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## **Appetiser**

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| Home-made Garlic Bread v   | 4.50  |
| Organic Ciabatta v <i>with Madhills olive oil and caramelised Balsamic</i>   | 4.00  |
| Local Produce Sampling Platter v<br><i>Madhills extra virgin olive oils, Adelaide Hills' olive tapenade,<br/>Udder Delight's goats curd and crusty bread</i> | 11.00 |
| Duck Croquettes<br><i>a French favourite - two croquettes with our Cognac and cherry sauce</i>   | 9.00  |
| Hähnchenflügel<br><i>two lightly crumbed chicken wings with home-made Tartare sauce</i>  | 9.00  |
| Pommes Frites v, GF<br><i>hand cut potato chips with house made mayonnaise</i>   | 8.00  |

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## **Entrée**

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| Oysters Natural GF  | 16.90/ 28.90 |
| Oysters Kilpatrick  | 18.90/ 29.90 |
| Oysters Bourguignon <i>garlic, parsley &amp; shallots</i>   | 18.90/ 29.90 |
| Beef Stroganoff Hot Pot<br><i>tender beef strip with onion, cucumber gherkin served on kas spatzle</i>                      | 15.90/ 25.90 |
| Pan Seared Scallops<br><i>served on shells with avocado, tomato and Spanish onion salad</i>                                 | 20.00        |
| Roasted Sweet Potato, Pumpkin and Parsnip Salad v, GF<br><i>on a bed of Rocket, with Pine nuts and caramelised Balsamic</i> | 14.90        |
| Escargot Bourguignon<br><i>another French delicacy - snails with garlic butter and herbs, ½ dozen</i>                       | 18.90        |
| Max's Baked Mushrooms v<br><i>garlic butter, Worcestershire and lemon juice</i>   | 18.90/ 29.90 |
| Smoked Tasmanian Salmon<br><i>with Ciabatta toasts, greens, capers and lemon</i>  | 19.90/ 32.90 |
| Prawns Florentine<br><i>Max's signature dish: garlic King prawns on a bed of spinach</i>                                    | 27.90        |
| Kas' Spätzle<br><i>traditional Austrian hand-made flour dumplings, melted cheese,<br/>browned onion and Kanmantoo bacon</i> | 18.00/ 29.00 |

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| <b>Sorbet</b> v, GF | 3.00 |
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| <i>topped with Madhills sparkling Pinot Noir Chardonnay</i> | 4.50 |
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## Traditional

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| Chicken Livers Dianne | 20.90/ 33.90 |
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*pan fried medium rare, with our classic garlic and Worcestershire Dianne sauce*

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| Schweinefilet Mignon | 33.90 |
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*pork wrapped in smoky Kanmantoo Bacon with caramelised apple and a creamy cider sauce*

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| Duckling Montmorency | 33.90 |
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*baked duckling with spinach and our Cognac and cherry sauce*

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| Innsbrucker Steak | 39.00 |
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*250g Eye fillet, with our mushroom and Cognac sauce*

|                                 |            |       |
|---------------------------------|------------|-------|
| Chateaubriand (for two or more) | per person | 45.00 |
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*Max's world famous platter of select Eye fillet, accompanied by a duo of sauces, generously peppered, garnished with crouton, mushrooms and asparagus with Béarnaise*

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## Main

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| Trout Meuniere | 36.00 |
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*whole, boned Trout with butter, parsley, Madhills Sauvignon Blanc and avocado, tomato, Spanish onion salad*

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| Spinach & Cottage Cheese Crepe v | 28.90 |
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*crepe filled with fresh spinach and Cottage cheese, topped with melted Parmesan*

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| Basilikum Hähnchen | 29.90 |
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*oven baked chicken, stuffed with a basil pesto served with Max's pepper sauce*

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| Beef Medallion Béarnaise | 39.00 |
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*two Eye fillet medallions, asparagus spears and our Béarnaise sauce*

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| Pepper Steak | 39.00 |
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*250g Eye fillet, generously peppered, with Max's green peppercorn sauce*

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## Side

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| Garden Salad with cherry tomatoes, cucumber and olives v, GF | 8.00 |
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| Beans with Béarnaise and Glazed Carrots v, GF | 8.00 |
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|---------------------------------------|-------|
| Rocket, Pear and Parmesan Salad v, GF | 11.00 |
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*All mains are served with sage potatoes. Vegetarian – V Gluten free – GF*

*Prices include GST, a surcharge of 3% will apply to amex and diners club transactions*

*We happily alter dishes where possible, additional charges may apply*

*Most entree items can be prepared as a main course size. Please ask your waiter*

**THURSDAYS AND FRIDAYS - PLEASE ALSO REFER TO OUR MADHILLS DEGUSTATION**