

# MA MAISON

## BREAKFAST

Local produce, local flavour.

*Our menu is a culinary expression of this region. The focus is on freshness and simplicity, using locally sourced ingredients wherever possible. All of the pickles, chutneys and sauces\* you will enjoy are homemade with love.*

\*Except for the Kikkoman and Heinz because who can beat them? Seriously, we've tried.

If you have any dietary requirements such as allergies or intolerances please tell your server. Many of our dishes can be prepared vegetarian  or vegan .

Please note surcharge applies on public holidays.

### Anytime Breakfast.

All breakfast dishes are served with your choice of freshly baked then grilled Turkish, ciabatta, gluten free or multigrain bread.

#### MA MAISON BREAKFAST

Cumberland sausage, field portobello mushrooms, grilled tomato, poached organic free range eggs, streaky bacon, house made grilled hash browns and hollandaise.  
24.00

#### EGGS ON TOAST

Two poached organic free range eggs.  
10.00

#### VEGE BREAKFAST

Grilled tomato, field portobello mushrooms, fresh baby spinach and poached organic free range eggs, house made grilled hash browns and hollandaise.  
24.00

#### EGGS BENEDICT

Bacon, poached organic free range eggs, house made grilled hash browns and hollandaise.  
 on request.  
21.00

*We're thrilled you could join us for breakfast at Ma Maison, French for 'my house'. Our intent is to create a delicious home cooked meal worth leaving your own house to enjoy.*

# MA MAISON

## LUNCH

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### WARM, FRESHLY BAKED BAGUETTE **V**

With Ma Maison's dip.

10.50

### MUSHROOM PÂTÉ **V**

With truffle oil, mushroom jello and toasted focaccia.

18.00

### FALAFEL BURGER **V**

Lettuce, tomato relish, aioli and fries.

23.00

### PRIME HEREFORD BEEF BURGER

With onion jam, tomato, streaky bacon and edam cheese. **V** on request

25.00

### TANDOORI CHICKEN BURGER

With tandoori free range chicken, curry aioli, mint chutney and hand cut chunky fries.

24.00

### BUTTER CHICKEN

Free range chicken thigh with basmati rice, papadum, carrot pickle and mint chutney.

26.00

### LENTIL CURRY **V**

With basmati rice, carrot pickle, mint chutney and papadum.

25.00

### SEAFOOD AND SAFFRON CHOWDER

Cream-based with mussels, baby shrimp, seasonal fish and garlic bread.

18.00

### SEAFOOD LAKSA

With dry egg noodles, prawns, mussels, clams and garlic bread.

18.00

### PAN SEARED SCALLOPS

Apple butter puree, tarragon mayo, candied walnuts and celery apple salad.

24.50

### BEER BATTERED BLUE COD

With tartare, simple green salad, lemon and chunky chips. *Gluten Free on request.*

30.00

### MARKET FISH OF THE DAY

*Ask your server what today's fish is. Pan seared.*

36.00

### SEAFOOD PASTA

With homemade squid ink linguine, prawns, mussels, clams and tomato cream sauce.

32.50

## And besides...

#### CHUNKY CUT FRIES

With garlic aioli and tomato ketchup.

10.00

#### WEDGES

With chili aioli and tomato ketchup.

12.00

#### MIXED STEAMED GREEN VEGETABLES

Seasoned with garlic butter and salt.

6.50

#### BUTTERED MASHED POTATO

6.50

#### SIMPLE GREEN SALAD

6.50

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