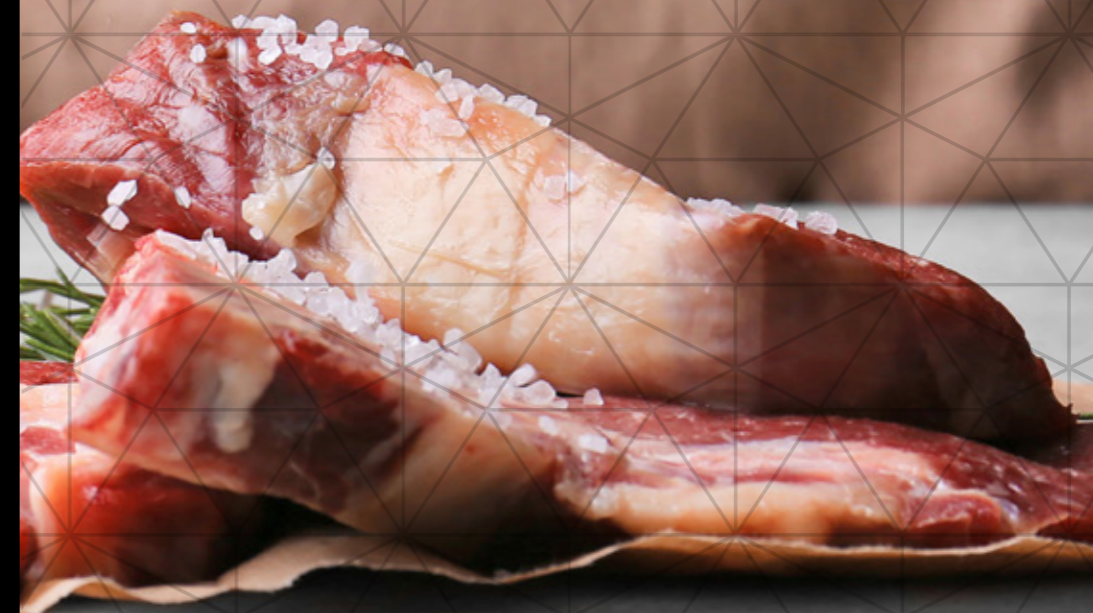


MAZE

GRILL.CAFE



WE LOVE
QUALITY
FOOD



CIABATTA

	M	V
(V) Garlic, rosemary, olive oil	6	7
(V) Roma tomato, Spanish onion, basil, olive oil	10	11
(V) Roasted beetroot, ricotta, orange, cracked pepper	14	15

ANTIPASTI

	M	V
SALT & PEPPER SQUID Sea salt, cracked pepper, chilli, parsley, citrus aioli	16	16
(V) CRUMBED EGGPLANT Free range egg, labneh, fried leek, chilli oil	14	16
(V) ZUCCHINI FLOWERS Ricotta, lemon zest, salsa picante, rocket, lemon	17	19
FISH TACOS Pickled cabbage, dill mayo, corn salsa, coriander	16	16
(V) ARANCINI Butternut pumpkin, porcini mushroom, mozzarella, tomato sugo	14	16

CLASSICS

	M	V
CHICKEN BREAST SCHNITZEL Panko crumb, chips, salad, aioli	19	21
MAKE IT A PARMA	+5	
300G GRASS FED RUMP STEAK Chips, salad, choice of sauce	27	30
BACON & CHEESE LOADED FRIES	11	12
BEEF & GUINNESS PIE Steak cut chips, gravy	21	23

PASTA

	M	V
PORK & VEAL BOLOGNESE Rigatoni pasta, tomato, pecorino	22	24
SPANNER CRAB LINGUINE Chilli, garlic, cherry tomatoes, parsley, olive oil	25	27
(V) HOMEMADE GNOCCHI Burnt butter, roasted pumpkin, sage, olive oil, pecorino	24	26

MAINS

	M	V
(GF) ROAST CHICKEN Peri peri roast chicken, charred corn, roast lemon potatoes, peri peri sauce	26	29
BEER BATTERED FLATHEAD FILLETS Steak cut chips, tartare sauce, lemon	24	27
GRILLED QLD BARRAMUNDI Homemade gnocchi, pancetta, pine nuts, charred broccolini	26	31
(GF) ROLLED PORK BELLY PORCHETTA Berkshire pork, cabbage, lemon potatoes, roast apple, thyme jus	27	30
(GF) LAMB SHOULDER Lemon potatoes, charred broccolini, pearl onion, rosemary jus	30	33
(GF) 300G GRASS FED SCOTCH FILLET Garlic compound butter, steak cut chips, rosemary jus	34	37
CHICKEN SCALLOPINI Pan fried La Ionica chicken breast, forest mushrooms, creamy white wine sauce, roast potatoes, seasonal greens	26	26

SAUCES

	M	V
GRAVY / BUTTON MUSHROOM	2	3
PEPPERCORN SAUCE / PERI PERI SAUCE		
ROSEMARY JUS		

BURGERS

	M	V
WAGYU BEEF BURGER Butter lettuce, bacon, tomato, onion, pickles, cheese, ketchup, chips	16	16
STEAK ROLL Seared Riverina sirloin, truffle aioli, rocket, cheese, chips	16	20
PORTUGUESE CHICKEN BURGER La Ionica grilled chicken breast, bacon, butter lettuce, tomato, peri peri mayo, chips	16	16
(V) VEGIE BURGER Crumbed eggplant, avocado, butter lettuce, carrot, tomato, herbed mayo, chips	16	16

SIDES

	M	V
(V) STEAK CUT CHIPS	6	7
(V)(GF) ROAST LEMON POTATOES	6	7
(V)(GF) BROCCOLINI W/ PARSLEY BUTTER, ALMONDS	7	6
(V) (GF) BABY GREEN SALAD	6	7
(V) POTATO WEDGES	9	10
(V)(GF) SEASONAL VEGETABLES	6	7

SALADS

	M	V
(GF)(V) WARM VEGETABLE SALAD Roast parsnip, heritage carrots, broad beans, beetroot, frisee, goats curd, walnuts	21	23
(GF) CHERMOULA CHICKEN SALAD cous cous, chickpeas, rocket, orange, pomegranate molasses, soft herbs	22	25
CHICKEN CAESAR SALAD Baby cos, sourdough croutons, free range egg, pancetta, La Ionica chicken, pecorino	21	23
(GF) PULLED LAMB SALAD 12-hour cooked lamb shoulder, cucumber, mint, fetta, greens, dill yoghurt	23	26

KIDS

	M	V
CRUMBED CHICKEN TENDERLOINS & CHIPS	11	12
BOLOGNESE PASTA	11	12
CHEESE BURGER & CHIPS	11	12
BATTERED FISH & CHIPS	11	12

HOUSE-MADE DESSERTS

	M	V
BAKED RICOTTA CHEESECAKE: Vanilla bean gelato	10	12
TIRAMISU: Espresso, mascarpone cream, shaved chocolate	10	12
CRÈME BRULÉE: Almond biscotti, mixed berries	10	12
APPLE & CINNAMON PIE: Vanilla bean gelato	10	12