



MENU

MAYLANDS HOTEL - BAR AND KITCHEN

STARTERS & SHARING

GARLIC & CHEESE FLATBREAD (GFO/V)	15.0
<i>Charred sesame Pide bread, garlic chive butter, whipped roasted garlic ricotta, grated pecorino, chives.</i>	
KRIS LLOYD ARTISAN FETA (GFO/V)	17.0
<i>Whipped Kris Lloyd Artisan Persian feta, black truffle honey, dried olives, crispy rosemary, local olive sourdough.</i>	
HALLOUMI PORTOBELLO MUSHROOMS (GF/V)	18.0
<i>Roasted mushrooms (3), local halloumi stuffed, green olive pesto, Granny Smith apple arugula salad, grated pecorino.</i>	
CRISPY PORK DUMPLINGS (DF)	18.0
<i>Hand-made pork & sauteed napa cabbage filled (5), chilli shallot dumpling sauce, sweet soy, toasted sesame, coriander.</i>	
BABY CHORIZO SANGA	19.0
<i>Char-grilled local baby chorizo (2), red pepper & onion sofrito, black truffle mayo, fluffy milk bread.</i>	
NDUJA KING PRAWN TOASTS (GFO/DF)	24.0
<i>Local seeded sourdough (2), Spencer Gulf king prawns, Boston Bay nduja, sesame kewpie, chives.</i>	
BUTTERMILK BONELESS CHICKEN	18.0
<i>Crispy fried chicken, smoky spicy seasoning, ranch sauce, pickled peppers, grated salted ricotta.</i>	
CHARCUTERIE PLATE (GFO/DFO)	34.0
<i>Jamon Serrano, Capocollo, Woodside mature cheddar, marinated artichoke hearts, local olives, pickled peppers, red pepper & onion sofrito, local olive sourdough.</i>	

ALL DAY DINING

KITCHEN TIMES

SUN - THU: 12PM - 8.30PM

FRI - SAT: 12PM - 9PM

MAINS

250G GRAIN-FED PORTERHOUSE (GF/DF)	38.0
<i>Char-grilled 'Riverine Premium' beef porterhouse - Riverina Region</i>	
<i>Crispy chips, seasonal market salad.</i>	
<i>Add choice of sauce.</i>	
250G AGED GRAIN-FED BLACK ANGUS SCOTCH FILLET (GF)	54.0
<i>14-day aged char-grilled 'Teys' certified black angus scotch fillet - Naracoorte S.A</i>	
<i>Duck fat kipfler potatoes, black truffle mushroom Duxelles, creamy cauliflower, charred broccolini, red wine jus.</i>	
SICILIAN CHICKEN BREAST (GF)	30.0
<i>Seared 'Greenslade' free-range chicken breast - Gilbert Valley S.A.</i>	
<i>Braised winter white beans, roasted gypsy speck, roasted baby potatoes, lemon, salmoriglio salsa verde, grated pecorino, crispy cavolo nero.</i>	
BERKSHIRE PORCHETTA (GF)	32.0
<i>'Boston Bay Smallgoods' Berkshire pork belly porchetta - Port Lincoln S.A.</i>	
<i>Caramelised Adelaide Hills pear, creamy cauliflower, honey roasted heirloom baby carrots, red wine jus, crispy salt bush.</i>	
EYRE PENINSULA YELLOWFIN TUNA (GF)	38.0
<i>Seared Yellowfin tuna steak - Port Lincoln S.A.</i>	
<i>Braised savoy cabbage, lemon, parsley olive oil, crispy sage.</i>	
ADELAIDE HILLS LAMB RUMP	35.0
<i>Slow-braised Lamb rump cap - Lobethal S.A.</i>	
<i>Spiced couscous, raisins, wilted baby spinach, roasted garlic yoghurt, parsley, olive oil, toasted pine nuts.</i>	
SOUTHERN CALAMARI RAGU PASTA (DF)	29.0
<i>Hand-rolled 'Cicatelli' pasta, rich local calamari sugo, roasted peppers, shallots, kalamata olives, baby capers, parsley.</i>	
TRUFFLED MUSHROOM RISOTTO (V)	28.0
<i>Carnaroli rice, braised Westside Mushies Oyster mushrooms, black truffle cream, Onkaparinga blue cheese, thyme, crushed walnuts.</i>	
EGGPLANT PARMIGIANA (GF/V)	26.0
<i>Layers of fried eggplant, tomato sugo, red peppers, scamorza smoked mozzarella, parmesan, basil salsa verde - with seasonal market salad</i>	

CLASSICS

300G FREE-RANGE CHICKEN BREAST SCHNITZEL 27.0

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

HERB CRUMBED WAGYU PORTERHOUSE SCHNITZEL 29.0

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

S.A KING GEORGE WHITING 'FISH & CHIPS' 32.0

Adelaide Hills distillery gin battered' or 'herb-panko crumbed' – with crispy chips, our whole egg tartare, seasonal market salad, fresh lemon.

