

DINNER MENU

MAX
Hardware Lane
BAR & RESTAURANT

ENTREES

Max Style Bruschetta	10.5
Toasted and topped with olive tapenade, bocconcini, fresh tomato and pesto	
Trio of Dips	10
Toasted bread with a selection of homemade Mediterranean dips	
Garlic or Herb Bread	6.5
With Cheese	8.5
Mixed Bread Plate (serves 4)	18.5
Assortment of garlic bread, herb bread and Max style bruschetta	
Soup of the Day	10.5
Crumbed Calamari	12
Lightly crumbed lemon and pepper calamari served with salad and tartare sauce	
Grilled Prawns	12
Tiger prawns served with salad and a Bloody Mary dressing	
Tandoori Chicken	12
Grilled tandoori chicken skewer with jasmine rice and mint yoghurt	
Baked Mushroom	9.5
Field mushroom topped with fetta, rice, sundried tomato and spinach with tomato compote	
Oysters	(6) 14.5
Natural or Kilpatrick	
(12) 28	
SALADS	
Lamb Salad	21
Sliced lamb fillet, baby spinach, fetta, red peppers and mint yoghurt	
Moroccan Beef	19.5
Tender Moroccan spiced beef with rocket, red peppers, tomatoes and cous cous	
Smoked Salmon	17.5
Tasmanian smoked salmon with cos lettuce, capers, cherry tomatoes, Spanish onion, roast peppers and dill aioli	
Cajun Chicken	17.5
Cajun spiced grilled chicken fillets with sundried tomatoes, avocado, cashew nuts and honey mustard dressing	
Max Classic Caesar	17.5
Grilled chicken fillets with bacon, cos lettuce, poached egg, croutons, parmesan and anchovy dressing	

PASTA

Spaghetti Napoli	15
Vine ripened tomato napoli, fresh basil, garlic and baby spinach	
Spaghetti Bolognese	16
Traditional Italian meat sauce	
Spaghetti Pesto	15.5
Pine nuts, fresh basil, sundried tomatoes and spinach in a creamy herb sauce	
Fettuccini Carbonara	18.5
Bacon, egg, onions and mushrooms in a creamy garlic sauce	
Spanish Style Fettuccini	24.9
Prawns, chorizo, red peppers, Spanish onion, capers, fresh tomato, garlic, olive oil and herbs	
Linguini Pescatore	24.9
The finest selection of seafood, flamed in olive oil, garlic and herbs with napoli sauce	
Linguini Pollo Funghi	19.5
Grilled chicken pieces, mushrooms and diced avocado in a cream based sauce	
Matriciana Rigatoni	18.5
Smoked bacon, onion, chilli, garlic and basil tossed in a spicy napoli sauce	
Salmon Rigatoni	19.5
Smoked salmon, onion, capers, tomato and spinach in a white wine cream sauce	
Homemade Potato Gnocchi	21
Kalamata olives, baby spinach and pesto in a napoli sauce	

PIZZAS

Garlic Prawn	21
Marinated tiger prawns, sundried tomatoes, red peppers and fetta, garnished with fresh herbs and lemon on a tomato base	
Cajun Chicken	18.5
Cajun spiced chicken breast, Spanish onion, green peppers, mushrooms and jalapenos topped with peri-peri sauce on a tomato base	
Roast potato and pumpkin	17.5
Oven roasted potato and pumpkin, red peppers, kalamata olives, fetta and fresh basil on an olive oil and herb base	

RISOTTO

Prawn Risotto	24.5
Tiger prawns tossed with fresh tomato, peas, garlic, chilli, white wine and fresh herbs	
Peking Duck Risotto	23.5
Slow roasted duck with peas, hoi sin sauce topped with fried shallots	
Lamb Risotto	22.5
Lamb back strap with spinach and sundried tomatoes, finished with a mint yoghurt sauce	
Chicken Risotto	19.5
Char grilled chicken pieces, field mushrooms, sage and baby spinach	
Pumpkin Risotto	17.5
Honey roasted pumpkin, spinach, fetta and pine nuts	

STEAKS

Eye Fillet	30
Char grilled to your liking, served on a baked field mushroom, sweet potato mash and green beans	
Rib Eye	30
Char grilled rib eye with garlic mash and seasonal vegetables	
T-Bone	28
Grain fed T-bone steak with Cajun spiced potato wedges, grilled tomato and sautéed spinach	
Scotch Fillet	27
Served with a rocket and parmesan salad and chips	
Porterhouse	26
Australian grain fed steak served with Cajun spiced potato wedges and Greek salad	
<i>All steaks are served with your choice of sauce: red wine jus, mushroom, peppercorn or seeded mustard and rosemary</i>	

MAINS

Char grilled Kangaroo	28
South Australian kangaroo loin, char grilled medium rare with sweet mash potato, seasonal vegetables and red wine jus	
Veal Scaloppini	27
Pan cooked baby veal in a white wine sauce with garlic mash and seasonal vegetables	
Lamb Skewers	28
Lamb pieces marinated with Mediterranean herbs and served as three skewers with grilled pita bread, tzatziki and Greek salad	
Italian Style Lamb Shanks	28
Oven roasted with a red wine jus and served with garlic mash and seasonal vegetables	
Chicken Max	24.9
Char grilled chicken breast filled with roast capsicum and macadamia nuts, served on a potato rosti and drizzled with a light Dijon cream sauce	
Tandoori Chicken Skewers	24.9
Grilled tandoori chicken served on three skewers with jasmine rice, salad and mint yoghurt	
Chicken Parmagiana	22
Juicy breast of chicken topped with tomato and grated mozzarella cheese, served with chips and salad	
Seafood Paella	28
Traditional Spanish dish with the finest selection of seafood and chorizo sausage with saffron rice, red and green peppers	
Garlic/Chilli Prawns	24
Grilled tiger prawns served on steamed jasmine rice, with your choice of a white wine and garlic or chilli sauce	
Crumbed Calamari	21.9
Lightly crumbed lemon and pepper calamari served with chips and salad	
Salmon Fillet	26
Grilled red Atlantic salmon served with rosemary potatoes, asparagus and hollandaise sauce	
Fish of the Day	POA
Ask your waiter for today's catch	

SIDES

Chips	6.5
Cajun Spiced Wedges	6.5
Garlic Mash	6.5
Seasonal Vegetables	6.5
Rocket and Parmesan Salad	7.9
Greek Salad	8.9