

All Day Kitchen Times  
 Mon - Thu 12pm - 8:30pm  
 Fri & Sat 12pm - 9pm  
 Sun 12pm - 8pm

# - MENU -

DIETARY KEY:  
 GF - gluten free, GFO - gluten free option,  
 DF - dairy free, DFO - dairy free option  
 NF - nut free, NFO - nut free option,  
 VEG - vegetarian, VEG-O - vegetarian option,  
 V - vegan, VO - vegan option

STARTERS	\$
<b>Char-grilled Garlic and Herb Bread</b> – fluffy flatbread - flavoursome young garlic butter, whipped Kris Lloyd Artisan Persian fetta, green herb oil (NF,VEG,GFO)	9.0
<b>Crispy Potato Chips</b> – with sides of ketchup and whole egg mayonnaise (GF,NF,DF,VEG)	8.0
<b>Desiree Potato Skins</b> – crispy smoked pancetta, melted swiss gruyere, crème fraiche, chives (NF,GF,VO)	12.0
<b>Char-grilled Octopus</b> creamy skordalia, mild harissa oil, dried kalamata, lemon (NF,GF)	16.0
<b>Local Chorizo &amp; Burrata</b> – crispy chilli oil, salsa verde, our rubbed flatbread crisps (NF,GFO)	18.0
<b>Jamon Wrapped Artisan Haloumi</b> – spiced capsicum pepperonata, crispy curry leaves, lemon, charred sourdough (NF,GFO)	15.0
<b>Eggplant Parmigiana</b> – layers of - fried eggplant, fresh basil, tomato sugo, parmesan, smoked mozzarella, basil oil, pangrattato (NF,VEG,GFO)	12.0
<b>Southern Fried Cauliflower Florets</b> – buttermilk dipped – Harissa mayonnaise, fresh lime (NF,GF,VEG,VO)	12.0
<b>Daily Dips</b> – chefs daily selection of dips (2), balsamic EVOO, nut-free dukkah, our rubbed flatbread crisps(NF,GFO,VEG)	14.0
<b>Cured Meats &amp; Cheese Plate</b> – collection of - jamon serrano, osso collo, duck & pistachio terrine, Mount Alexandrina mature cheddar, McLaren Vale Coriole olives, Roman artichoke, balsamic EVOO, nut-free dukkah, chargrilled sourdough (NF,GFO)	24.0

MAINS & CLASSICS	\$
<b>250gm Grain-Fed Porterhouse Steak</b> char-grilled - potato chips, seasonal salad (NF,GF)	28.0
<b>300gm 21 Day Aged Grain-Fed Scotch Fillet</b> - char-grilled - creamy potato mash, roasted marrow bone, salsa verde, crispy parsnip (NF,GF)	38.0
<b>400gm 21 Day Aged Grain-Fed American T-bone</b> char-grilled - creamy potato mash, roasted marrow bone, salsa verde, crispy parsnip (NF,GF)	46.0
<b>Market Fish</b> Please refer to daily specials	POA
<b>Pork &amp; Fennel Meatball Pasta</b> - handmade fusilli pasta – in young garlic and extra virgin olive oil, wilted baby spinach, confit chilli, fresh grated Parmigiano Reggiano (NF,DF,VO)	26.0
<b>Swiss Brown Mushroom Ragu Pasta</b> – hand rolled ciccatelli pasta - truffle oil, nutmeg, roasted pine nuts, shaved pecorino (VEG) - Add crispy Duck leg	24.0 +9.0
<b>Pork Belly Porchetta</b> – creamy parsnip puree, roasted heirloom baby carrots, sauteed cavolo nero kale, caramelized apple relish, crispy parsnip, red wine jus (NF,GF)	28.0
<b>Chermoula Spiced Frenched Chicken Breast</b> - sous vide then crisped - tasty white bean puree, herbed fregola, asparagus, crispy chick peas, chicken jus (NF)	27.0
<b>Chicken Breast Schnitzel</b> - crumbed to order - potato chips, seasonal salad (NF)	24.0
<b>Herb Crumbed Wagyu Beef Schnitzel</b> - crumbed to order - potato chips, seasonal salad (NF)	27.0

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<b>MAINS &amp; CLASSICS</b>	<b>\$</b>
<b>S.A Flathead 'Fish &amp; Chips'</b> - 'Adelaide Hills Distillery Gin battered' or 'herb crumbed' - potato chips, tartare, seasonal salad, lemon (NF)	32.0
<b>Local Squid</b> - sea salt & pepperberry floured - cuts of whole local squid, potato chips, seasonal salad, lemon, tartare (NF,DF)	26.0
<b>Seafood Plate</b> - collection of - herb butter grilled Harvey Bay half-shell scallops, char-grilled peeled whole King Prawns, herb crumbed SA flathead, sea salt & pepperberry floured local Squid, creamy skordalia, cuts of dressed baby cucumber, salsa verde, tartare, lemon (NF)	38.0
<b>Wagyu Beef Burger</b> – 'Mayura Station' Wagyu beef pattie, brioche bun, melted American cheddar, crispy Hahndorf smoked pancetta, crisp baby cos, heirloom tomato, McClures pickles, our tomato relish whole egg mayonnaise, potato chips (NF,GFO)	24.0
<b>Grain Fed Flank Steak Sandwich</b> – cuts of tender char-grilled flank steak, sourdough, Roman artichoke, pickled onion, baby spinach leaves, shaved pecorino and whipped fetta, side of our tomato relish, crispy potato chips (NF,GFO)	24.0
<b>SALADS</b>	
<b>Roasted Baby Beetroot Salad</b> - baby greens, quinoa, lentils, raisins, mixed seeds, Kris Lloyd Artisan Persian fetta, fresh herbs, vinaigrette, crushed almonds (GF,VEG,VO)	18.0
<b>Slow Cooked Lamb Leg Salad</b> - pearl cous cous tabbouleh, spiced eggplant hommus, crispy chick peas, cucumber yoghurt, our rubbed flatbread crisps (NF,VO)	23.0
<b>Add Extras</b>	
- local Artisan haloumi, semi fried tofu, char-grilled peeled whole king prawns	7.0
- chermoula spiced frenched chicken breast, crispy duck leg	9.0
<b>SAUCES</b>	
<b>Gravy, green peppercorn, swiss brown mushroom, dianne</b> (GF, NF)	2.5
<b>Red wine jus, Chicken jus</b> (GF, NF)	3.0
<b>Parmigiana</b> , with tomato sugo, crispy Hahndorf smoked pancetta and melted mozzarella	4.5
<b>SIDES</b>	
<b>Seasonal Salad</b> (GF, DFO, NF,VEG)	6.0
<b>Charred cuts of Sourdough</b> – salted butter (NF,GFO,VEG,VO)	4.0
<b>Sauteed Fresh Peas and Beans</b> – whipped Kris Lloyd Artisan Persian fetta, crushed almonds (GF,VEG,VO)	8.0
<b>Creamy &amp; Buttery Potato Mash</b> (GF,NF,VEG)	6.0
<b>Caramelised Butternut Pumpkin</b> - eggplant hommus, cucumber yoghurt, pommegranate molasses and seeds, crispy curry leaves (NF,GF,VEG,VO)	8.0