

A LITTLE BIT ABOUT OUR FOOD

Bindaree beef is raised on grass and finished on a unique mix of wholegrain cereals, giving it a unique flavour. They are located in Inverell, Northern NSW.

All our fish is sourced locally, including the Spencer Gulf Hiramasa Kingfish. Its firm, white flesh has a fresh, sweet and clean flavour that, when well prepared, retains moisture and has a silky mouth feel.

Australian finger lime or caviar lime is a thorny understory shrub or small tree of lowland subtropical rainforest and rainforest in the coastal border region of Queensland and New South Wales, Australia. It has edible fruits.

Lemon Myrtle is a flowering plant that is endemic to subtropical rainforests of central and South-Eastern Queensland, with a natural distribution from Mackay to Brisbane.

Pepper Berries are more versatile than conventional peppercorn, able to be used in sweet and savoury dishes. The leaves, stems and berries have an aromatic peppery taste producing approximately 3 times the anti-oxidants of blueberries.

Paperbark is a medium to tall tree. It has whitish papery bark, rather like many fine sheets of tissue paper stuck together, hence the name. Paperbark adds a delightful smoky flavour to fish, chicken and vegetables.

Quandong is a native peach, has an exotic flavour and is one of the best known bush foods. It ripens from green to red, and sometimes yellow.

Coopers Sparkling Ale was first brewed in 1862 in South Australia and is used on this menu to brine our chicken tenderloins. We chose Coopers Aged Sparkling for its rounded and full bodied taste, and through the brining method a subtle beer flavour comes through in the dish.

Patron Silver Tequila is used in our Tequila Yoghurt to accompany our Oven Roasted Duck Breast. It's a white, smooth tequila that's infused into the yoghurt in such a way that its not overpowering.

23rd Street Gin is distilled in Renmark, South Australia, and is paired with finger lime for our oysters as the two go perfectly together.

We sincerely hope you enjoy your dining experience with us.

the maid

LET'S GET STARTED

House Made Herb Crusted Focaccia or Tomato & Basil Damper 9

Pepper Berry Butter, Dukkah, Olive Oil, Sticky Balsamic

Duo of House Made Dips GFA 11

With Fetta, Olives and Crusty Bread

The Maid's Meat Board 28

Sopressa Salami, Barossa Double Smoked Ham, Pastrami, Olives, Fetta, House Made Dip, Crusty Bread

Add Pickled Octopus +\$7

Cauliflower & Cheese Croquettes (3) 11

Arancini (3) 12

Herb & Fetta Filled Risotto Balls, Pumpkin Puree, Crispy Kale

Scorched Brie & Apricots 14

Wrapped in Paperbark, Oven Baked, Relish, Crusty Bread

Fresh Oysters GF x6 18 x12 32

Finger Lime & 23rd Street Gin Dressing.

Natural also available.

Kilpatrick x6 - \$21 / x12 - \$38

Chicken Ribs or Lucky's Chicken Bites 18

Frank's Hot Sauce, Mixed Herbs, Greens

Add extra chilli + \$2

Kangaroo Island Haloumi GF 14

Trussed Tomatoes, Blanched Asparagus,

White Wine Butter Sauce

GF Gluten Free

GFA Gluten free available

the maid

PUB CLASSICS

300 gram Chicken or Beef Schnitzel 24

Served with your Choice of Sauce or Topping,
Fresh Salad & Beer Battered Fries

Sauces - Mushroom, Pink Peppercorn, Dianne, Gravy GF

Toppings -

The Spaniard - Bacon, Cheese, Sour Cream,
Sweet Chilli Sauce, Chorizo, Smashed Avocado (+\$4)

Trump's Mexican Wall - Corn Chips, Salsa, Cheese,
Guacamole, Sour Cream, Jalapeños (+\$4)

SA Yellowfin Whiting & Chips GFA 24

Grilled, Battered or Crumbed, Fresh Garden Salad,
Beer Battered Chips, House Made Tartare

