



Maxwell
of McLaren Vale

LUNCH à la carte

FRIDAY + SATURDAY + SUNDAY + MONDAY

- Entrée**
- › **Oysters Three Style** (2) Vodka lime palm sugar & Tabasco; (2) Orange, cilantro, Kashmiri Chilli; (2) Tempura fried with sweet red vinegar & spring onion **\$19**
 - › **Orange Sugar Cured Salmon**, Mizuna, avocado, pickled onion tomato salad **\$16**
 - › **Mushroom Duck Terrine** fig vincotto, truffled almonds, Clappis 100% rye bread **\$14**
 - › **Sea Scallops**, anchovy butter, red gum smoked bacon, Grana Padano, baby cos leaves **\$16**
 - › **BBQ Pork Belly** piquanté chilli oil, pineapple crush, garlic aioli **\$15**
 - › **Chermoula Whole King Prawns** split and grilled, beurre noisette, fresh lemon, sea salt **\$17**
 - › **Courgette Fritters** minted yoghurt sauce, cucumber relish **\$14**
 - › **Panko Salt n Pepper Squid** Japanese mayonnaise, spiced plum sauce **\$15**
- Main**
- › **Black Spice Lamb Cutlets**, tomato Carpaccio, olive salsa, feta, cucumber gazpacho **\$30**
 - › **Jamaican Jerked Chicken Breast**, duck fat potatoes, fried capers, asparagus spears, bacon hollandaise **\$28**
 - › **Angus Fillet Steak**, grilled corn fritters, green beans, chimmichurri **\$35**
 - › **10 days Dry Aged Angus Fillet Steak** **\$42**
 - › **Confit Duck Breast**, BBQ duck spring roll, grilled zucchini, braised cabbage, Chinese sticky sauce **\$29**
 - › **Crispy Skin Fresh Fish**, smoked trout ceviche, cherry tomato, avocado, lime & tequila gremolata **\$29**
 - › **Paella Mixta** - Boston Bay mussels, King prawns, pork strips, red pepper sofrito, fried Toriso, toasted Bomba rice **\$30**
 - › **Wild Mushroom**, Swiss cheese, spiced tomato relish, avocado salsa, crunchy Turkish loaf **\$26**
 - › **QUARTET** - *is unique four course tasting menu selected by you from our à la carte menu to fulfil your culinary desires. Select any four dishes from our seasonal menu to create a fabulous repast for your table* **\$50**
- Sides**
\$8.00 per Item
- › **Pear + Rocket Salad**, candied walnuts, white balsamic vinaigrette
 - › **Mixed Green Leaf Salad**, vinaigrette, sea salt
 - › **Vale Ale Battered Potato Fries**, bush tomato relish, aioli
 - › **Seasonal Vegetables**, herb butter

Please note: no separate accounts

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The QUARTET

QUARTET \$50per person

A degustation dining experience at Maxwell Wines

The 'Quartet' is unique four course tasting menu selected by you from our à la carte menu to fulfil your culinary desires. Select any four dishes from our seasonal menu to create a fabulous repast for your table.

All dishes feature seasonal and regional ingredients, and can be enjoyed with boutique wines, by the glass or bottle from the Maxwell portfolio.

THE CHEFS

Hayley Mass was a Head Chef in the Adelaide Hills and city restaurants for the past eight years and since October 2010 has created the perfect balance of work and pleasure in the Maxwell Wines Restaurant with regional and seasonal creations.

Benjamin Doublet first discovered his passion for food on one of his visits to France where his family had a restaurant and a shared enthusiasm... Once returning from overseas he established himself in Sydney.

Now teamed with Hayley they have found a perfect fusion of the artist (Ben) and the technician (Hayley).

Ben & Hayley have returned from a sabbatical in Paris where they have been exploring new recipes and have been inspired by all things Parisian.

The restaurant is open for lunch every Friday, Saturday, Sunday and Monday from 12 noon.

Group bookings at other times by arrangement