RAW BAR

Oysters

- Shooters — 9
- Natural GF — 6 for 24 | 12 for 44
- Thai Vinaigrette GF — 6 for 26 | 12 for 46
- Lap Chong Kilpatrick — 6 for 26 | 12 for 46

Vietnamese Ceviche — 17
- Market fish, tingling nuoc cham, pickled cucumber, golden shallot, Asian herbs, kaffir lime, crackers

Thai Beef Tataki — 19
- Ginger soy dressing, fresh lime, pickled papaya, red onion, coriander, mint, chilli, peanuts

Aburi Scallop — 20
- Japanese scallop, sambal butter, lime coriander, crispy shallot, chilli

Kingfish Sashimi GF — 24
- Nahm jim, ginger marmalade, lime, coconut cream, coriander, Thai basil

Salmon Sashimi — 22
- Yuzu & dashi soy, green onion oil, chilli, puffed rice

Sashimi Platter
(Scallops, oysters, salmon, kingfish, market fish)
- Small for 2 — 46
- Large for 4 — 74

SIDES & SALADS

Burrata Salad — 16
- Green tomato, shichimi togarashi, miso vinaigrette, Thai basil

Smashed Cucumber Salad GF V — 9
- Thai vinaigrette

Green Papaya Salad GF V — 14
- Heirloom tomatoes, onion, chilli, peanuts, mint, coriander, kaffir lime, nahm jim dressing

Wok Broccolini V — 14
- Cashew cream, oriental BBQ sauce, crispy garlic

Kimchi Gnocchi V — 16
- House made potato gnocchi, kimchi, shitake, mozzarella, furikake

Maggie's XO Fried Rice GFO — 19

Maggie's Roti V — 7

Steamed Rice GF V — 4

SOMETHING LITTLE ETHING

"ME HUNGRY NOW – MIN 4 PEOPLE"

Maggie Tease $65pp – [N/A Fri & Sat]

Maggie Luxe $79pp :: Maggie Royal $99pp

Lotus Chips and Dip GFO — 10
- Edamame dip, cashew cream, furikake

Roti and Peanut Curry — 12
- Spiced peanut curry, charred roti

Indonesian Fritters V — 14
- Peanut and lime dipping sauce

Bug Roll — 19
- Tempura bug tail, bug mayo, baby gem, sweet & sour sauce

Cheese Burger Spring Roll (2) — 15
- Angus beef, American cheddar, secret sauce, ketchup, pickle

Rendang Croquette (4) — 24
- Braised wagyu beef, coconut labna, rendang emulsion, pickled salsa

Wok Tossed BBQ Squid — 22
- Marinated squid, crispy whiting, Asian herbs

Sesame Honey Chicken — 20
- Chicken karaage, electric yuzu honey, sesame

Prawn & Crab Dumplings (4) — 24
- Abalone sauce, chilli oil, shallots

Tempura King Prawns (4) — 23
- Bonito soy, Kewpie mayo, lemon

Drunken Dumplings (4) — 24
- Prawn + squid dumplings, shiitake mushrooms, in a pale ale, chilli, garlic, spring onion & butter emulsion

A BIT MORE

Caramelised Pork Belly — 36
- Chilli & palm sugar caramel, peanuts, green apple, mint, coriander, kaffir lime, nahm jim

Grilled Barramundi GFO — 38
- Green papaya, onion, chilli, mint, Thai basil, crispy shallot, red nahm jim

Sweet & Sour Lamb Ribs — 39
- Sticky sauce, coriander, mint & lime

Korean BBQ Beef — 46
- Black Angus sirloin served medium rare, kimchi, crispy enoki, baby gem lettuce cups, Korean BBQ sauce

Veal Cutlet Katsu — 48
- Japanese crumbed veal, charred baby gem, miso vinaigrette, tonkatsu sauce

CURRIES

Tom Kha Curry GF — 39
- Moreton Bay bugs & prawns, coconut & kaffir lime, steamed rice

Penang Curry GF V — 34
- Roast pumpkin, ricotta, zattar, coriander, Thai basil, chilli oil, steamed rice

Green Curry GF — 38
- Grilled half chicken, green Thai herbs, green chilli sambal, steamed rice

DESERT

Coconut & Lime Sorbet GF DF — 8

Sticky Date Pudding — 18
- Miso caramel, black sesame ice cream, peanuts, berries

Coconut Creme Caramel — 16
- Pistachio crumbs, matcha cream, yuzu gel, berries

Mars Bar Spring Roll — 17
- Vanilla bean ice cream, fresh berries, Nutella, mint

The Gennari Group

GF: Gluten Free | GFO: Gluten Free Option
V: Vegetarian | Vegan Menu Available

Public Holiday Surcharge 15% | One Bill Per Table

Food Allergies–Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Follow us @maggiechoo.gc &
Tag #maggiechoogc in your photos

