

MARIA

[A] PART OF
ATLANTIC GROUP [v]
OF COMPANIES

ATLANTIC GROUP [v]

DINNER
MENU

MAIA

Atlantic Group [v] Menu Philosophy

With the culinary experience always top of mind, Atlantic Group [v]'s menus use the finest ingredients and techniques from around the world. From traditional styles to exotic flavour's, our menus become your experience and each is second to none. Our array of contemporary dishes and extensive wine lists are carefully designed to excite the diner's curiosity and crafted to make cuisine a defining feature.

Diet key – G Gluten free – N Nut free – D Dairy free – V Suitable for vegetarians

Option One

Canapés on arrival – *Two pieces per person with two varieties (chef's selection)*

Entrée - *please select one item*

- Master stock chicken, wombok, mint and green chilli slaw with wafu dressing (D)
- Milk fed veal ragu with potato gnocchi, shaved parmesan and micro sage (N)
- Organic butternut and goats' cheese ravioli with verjuice and chive beurre blanc
- Potato gnocchi with haloumi cheese, confit roma tomatoes and shaved pecorino (V)
- Chinese style braised pork belly with spicy cucumber salad (D N)
- Serena tuna nicoise with kipfler potato, Ligurian olives, cherry tomatoes and lemon candy (G D N)
- Thai beef salad with kaffir lime, cashews, green mango salad and red nahm jim (D)
- Chickpea salad with coriander, sun blushed tomatoes and haloumi (G NV)
- Tuscan bread salad with prawns, scallops and smoked paprika dressing (N D)

Main - *please select two items to be served alternating*

- Free range chicken breast with crushed potatoes, jus and red garnet (G D N)
- Roast chicken breast with porcini risotto and sauce perigourdine (G N)
- Beef porterhouse with sauce bordelaise, chats, capers and chives (G D N)
- Lamb shank poached in a rich lamb jus with roasted Mediterranean vegetables (G N)
- Fillet of Barramundi with crushed organic potatoes, Asian greens, sauce vierge and pink sea salt (G D N)
- Braised Ox cheek with red chilli, peanuts, Thai basil and coconut salad (D)
- Victorian lamb rump with skordalia, mint and rocket pesto, dehydrated olives (G)
- Market fresh fish fillet with new season parsley potatoes, soft herbs and salsa verde (G D N)
- Potato and ricotta lasagne, toasted pine nuts, wild rocket, caramelised pear and pecorino (V)

Side Dishes - *served with main course*

- Garden salad with balsamic vinaigrette (G D NV)
- Steamed seasonal vegetables (G V NV)

Dessert - *please select either one item from the plated desserts or two from the sweet canapés*

Plated Dessert

- Pavlova with mascarpone cream and passionfruit (G NV)
- Milk chocolate tart with mango coulis and honeycomb ice cream (NV)
- Vanilla panna cotta with walnut baklava and baby poached pear (V)
- Lemon tart with blueberry coulis and Chantilly cream (NV)
- Orange and poppy seed friand, honey whipped ricotta and lavender syrup (G NV)

Sweet Canapés

- Belgium chocolate mousse cup with griotte cherry (G NV)
- Lemon meringue pie (NV)
- Assorted petit cupcakes (NV)
- Raspberry frangipani tartlet (V)
- Churros and chocolate (NV)
- Dark chocolate and hazelnut tart (V)
- White chocolate and lime fudge (V)
- Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

Menu also includes

- Assorted dinner rolls and butter served to each table
- Coffee, T2 Tea and petit fours

Option Two

Canapés on arrival – *Two pieces per person with two varieties (chef's selection)*

Entrée - *please select one item*

Kingfish tataki with avocado salsa and a smoked carrot puree (G D N)
 Calamari, chickpea and sujuk salad with cherry tomatoes and basil (D N)
 Porcini risotto with truffle oil and shaved pecorino (G V)
 BBQ lamb fattoush with green olives, cherry tomatoes, soft herbs and labne (G N)
 Soy lacquered smoked salmon with a grapefruit, mint and coconut salad and green chilli bavarois (N)
 Miso cured Barramundi with pickled cucumber, chilli and shitake salad (N)
 Pan fried scallops with cauliflower puree, green apple, celery, raisin and caper salad (G N)
 Beef bresaola with buffalo mozzarella and wild rocket (G N)
 Steamed asparagus spears, poached egg, soft herb salad and truffle vinaigrette (G V N)

Main - *please select two items to be served alternating*

Aged beef porterhouse steak 250gm with café du Paris butter, roast kipflers and watercress salad (G N)
 Pan fried fillet of beef with gratin potatoes and pinot noir jus (G N)
 Slow braised high country pork belly with shimeji mushrooms, silken tofu and garlic shoots (D N)
 Roast chicken breast with truffle potato puree, steamed asparagus, jus and soft herbs (G N)
 Seared ocean trout fillet with a kipfler and fennel salad, salsa verde and pink sea salt (G D N)
 Roasted Barramundi fillet with scalded cherry tomatoes, haloumi and crispy chorizo (G N)
 Slow cooked chicken breast with chorizo, cherry tomatoes, kipflers and Ligurian olives (G D N)
 Yellow curry of duck Maryland with pickled cucumber salad and crispy shallots (D)
 Char grilled polenta, mushroom fricassée, wild rocket and soft herb salad (G NV)

