



MENU

MAYLANDS HOTEL | BAR & KITCHEN

STARTERS & SHARING

- GARLIC & CHEESE FLATBREAD (GFO/V)** 13.0
Charred fluffy Turkish flatbread, garlic chive butter, whipped Persian feta, grated ricotta salata, chives.
- SPICED PERSIAN FETA DIP (GFO/V)** 17.0
Whipped Kris Lloyd Persian feta, local honey, spices, chives, crushed candied pecans, artisan focaccia bread.
- LOCAL ARTISAN HALLOUMI (GFO/V/PBO)** 19.0
Crispy spiced dukkah crusted, vermentino sangria, Adelaide Hills white peach, lemon natural yoghurt, crispy basil.
- HEIRLOOM TOMATO CARPACCIO BRUSCHETTA (GFO/DFO/V/PBO)** 17.0
Marinated heirloom tomatoes, local stracciatella cheese, basil salsa verde, green olives, grated ricotta salata, artisan focaccia bread.
- KARAAGE CHICKEN BAO BUNS** 16.0
Steamed Bao (2), sweet mild spiced Korean chicken sauce, sesame, kewpie mayo, cucumber, fried shallots, spring onion.
- CRISPY PORK GYOZA (DF)** 18.0
Hand-made pork mince & sauteed napa cabbage dumplings, crispy chilli oil, ponzu, sesame, spring onion.
- HIRAMASA KINGFISH CEVICHE (GF/DF)** 19.0
*Spencer Gulf Hiramasa yellowtail kingfish.
'Nukunu Country' Port Lincoln S.A.
Pomelo vinaigrette, green olives, pink peppercorn, watermelon radish, sunflower sprouts, grated bottarga.*
- BLUE SWIMMER CRAB CAKES (GF/DF)** 16.0
Hand-made crispy fried crab cakes, dill whole egg aioli, pea sprouts, spiced dukkah, fresh lime.
- CURED MEATS & CHEESE PLATE (GFO/DFO)** 32.0
Jamon Serrano, Siciliano salami, olive mortadella, Woodside mature cheddar, Roman artichoke, marinated local olives, peperonata, artisan focaccia bread.

ALL DAY DINING

KITCHEN TIMES

SUN - THU: 12PM - 8.30PM / FRI - SAT: 12PM - 9PM

WEEKEND BREAKFAST

SAT - SUN: 9AM - 11.30AM

MAINS

- 250G GRAIN-FED SHORTHORN BEEF PORTERHOUSE (GF)** 38.0
*Char-grilled 'Thousand Guineas' shorthorn beef porterhouse. Ngadjuri Country' Clare Valley S.A
Crispy chips, side seasonal salad. Add choice of sauce.*
- 300G AGED GRAIN-FED BLACK ANGUS SCOTCH FILLET (GF/DFO)** 54.0
*14-day aged - char-grilled 'Teys' certified black angus scotch. 'Marditjali Country' Naracoorte S.A
Creamy celeriac puree, sauté string beans & snake beans, red wine jus, crispy celeriac.*
- CHIMICHURRI FRENCHED CHICKEN (GF/DFO)** 30.0
*Crispy skin 'Greenslade' free-range frenched chicken breast. 'Ngadjuri Country' Gilbert Valley S.A.
Creamy charred leek puree, roasted chat potatoes, authentic chimichurri, peperonata, crispy cavolo nero.*
- CRISPY PORK BELLY PORCHETTA (GF/DF)** 33.0
*'Marino fine foods' free-range pork belly porchetta. 'Meru Country' Riverland Region S.A.
Caramelized apple relish, creamy celeriac puree, honey roasted heirloom baby carrots, red wine jus, salsa verde, Yorkshire pudding*
- COORONG MULLET COCONUT CURRY (GFO/DF/VO/PBO)** 29.0
Malaysian inspired yellow coconut & tamarind curry. Crispy Coorong mullet, lemongrass jasmine rice, bean sprouts, coriander, Thai basil, roasted cashews, crispy kaffir lime.
- TIGER PRAWN & NDUJA VODKA PASTA** 29.0
'Bucatini' thick spaghetti pasta, pan seared tiger prawns, heirloom cherry tomatoes, Boston Bay nduja vodka sugo, parmesan, wilted baby spinach, lemon & parsley pangrattato.
- TRUFFLED MUSHROOM 'CACIO E PEPE' PASTA (V)** 26.0
Hand-rolled 'cicatelli' pasta, creamy black truffle, sauté Swiss brown mushrooms, Pecorino Romano, local olive oil, black pepper, curly parsley.

Add smoked pancetta + 4.0
- MELANZANE PARMIGIANA (GF/V)** 26.0
Layers of fried eggplant & zucchini, tomato sugo, parmesan, smoked mozzarella, basil salsa verde - with side seasonal salad.

