

dinner



Maddison Eatery

entrees

chef's foccacia \$19 *gfa / vegetarian*
paprika oil, pico del gallo, ajvar

beef croquette (4) \$22
slow cooked brisket, smoked aged cheddar,
herbs, smoked buttermilk aioli

moroccan lamb skewers (3) \$24
lamb kofta, cumin yoghurt, burnt lemon,
spicy parsley oil, pickled onion

insalata caprese \$23 *gf / vegetarian*
buffalo mozzarella, fresh tomato, basil,
parmesan oil, balsamic

salt & pepper squid \$22 *gf / df*
paprika squid, chilli sesame soy dipping
sauce, shallot mayo

maddy's bao bun \$13 **(1)** \$24 **(2)**
- haloumi katsu, kim chi, sesame slaw,
cucumber, kewpie, spring onion
- sweet & spicy karaage chicken, sesame
slaw, kewpie, coriander, chilli honey
- braised pork belly, kim chi, coriander,
kewpie, korean bbq, sesame slaw

mains

spiced cauliflower \$34 *vegetarian*
cracked wheat, drunken cranberry, parsley, burnt lemon dressing, paprika oil, cumin yoghurt

fish'n'chips maddison way \$32
witbier battered fish, paprika oil, duck fat potato, chipotle tartare sauce, maddison slaw,
chilli honey, pico del gallo, burnt lime

lamb shoulder pappardelle \$42 *gfa*
8hr lamb cece ragout, aglio e pepe pappardelle, sun-dried tomato, whipped ricotta, shaved
courgette, black olives, parmigiano pangrattato

canterbury sirloin on the bone \$52 *gf*
300g sirloin on the bone, maitre d'hotel butter, smoked pumpkin puree, soy butternut, kale,
soft cured egg, charred onion, port wine jus

master stock pork belly \$40 *gf*
pork belly, confit kumara, orange kumara puree, watercress emulsion, broccoli, hazelnut crumbs,
rosemary maple

beef ribs \$46 *gf / df*
10hr slow braised black angus rib, garlic & rosemary potatoes, apple, fennel & candied walnut slaw

pollo alla nonna \$39
chicken leg stuffed with herb mascarpone, smoked cheese & truffle risotto, crispy pancetta,
black olives, smoked capsicum oil

sides

\$16.5 each

- crushed potato, black truffle seasoning, parmeggiano
- smoked maple tossed carrots, thyme and hazelnut
- apple, fennel, greens, candied walnuts salad
- fries, black truffle seasoning, parmigiano, smoked buttermilk aioli
- truffle beetroot, black garlic ricotta, olive oil, five spices

gf - gluten free / df - dairy free / gfa - gluten free available / dfa - dairy free available

Please note: all dishes are prepared in a kitchen that handles gluten, dairy, eggs and nuts. Please let us know of any dietary requirements.