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COCKTAILS

KITTY LUCK — 23
RHAPSODY RUBY GIN, ELDERFLOWER LIQUEUR, APPLE LIQUEUR, LIME, UMESHU, LYCHEE JUICE, SPLASH OF LEMONADE, SERVED WITH A FORTUNE COOKIE

ROCKY MOUNTAIN MAI TAI — 22
DEAD MAN'S FINGERS PINEAPPLE RUM, ROCK MELON LIQUEUR, BRANDY, LEMON JUICE, SUGAR SYRUP, TIKI BITTERS

ELECTRIC YUZU MARGARITA — 23
CHILLI INFUSED HERRADURA, POMEGRANATE LIQUEUR, YUZU, ELECTRIC HONEY SYRUP, FRESH LIME, HOUSE MADE CHILLI SALT

AMERICAN PIE — 23
JACK DANIELS APPLE, VERMOUTH, LICOR 43, LIME JUICE, APPLE JUICE, CINNAMON & CLOVE SYRUP, EGG WHITE, SERVED WITH ARROWROOT BISCUIT CRUMB & CINNAMON APPLES

SWEET 'N' SOUR — 23
INK GIN, ELDERFLOWER LIQUEUR, LEMONGRASS & GINGER SYRUP, LIME JUICE, EGG WHITE, SERVED WITH YUZU PEARLS & SOUR RIM

MAGGIES ESPRESSO-TINI — 21
VODKA BELVEDERE, MR BLACK, LICOR 43 VANILLA, BAILEYS, SUGAR SYRUP, COLD DRIP COFFEE

PEACH BLOSSOM — 21
VANILLA BELVEDERE VODKA, PEACH LIQUEUR, ENGLISH BREAKFAST TEA, LEMON JUICE, SUGAR, PEACHES

GIN & JUICE — 22
FORDS GIN, PEACH LIQUEUR, WATERMELON JUICE, LEMON JUICE, CRANBERRY BITTERS, ROSE SYRUP

SOUTH EAST HOLD UP (SERVES 4) — 75
ORGINSKI ORGANIC VODKA, APEROL, PASSIONFRUIT LIQUEUR, PINEAPPLE JUICE, LIME

SAKE

SAKE/UMESHU

	150ML	CARAFE
DEWAZAKURA SEIJO KARAKUCHI		17.5
SHICHIDA JUNMAI		23.5
HOURAISEN JUNMAI DAIGINGO BI		35.5
TENGUMAI UMAJUN JUNMAI		17.5
KENBISHI KUROMATSU (180ML)		30
KUNIZAKARI NEGORI UMESHU (100ML)		18

WINES

SPARKLING

	GL · BTL
RIVA DEI FRATI PROSECCO *ITALY*	12 · 58
ALASIA MOSCATO D'ASTI *ITALY*	11 · 53
CHANDON BRUT BLANC DE BLANC *YARRA VALLEY, VIC*	12 · 58
CHANDON BRUT ROSE *YARRA VALLEY, VIC*	12 · 58
VEUVE CLICQUOT *REIMS, FRANCE*	27 · 130
MOET & CHANDON ICE ROSE *EPERNAY, FRANCE*	25 · 135
POL ROGER BRUT NON VINTAGE *EPERNAY, FR*	170
DOM PERIGNON *REIMS, FR*	340

WHITE

	GL · BTL
WITHIN THE CLOUDS PINOT GRIS *YENDA, NSW*	10 · 17 · 32 (150ML · 250ML · 500ML)
PEWSEY VALE PRIMA RIESLING OFF DRY *EDEN VALLEY, SA*	11 · 53
HUGEL ET FILS GENTIL *ALSACE, FRANCE*	11 · 55
TIEFENBRUNNER PINOT BLANC *ALTO ADIGE, IT*	12 · 58
SAINT CLAIR SAV BLANC *MARLBOROUGH, NZ*	10 · 48
MT DIFFICULTY SAUVIGNON BLANC *CENTRAL OTAGO, NZ*	11 · 53
DOMAINE DE LADOUCETTE SANCERRE *LOIRE VALLEY, FR*	105
HILL SMITH ESTATE CHARDONNAY *EDEN VALLEY, SA*	11 · 53
COLLECTOR TIGER TIGER CHARDONNAY *TUMBARUMBA, NSW*	13 · 60
WILLIAM FEVRE DOMAINE CHABLIS *CHABLIS, FR*	89

ROSE

	GL · BTL
LAND OF THE SUN ROSE *YARRA VALLEY, VIC*	10 · 17 · 32 (150ML · 250ML · 500M
TRIENNES ROSE MEDITERRANEAN *PROVENCE, FRANCE*	11 · 53
WIRRA WIRRA MRS WIGLEY GRENACHE *MCLAREN VALE, SA*	10 · 48

