



## MAIDEN'S MOOD

Can't decide?  
Let the kitchen decide.

Our Chef's Choice menu  
is made up of seven sharing  
dishes and gives you a hit  
from the smoker and grill

Minimum two people

Whole table must dine from  
the Maiden's Mood

**\$90pp**

### ADD TO YOUR MOOD

Upgrade to our signature  
Lobster Mac

**+\$10pp**

Upgrade to our Westholme  
Wagyu New York Strip

**+\$25pp**

All cards will incur  
a surcharge equivalent  
to your provider's fee

Split bills: we only divide  
bills up to a maximum of  
three people per table

15% Surcharge applies  
on all public holidays

[meatmaiden.com.au](http://meatmaiden.com.au)

## START

### SEASONAL OYSTER

Natural w/ Burnt Lime Granita  
Natural w/ Smoked Pineapple & Habanero  
BBQ Oyster w/ Rockefeller Sauce

6 EA

|  |       |
|--|-------|
| GRILLED BREAD, WHIPPED BEEF FAT BUTTER                 | 12    |
| SMOKED DUCK CROQUETTE, CHERRY JAM                      | 12 EA |
| ROAST BONE MARROW, SHALLOT, RACLETTE, TOAST            | 18    |
| RAW TUNA, HORSERADISH, TOMATO                          | 26    |
| TEMPURA BROCCOLINI, RICOTTA, FERMENTED HONEY           | 18    |
| CHARRED OCTOPUS, NASHVILLE HOT SAUCE, POTATO AIOLI     | 24    |
| SCALLOPS, CRISPY PORK, MISO PUMPKIN CARAMEL            | 22    |
| CHOPPED WAGYU TARTARE, XO SAUCE, YOLK, CRISPS          | 23    |
| GRILLED TIGER PRAWNS, SMOKED BONE TERIYAKI, CHILLI OIL | 26    |
| BURNT ENDS, CRISPY ONION, HORSERADISH                  | 23    |

## LARGER

|  |    |
|--|----|
| SMOKED SHORT RIB, ZUCCHINI PICKLE, HOUSE BBQ, MUSTARD    | 54 |
| GRILLED BARRAMUNDI, CAVIAR VELOUTÉ, PICKLED FENNEL       | 48 |
| STICKY PORK BELLY RIB, BABY GREENS, BLACK GARLIC, TACOS  | 46 |
| TRIPLE-COOKED CRISPY HALF CHICKEN, CHILLI GARLIC VINEGAR | 42 |

## STEAKS

|  |     |
|--|-----|
| <b>250G COPPERTREE FARMS EYE FILLET 4+ SCORE</b><br>Grass-Fed Retired Friesian   Budderoo, NSW                     | 72  |
| <b>300G O'CONNOR SUPERIOR PORTERHOUSE 3+ SCORE</b><br>Grain-Fed Black Angus   Gippsland, Vic                       | 58  |
| <b>350G WESTHOLME WAGYU NEW YORK STRIP 5+ SCORE</b><br>330+ Day Grain-Fed Wagyu   NT & Northern Qld                | 82  |
| <b>300G STONE AXE WAGYU FLANK 9+ SCORE</b><br>Full-Blood Japanese Black Wagyu   NSW & Vic                          | 64  |
| <b>350G THE PHOENIX WAGYU SCOTCH FILLET 7+ SCORE</b><br>Grass-Fed & 365+ Day Grain-Finished Wagyu   South East Qld | 95  |
| <b>500G DRY-AGED O'CONNOR RIB EYE OFF BONE 3+ SCORE</b><br>Grass-Fed Angus X Hereford   Gippsland, Vic             | 88  |
| <b>1KG DRY-AGED O'CONNOR RIB EYE ON BONE 3+ SCORE</b>  | 176 |

### STEAKS COME WITH ONE SAUCE:

Garlic & Thyme Jus / Beef Fat Béarnaise /  
Three Pepper Sauce / Wild Mushroom

## SIDES

|   |    |
|---|----|
| HAND-CUT CHIPS, CONFIT GARLIC AIOLI                     | 15 |
| MAC CHEESE GRATIN                                       | 16 |
| ROASTED CAULIFLOWER, MISO BUTTER, FERMENTED PEPPER      | 18 |
| CHARRED GREENS, CULTURED CREAM, CHIMICHURRI             | 18 |
| GEM LETTUCE SALAD, RADISH, BURNT GRAPEFRUIT VINAIGRETTE | 16 |
| LOBSTER MAC CHEESE, BISQUE                              | 40 |

## DESSERT

|  |    |
|--|----|
| BRÛLÉED CRÊPE, LEMON CURD, RICOTTA ICE CREAM               | 16 |
| DARK CHOCOLATE MOUSSE, RASPBERRY, SMOKED VANILLA ICE CREAM | 16 |