S.A SOUTHERN CALAMARI FRITTI (GF) 29.0

Sea salt & black pepper floured - cuts of whole local squid, crispy chips, seasonal market salad, fresh lemon, our whole egg tartare.

WAGYU BEEF BURGER (GFO) 28.0

Char-grilled wagyu beef patty, double aged cheddar, Boston Bay bacon jam, our pickles, red onion, butter lettuce, secret sauce, artisanal bun - with crispy chips, side Beerenberg tomato sauce.

BUTTERMILK CHICKEN BURGER 26.0

Crispy fried chicken, ranch dressing, dill pickles, honey mustard, cos lettuce, artisanal bun - crispy chips, side of beerenberg farmhouse mayo.

SALADS

FATTOUSH (DFO/V) 22.0

Heirloom cherry tomato, baby cucumber, red onion, fresh herbs, roasted garlic yoghurt, crispy za'atar flatbread, lemon dressing.

HARISSA ROASTED PUMPKIN (GF/DFO/V) 22.0

Whipped roasted garlic ricotta, sumac, charred broccolini, fresh herbs, native dukkha, pepita seeds.

SALAD ADDS (GF)

- + Seared chicken breast + 12.0
- + Berkshire pork belly + 10.0
- + Crispy local halloumi + 10.0
- + Semi-fried tofu + 8.0

LIL WHIPPER SNAPPERS

Available for children 12 years & under.

CRUMBED FISH & CHIPS 15.0

Crispy chips, Beerenberg tomato sauce, cucumber tomato salad.

CHICKEN TENDERLOIN NUGGETS 15.0

Crispy chips, Beerenberg tomato sauce, cucumber tomato salad.

CHEESEBURGER 15.0

Crispy chips, burger bun filled with beef patty, melted cheese, tomato sauce.

PASTA (DFO) 15.0

In tomato sugo, grated parmesan.

GRAZING PLATE (GFO/V) 15.0

Cuts of cheddar cheese, salted pretzels, fresh fruits & berries, cucumber tomato salad, classic fruit muesli bar.

SWEET CHURROS (V) 6.0

Cinnamon sugar.

1-SCOOP VANILLA BEAN ICE CREAM (V) 4.0

Choice of salted caramel, chocolate fudge or berry coulis.

SIDES & SHARING

CRISPY CHIPS BASKET (GF/DF/V) 14.0

Paprika salt, whole egg aioli, tomato sauce.

CRISPY BABY POTATOES (GF/DF/V) 15.0

Crispy fried, smoked pancetta, salt bush vinegar salt, parsley.

CHARRED LOCAL OLIVE SOURDOUGH (DFO/V) 9.0

Salted butter.

GREEN BEANS & BROCCOLINI (GF/DFO/V) 15.0

Cauliflower cream, sauteed broccolini & green beans, parsley olive oil, crushed almonds.

HELLENIC SALAD (GF/DFO/V) 14.0

Heirloom tomatoes, baby cucumber, red onion, kalamata olives, Kris Lloyd Artisan feta, red wine vinaigrette, oregano, parsley.

SAUCES

PARMIGIANA tomato sugo, crispy smoked pancetta, melted mozzarella cheese + 4.5

GREEN PEPPERCORN gravy (DF) + 2.5

SWISS BROWN MUSHROOM gravy + 2.5

DIANE gravy + 2.5

BEEF gravy (DF) + 2.5

RED WINE jus + 3.5

BEERENBERG sauces & mustards + 2.5

DESSERTS

NEW YORK CHEESECAKE (V) 14.0

Whipped cheesecake, dark sour cherry compote, double cream, raspberries.

FLOURLESS CHOCOLATE CAKE (GF/V) 14.0

Chocolate soil, chocolate ice cream, strawberries.

BAILEYS IRISH CRÈME CARAMEL (V) 14.0

Irish cream custard pudding, roasted Adelaide Hills pear, crushed pistachio.

BANANA TIRAMISU (V) 14.0

Ponchos caramel tequila 'spiked' espresso coffee, caramelised banana mascarpone, pecan praline, Belgian chocolate.

ICE CREAM (V) 12.0

Choice of Vanilla Bean or Chocolate ice cream – our honeycomb toffee, choice of salted caramel, chocolate fudge or berry coulis.

AFFOGATO (V) 14.0

Vanilla bean ice cream – side shot of espresso, choice of Tia Maria, Frangelico, Baileys, Sheep Dog peanut butter whiskey.

DIETARY KEY:

GF : Gluten free DF : Dairy free V : Vegetarian
GFO : Gluten free option DFO : Dairy free 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.