RED

	GL · BTL
OPAWA PINOT NOIR *MARLBOROUGH, NZ*	11 · 48
FROMM LA STRADA PINOT NOIR *MARLBOROUGH, NZ*	13 · 66
FREYCINET PINOT NOIR *TASMANIA*	95
O'LEARY WALKER CABSAV *CLARE VALLEY , SA*	12 · 58
LANGMEIL FIFTH WAVE GRENACHE *BAROSSA VALLEY, SA*	88
JOHN DUVAL GRENACHE SHIRAZ *BAROSSA, SA*	13 · 60
HEATHCOTE CRAVENS PLACE SHIRAZ *HEATHCOTE, VIC*	10 · 48
DRY RIVER SYRAH *MARTINBOROUGH, NZ*	150

BEERS

ON TAP

ASAHI SUPER DRY (400ML)	12
ASAHI BLACK	11
STONE & WOOD PACIFIC ALE	10
BURLEIGH BREWING TWISTED PALM	10

BOTTLED LAGER / ALE

CORONA	9
BALTER XPA	9
BALTER LAGER	9
PERONI LEGGERA	8
PERONI LIBERA 0%	7
BURLEIGH BREWING BIGHEAD	9
BALTER EAZY HAZY PALE ALE	9
JAMES BOAGS LIGHT	8

FRUIT BEERS / CIDER

MATSO'S MANGO BEER	9
MATSO'S GINGER BEER	9
TREEHOUSE CIDER	9

FROM THE ORIENT

TIGER (SINGAPORE)	9
BINTANG (INDONESIA)	9
SINGHA (THAILAND)	9

SOFT DRINKS

SOFT DRINKS

AQUA PANNA STILL 500ML	6.5
SAN PELLEGRINO SPARKLING 500ML	6.5
FEVER TREE RANGE MEDITERRANEAN • ELDERFLOWER GINGERBEER • LIGHT	5
PEPSI | LEMON SQUASH | LEMONADE	5
LLB | GINGER ALE | TONIC	5
COKE • COKE ZERO •	6

OOLONG TEA
CUP 3 SML POT 14 LRG POT 18

SILVER NEEDLE TEA
CUP 5 SML POT 16 LRG POT 20

SPIRITS

VODKA

BELVEDERE	11
OCD LEMON DROP	12
ZUBROWKA	13
ORGINSKI ORGANIC	13
GREY GOOSE	14
SHEEP WHEY	15
OCD GOLD LEAF	16

GIN

4 PILLARS RARE DRY	11
WHITLEY NEIL BLACKBERRY	11
WHITLEY NEIL RHUBARB & GINGER	11
WHITLEY NEIL QUINCE	11
TANQUERAY	13
RHAPSODY GIN	12
WILDFLOWER PINK GIN	12
INK GIN	13
4 PILLARS BLOODY SHIRAZ	13
ROKU	13
NIKKA COFFEY GRAIN	13
FORDS GIN	13
MARS WA BI JAPANESE GIN	16

RUM

FLOR DE CANA 4 YR (WHITE)	11
FLOR DE CANA 5 YR (DARK)	11
DEAD MAN'S FINGERS SPICED	11
DEAD MAN'S FINGERS COCONUT	11
DEAD MAN'S FINGERS PINEAPPLE	11
KRAKEN	12
MOUNT GAY XO	16

WHISKEY SINGLE MALTS

GLENMORANGIE ORIGINAL	12
GLENFIDDICH 15 SOLERA	15
BRUICHLADDICH CLASSIC LADDIE	14
NIKKA TAKETSURU	15
NIKKA FROM THE BARREL	14
NIKKA MIYAGIKYO	36
NIKKA YOICHI	36

WHISKEY

THE NAKED GROUSE	11
BUFFALO TRACE	11
CANADIAN CLUB	11
JAMESON	11
GENTLEMAN JACK	13
WOODFORD RESERVE	14
MARS IWAI WINE CASK FINISH	14
NIKKA COFFEE GRAIN	15
JACK DANIELS RYE	15

TEQUILA / MEZCAL

HERRADURA PLATA	11
HERRADURA REPOSADO	13
VOLANDO BLANCO	11
1800 COCONUT	11
HERRADURA ANEJO	14
ILEGAL MEZCAL JOVEN	15

LIQUEURS / APERITIFS

APEROL	10
LICOR43	10
DISARONNO AMARETTO	11
MOUNT TAMBO BUTTER WHISKEY LIQ.	12
MOUNT TAMBO WILD FORREST PLUM	12
FIREBALL	11
MR. BLACK	11