



HOST
YOUR
NEXT
EVENT
WITH US

1300 747 646

WWW.MAZEGROUP.COM.AU



BREAKFAST

SATURDAY & SUNDAY
8.00AM-11.00AM

LUNCH

MONDAY-FRIDAY
11.30AM-2.30PM

SATURDAY-SUNDAY
11.30AM-5.00PM

DINNER

SUNDAY – THURSDAY
5.30PM-8.30PM

FRIDAY & SATURDAY
5.30PM-9.00PM



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WE LOVE
QUALITY
FOOD

CIABATTA

Garlic, rosemary, olive oil (V)	6	7
Roma tomato, Spanish onion, basil, olive oil (V)	10	11
Roasted beetroot, goats curd, orange, cracked pepper (V)	14	15

ANTIPASTI

CALAMARI FRITTI	16	18
Sea salt, cracked pepper, chilli, parsley, citrus aioli		
CRUMBED EGGPLANT	14	16
Free range egg, labneh, fried leek, chilli oil (V)		
POLPETTA	14	16
Pork & veal meatballs, tomato sugo, shaved pecorino		
ZUCCHINI FLOWERS	17	19
Goats cheese, lemon zest, salsa picante, rocket, lemon (V)		
FISH TACOS	16	18
Pickled cabbage, dill mayo, corn salsa, coriander		
ARANCINI	14	16
Butternut pumpkin, porcini mushroom, mozzarella, tomato sugo (V)		

CLASSICS

CHICKEN BREAST SCHNITZEL	19	21
Panko crumb, chips, salad, aioli		
MAKE IT A PARMA	+5	
300G GRASS FED RUMP STEAK	27	30
Chips, salad, choice of sauce		
BATTERED FISH & CHIPS: Salad, tartare sauce, lemon	18	20
GRILLED FISH & CHIPS: Salad, tartare sauce, lemon	19	21
NACHOS	17	19
House made tortilla chips,pork & veal ragu, refried beans, guacamole, sour cream, jalapenos		

PASTA

PORK & VEAL RAGU	22	24
Rigatoni pasta, tomato, pecorino		
SPANNER CRAB LINGUINE	25	27
Chilli, garlic, cherry tomatoes, parsley, olive oil		
HOMEMADE GNOCCHI	24	26
Burnt butter, roasted pumpkin, sage, olive oil, pecorino (V)		
RICOTTA CANNELONI	23	25
Rolled pasta sheets, paesanella ricotta, spinach, tomato sugo (V)		

MAINS

ROAST CHICKEN	26	29
Peri peri roast chicken, charred corn, roast lemon potatoes, peri peri sauce (GF)		
BEER BATTERED LOCAL FLATHEAD FILLETS	26	29
Hand cut chips, tartare sauce, lemon		
GRILLED QLD BARRAMUNDI	28	31
Homemade gnocchi, pancetta, pine nuts, charred broccolini		
ROLLED PORK BELLY PORCHETTA	27	30
Berkshire pork, cabbage, cannellini beans, roast apple, thyme jus (GF)		
LAMB SHOULDER	30	33
Lemon potatoes, charred broccolini, pearl onion, rosemary jus (GF)		
300G GRASS FED SCOTCH FILLET	34	37
Garlic compound butter, hand cut chips, rosemary jus (GF)		
CHICKEN SCALLOPINI	26	28
Pan fried La Ionica chicken breast, forest mushrooms, creamy white wine sauce, roast potatoes, seasonal greens		
WILD MUSHROOM RISOTTO	21	23
butternut pumpkin, truffle oil, pecorino (V)		

SAUCES

Gravy / Button mushroom / Peppercorn sauce	2	3
Peri peri sauce / Rosemary Jus		

BURGERS

WAGYU BEEF BURGER	16	18
Butter lettuce, bacon, tomato, pickles, cheese, ketchup, chips		
STEAK ROLL	18	20
Seared Riverina sirloin, truffle aioli, rocket, cheese, chips		
PORTUGUESE CHICKEN BURGER	16	18
La Ionica grilled chicken breast, butter lettuce, tomato, peri peri mayo, chips		
VEGIE BURGER	16	18
Crumbed eggplant, avocado, butter lettuce, carrot, tomato, herbed mayo, chips (V)		

SIDES

Steak cut chips (V)	6	7
Hand cut chips w/ rosemary salt (V)	8	9
Roast lemon potatoes (V/GF)	7	8
Broccolini w/ parsley butter, almonds (V/GF)	7	8
Baby green salad (GF)	6	7
Potato wedges	9	10
Seasonal vegetables	6	7
Bacon & cheese loaded fries	11	12

SALADS

HARISSA CHICKEN SALAD	19	21
Saffron pearl cous cous, pumpkin, grapes, red onion, dukkah yoghurt, smoked almonds, herbs (GF)		
ROASTED JAP PUMPKIN SALAD	18	20
Quinoa, goats curd, kale, pickled fennel, roast beetroot, pepitas, thyme vinaigrette (V/GF)		
CHICKEN CAESAR SALAD	21	23
Baby cos, sourdough croutons, free range egg, pancetta, La Ionica chicken, pecorino		
PULLED LAMB SALAD	23	25
12-hour cooked lamb shoulder, cucumber, mint, fetta, greens, dill yoghurt (GF)		

KIDS

Crumbed chicken tenderloins & chips	11	12
Mac & cheese	11	12
Cheese burger & chips	11	12
Battered fish & chips	11	12

HOUSE-MADE DESSERTS

BAKED RICOTTA CHEESECAKE: Vanilla bean gelato	10	12
TIRAMISU: Espresso, mascarpone cream, shaved chocolate	10	12
CRÈME BRULÉE: Almond biscotti, mixed berries	10	12
APPLE & CINNAMON PIE: Vanilla bean gelato, caramel anglaise	10	12