Side Dishes - *served with main course*

Garden salad with balsamic vinaigrette (G D NV)
 Steamed seasonal vegetables (G V NV)

Dessert - *please select either one item from the plated desserts or two from the sweet canapés*

Plated Dessert

Pavlova with mascarpone cream and passionfruit (G NV)
 Milk chocolate tart with mango coulis and honeycomb ice cream (NV)
 Vanilla panna cotta with walnut baklava and baby poached pear (V)
 Lemon tart with blueberry coulis and Chantilly cream (NV)
 Orange and poppy seed friand, honey whipped ricotta and lavender syrup (G NV)

Sweet Canapés

Belgium chocolate mousse cup with griotte cherry (G NV)
 Lemon meringue pie (NV)
 Assorted petit cupcakes (NV)
 Raspberry frangipani tartlet (V)
 Churros and chocolate (NV)
 Dark chocolate and hazelnut tart (V)
 White chocolate and lime fudge (V)
 Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

Menu also includes

Assorted dinner rolls and butter served to each table
 Coffee, T2 Tea and petit fours

Option Three

Canapés on arrival – *Two pieces per person with two varieties (chef's selection)*

Entrée - please select one item

Pan fried scallops with cauliflower puree, green apple, celery, raisin and caper salad (G N)
 Peking duck and scallop salad with baby ginger, fresh lychee and mottled soy sesame (D N)
 Air cured Wagyu beef with buffalo mozzarella, watercress, pink sea salt and olive oil (G N)
 Salmon and prawn ravioli with citrus beurre blanc and salmon roe (N)
 Almond and royal cumin crusted lamb cutlet with fine green bean sambal (D)
 Lemon and sumac rubbed quail with hummus and smoked tomato tabouleh (N)
 Hickory smoked ocean trout with burnt carrot puree, cucumber and caviar salsa (G N)
 Smoked chicken roulade with candied cherry tomatoes, salsa verde and dehydrated olives (G D N)
 Terrine of ratatouille, petit vegetable a La Grecque (G D NV)

Main - please select two items to be served alternating

Baked Hapuka fillet on a prawn, savoy and spring onion colcannon with salmon roe beurre blanc (G N)
 Seared Atlantic salmon with truffled pommes mousseline and champagne cream (G N)
 Best end of Victorian lamb with gratin dauphinoise potatoes, fine green beans and Shiraz jus (G N)
 Fillet of Gippsland beef with skordalia, wild mushrooms and pan juices (G D N)
 Barramundi fillet with hot and sour sauce, chilli, Thai basil herbs and cucumber (G D N)
 Breast of duck, parisian potatoes, flageolet cassoulet and bigarade sauce (G N)
 Chicken saltimbocca with crushed chat potatoes and creamed spinach (G N)
 Tian of Mediterranean vegetables, crisp garlic chips and bagna-cauda sauce (G N)

Side Dishes - served with main course

Garden salad with balsamic vinaigrette (G D NV)
 Steamed seasonal vegetables (G V NV)

Dessert - please select either one item from the plated desserts or two from the sweet canapés

Plated Dessert

Passion fruit fromage blanc, crisp nougatine and berry coulis (G NV)
 Flourless orange syrup cake, burnt oranges, whipped ricotta (G D V)
 Raspberry and cassis delice, confit rhubarb and honeycomb (NV)
 Valrhona chocolate marquise, pistachio anglaise and marshmallows (V)
 Salted liquorice panna cotta, raspberry jelly and crushed meringue (G NV)

Sweet Canapés

Eton mess (G NV)
 Mini rum babas, crème Chantilly (NV)
 Choux buns, fondant and grand Marnier (NV)
 Praline filled macaroons (G V)
 Apple strudel (V)
 Tiramisu torte (V)
 Chocolate mousse cup with griotte cherry (G NV)
 Lemon meringue tartlets (NV)
 Dark chocolate and hazelnut gateau (V)
 Mini choc top ice cream (V)

To choose an alternating entrée or dessert served 50/50, please add \$4.00 per person per course

Menu also includes

Assorted dinner rolls and butter served to each table
 Coffee, T2 Tea and petit fours

Side Dishes

Additional sides and condiments selection available based on a per person price

Cold Sides - \$4.00 each

- Witlof, chili, cucumber, white balsamic (G D NV)
- Savoy cabbage, parmesan and green chilli coleslaw (G NV)
- Radicchio, grapefruit, almonds (G DV)
- Chilled green beans, barrel aged feta (G NV)
- Green mango salad, with cashews and red nahm jim (G DV)

Hot Sides - \$4.00 each

- Potato puree, truffle oil (G NV)
- Kipfler chips with shaved garlic and thyme (G D NV)
- Broccolini (G D NV)
- Roast Dutch carrots, pumpkin seeds and feta (G NV)
- Roast chats, rosemary, garlic (G D NV)

Hot Sides - \$3.50 each

- French fries, café du Paris butter (G NV)
- Steamed rice (V D N)
- Steamed couscous (V D N)

Condiments - \$2.00 each

Meat

- Harissa
- Aioli
- Bearnaise
- Salsa verde
- Seeded mustard

Fish

- Aioli
- Tartar sauce
- Salsa verde
- Lemon cheek
- Lime cheek