CLASSICS

FREE-RANGE CHICKEN BREAST SCHNITZEL 27.0

Herb-panko crumbed to order – with crispy chips, side seasonal salad. Add choice of sauce.

HERB CRUMBED WAGYU BEEF SCHNITZEL 29.0

Herb-panko crumbed to order - with crispy chips, side seasonal salad. Add choice of sauce.

KING HENRY PORK CUTLET SCHNITZEL 30.0

Herb-panko crumbed to order – with crispy chips, side seasonal salad, lemon. Add choice of sauce.

S.A. SUSTAINABLE 'FISH & CHIPS' 32.0

Local King George whiting – Adelaide Hills distillery gin battered' or 'herb-panko crumbed' – with crispy chips, whole egg tartare, side seasonal salad, fresh lemon.

S.A. SOUTHERN CALAMARI (GF) 29.0

Sea salt & Pimentón paprika floured - cuts of whole local squid, crispy chips, side seasonal salad, fresh lemon, whole egg tartare.

WAGYU BEEF BURGER (GFO) 26.0

Brioche bun, char-grilled wagyu beef patty, melted Monterey Jack cheese, crispy smoked pancetta, cos lettuce, heirloom tomato, our BBQ relish, black pepper aioli – with crispy chips, side Beerenberg tomato sauce.

SPICED BLACK SOYBEAN BURGER (GFO/DFO/V/PBO) 26.0

8-seed bun, our crispy spiced black soybean patty, melted Monterey Jack cheese, sunflower sprouts, pickled cucumber, heirloom tomato, guacamole, pepper mayo, crispy julienne potato – with crispy eggplant chips, side Beerenberg farmhouse mayo.

CHICKEN PARM CIABATTA 25.0

Char-grilled marinated chicken breast, Boston Bay nduja vodka sugo, fior di latte, basil salsa verde, cos lettuce, grated ricotta salata, toasted artisan ciabatta – with crispy chips, Beerenberg farmhouse mayo

SALADS

KING PRAWN & PORK POMELO SALAD (GF/DF) 29.0

Local king prawns, seared pork mince, julienne cucumber, pickled green papaya, shallots, heirloom tomatoes, fresh herbs, pomelo chilli jam dressing, toasted peanuts.

NICOISE SALAD (GFO/DF/VO) 26.0

Sirena tuna, heirloom tomatoes, cos lettuce, Roman artichoke, green olives, shaved fennel, string beans, soft boiled egg, tonnato tuna aioli dressing, sunflower sprouts, artisan focaccia bread.

SPICED PUMPKIN SALAD (GF/DFO/V/PBO) 20.0

Maple-honey caramelised pumpkin, lemon natural yoghurt, raisins, semi-dried cherry tomatoes, radicchio, endive, sunflower sprouts, crispy chickpeas, toasted seeds.

SALAD ADDS (GF)

+ Chimichurri frenched chicken breast	+ 12.0
+ Crispy pork belly	+ 10.0
+ Crispy local halloumi	+ 10.0
+ Plant-based cashew nut halloumi	+ 10.0
+ Semi fried tofu	+ 8.0

SIDES & SHARING

CRISPY CHIPS BASKET (GF/DF/V/PBO) 14.0

Pimentón paprika salt, sides of whole egg aioli & tomato sauce.

SPICED EGGPLANT CHIPS (V) 13.0

Crumbed eggplant, black pepper aioli, grated ricotta salata, curly parsley.

ARTISAN FOCACCIA BREAD (GFO/DFO/V/PBO) 9.0

Boston Bay nduja butter, salted butter.

POTATO BRAVAS (GF/DF/V/PBO) 14.0

Crispy chat potatoes, authentic bravas sauce, black pepper aioli, fresh lemon, curly parsley.

GREEN BEANS (GF/DFO/V/PBO) 15.0

Sauté string beans & snake beans, lemon natural yoghurt, basil salsa verde, crispy garlic.

MARKET SALAD (GF/DF/V/PB) 12.0

Salad of torn radicchio, endive, shaved fennel, blood orange, sunflower tendrils, vinaigrette.

SAUCES

PARMIGIANA + 4.5

Tomato sugo, crispy smoked pancetta, melted mozzarella cheese

GREEN PEPPERCORN GRAVY (GF) + 2.5

SWISS BROWN MUSHROOM GRAVY (GF) + 2.5

DIANE GRAVY (GF) + 2.5

BEEF GRAVY (GF) + 2.5

RED WINE JUS (GF/DF) + 3.5

BEERENBERG SAUCES & MUSTARDS + 2.5

DIETARY KEY:

GF : Gluten free	DFO : Dairy free option	PB : Plant-based
GFO : Gluten free option	V : Vegetarian	PBO : Plant-based option
DF : Dairy free	VO : Vegetarian option	

Not all ingredients are listed. Please ask for assistance if required. We cannot guarantee meals without traces of allergy items. 10% Surcharge applies on food & beverage purchases for public holidays. All foods may contain traces of nuts and tree nuts.