



## Appetiser

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

## 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
Pan Seared Scallops <i>served on shells with avocado, tomato and Spanish onion salad</i>	20.00
Roasted Sweet Potato, Pumpkin and Parsnip Salad v, GF <i>on a bed of Rocket, with Pine nuts and caramelised Balsamic</i>	14.90
Escargot Bourguignon <i>another French delicacy - snails with garlic butter and herbs, ½ dozen</i>	18.90
Max's Baked Mushrooms v <i>garlic butter, Worcestershire and lemon juice</i>	18.90/ 29.90
Smoked Tasmanian Salmon <i>with Ciabatta toasts, greens, capers and lemon</i>	19.90/ 32.90
Prawns Florentine <i>Max's signature dish: garlic King prawns on a bed of spinach</i>	27.90
Crumbed King Prawns <i>with home-made Tartare sauce</i>	26.90
Kas' Spätzle <i>traditional Austrian hand-made flour dumplings, melted cheese, browned onion and Kanmantoo bacon</i>	18.00/ 29.00
<b>Sorbet</b> v, GF	3.00
<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
<i>pan fried medium rare, with our classic garlic and Worcestershire Dianne sauce</i>	
Jäger Pfandl	33.90
<i>pork fillet medallions topped with grilled smoky Kanmantoo bacon and our spicy Cognac, mushroom sauce, served with Spätzle</i>	
Duckling Montmorency	33.90
<i>baked duckling with spinach and our Cognac and cherry sauce</i>	
Innsbrucker Steak	39.00
<i>250g Eye fillet, with our mushroom and Cognac sauce</i>	
Chateaubriand (for two or more)	per person 45.00
<i>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</i>	

## Main

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Trout Meuniere	36.00
<i>whole, boned Trout with butter, parsley, Madhills Sauvignon Blanc and avocado, tomato, Spanish onion salad</i>	
Spinach & Cottage Cheese Crepe v	28.90
<i>crepe filled with fresh spinach and Cottage cheese, topped with melted Parmesan</i>	
Alpenhuhn	29.90
<i>free range chicken breast filled with Camembert, wrapped in smoky bacon and crumbed, with our peppercorn and Cabernet glaze</i>	
Beef Medallion Béarnaise	39.00
<i>two Eye fillet medallions, asparagus spears and our Béarnaise sauce</i>	
Pepper Steak	39.00
<i>250g Eye fillet, generously peppered, with Max's green peppercorn sauce</i>	

## Side

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Garden Salad with cherry tomatoes, cucumber and olives v, GF	8.00
Beans with Béarnaise and Glazed Carrots v, GF	8.00
Rocket, Pear and Parmesan Salad v, GF	11.00

*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**