SA Salt & Pepper Squid GF 22

Lemon Myrtle, Sea Salt & Black Pepper Dusted Squid,
Fresh Garden Salad, Beer Battered Chips,
Lemon & Lime Aioli

IT'S BURGER TIME all \$22

250 gram Beef Brisket Pattie

Iceberg Lettuce, Slow Roasted Tomato, Cheddar, Relish,
Caramelized Onion, Bacon, served with Pickles & Chips

Beer Brined Chicken Burger GFA

Iceberg Lettuce, Sliced Tomato, Cheddar, Relish, Bacon,
served with Pickles & Chips

Vego Burger GFA

Vegetable Pattie, Beetroot Relish, Iceberg Lettuce,
Tomato, Sweet Potato Fries

GF Gluten Free

GFA Gluten free available

the maid

FROM THE CHAR GRILL ALL STEAKS ARE GRAIN FED

300 gram Rump 30

300 gram Scotch Fillet 36

250 gram Beef Fillet 40

400 gram Porterhouse Steak on the Bone 38

Fillet Mignon 250 gram Beef Fillet 45

Wrapped in Bacon & served on a Crouton, Mushroom Sauce

All steaks served with Rosemary & Sea Salt Smashed Potatoes & your choice of sauce

Sauces – Mushroom, Pink Peppercorn, Dianne, Gravy GF

Garlic Cream Sauce with Gulf Prawns (+\$8) GF

Chargrilled Kangaroo Fillet GF 14/ 28

Medium Rare, Quandong Chilli Glaze, Baby Bok Choy

GF Gluten Free

GFA Gluten free available

the maid

SIGNATURE DISHES

Slow Roasted Herb Rubbed Pork Belly GF 29

Whipped Potatoes, Gulf Prawns,
Red Wine Jus, Broccolini

Oven Roasted Duck Breast GF 34

With Lemon Myrtle & Patron Tequila Yoghurt,
Dirty Rice

Coopers Aged Sparkling Beer Brined Chicken Tenderloins GFA 28

Chargrilled with Tomato, Corn, & Coriander Salsa,
Sour Cream, Smashed Avocado, Corn Chips

Spencer Gulf Hiramasa Kingfish Fillet GF 32

Salsa Verde, Steamed Greens, Hollandaise Sauce

VEGAN AND VEGO

Quinoa Salad GF 20

Roast Sweet Potato, Broccoli, Avocado,
Coriander, Olive Oil & Pomegranate Dressing

Kale & Blueberry salad GF 22

Dried Cranberries, Quinoa, Sunflower Seeds,
Walnut Pieces, with an Orange, Garlic &
Coconut Yoghurt Dressing

Add Haloumi +\$4

Add chicken +\$5

Add Fetta +\$7

Add Prawns +\$8

Vego Mixed Grill GF 24

Slow Roasted Tomato, Heirloom Carrots, Eggplant,
Sweet Potatoes, oven roasted, Leek & Corn Fritter,
Beetroot Relish

GF Gluten Free

GFA Gluten free available

the maid

PASTA & PIE TIME

Roast Pumpkin & Fetta Filled Tortellini 26

House made rich Sugo Sauce, Fried Basil, Parmesan Crisps

Maid's Marinara GFA 32

Gulf Prawns, SA Squid, Garfish Fillet, Garlic Cream Sauce, Baby Spinach, Broccolini

Nonna's Beef Brisket Lasagne Pie 22

Salad, Chips

Slow Roasted Chicken & Leek Pie 24

Rich Cream Sauce, Salad, Sweet Potato Fries

BITS AND PIECES

Supercrunch Chips 9

Sweet Potato Fries 9

Wedges 9

Rosemary & Sea Salt Smashed Potatoes GF 7

Chargrilled Buttered Corn Cobbettes GF 7

Garden Salad GF 9

Paperbark Veggie Parcel GF 12

Assorted Roast Vegetables with Lemon Myrtle Butter & Bok Choy Wrapped in Paperbark & Oven Roasted

Buttered Broccolini GF 7

GF Gluten Free

GFA Gluten free available

the maid