



MAESTRIA

RESTAURANT AND BAR *by* CEDRUS

Cold Entree

Hommus	14
Chickpeas, tahini, garlic, fresh lemon juice + add lamb for \$8	
Babaghanouj	16
Smoked eggplant, tahini, fresh lemon juice	
Labneh	14
Fresh thick yoghurt dip	
Maestria Mixed Hommus Tapas	24
Trio of beetroot, basil and traditional hommus	
Vegetarian Vine Leaves	16
Vine leaves, rice, parsley, tomatoes, onion, fresh lemon juice	
Kebbe Nayeh	20
Lebanese beef tartare, cracked wheat, herbs and spices	
Sorrentina Spicy Burrata	19
Fresh burrata cheese, sautéed herbs and chilli, served with crispy taco flatbread	

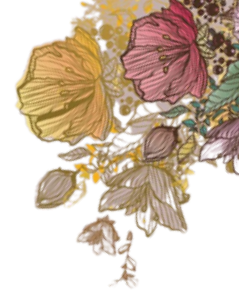




Hot Entree

Ladies Fingers (4pcs) Cheese spring rolls; Greek feta, halloumi, parsley, onions	14
Falafel(6pcs) Chickpeas, onions, mixed herbs and garlic, served with tahini	18
Sambousik (4pcs) Parcels stuffed with mince, pine nuts, mixed Lebanese spices, onions	16
Vegetarian Sambousik (4pcs) Parcels stuffed with spinach, onions, sumac	16
Fried Kebbe (4pcs) Mince and wheat parcels stuffed with lamb, pine nuts, mixed Lebanese spices	16
Mixed Hot Mezza Plate 2pc falafel, 2pc fried kebbe, 2pc fried cauliflower, 2pc sambousik	24
Potato Coriander Fried potatoes, garlic, lemon, coriander	18
Cauliflower Florets Fried cauliflower on a bed of beetroot hommus, tahini	20
Fried Eggplant Fried eggplant pieces served with pomegranate glaze and tahini	18
Mixed Vegetarian Mezza Plate Fried cauliflower, fried eggplant and potato coriander	22





Hot Entree

Eggplant Bruschetta (3pcs)	18
Tempura eggplant, tomatoes, basil, onions, parsley EVOO, pomegranate glaze	
Makanek	20
Lebanese sausages grilled, sautéed onions, pomegranate dressing	
Corn Ribs (4pcs)	16
Emmersed in a blend of in-house spices	
Salt & Pepper Squid	22
Crunchy squid served with tartare sauce	
Grilled Halloumi (4pcs)	20
Grilled halloumi, tomatoes, pomegranate glaze	
Fried Seasoned Chicken Wings (8pcs)	18

Salads

Tabouli Salad	18
Finely chopped parsley, shallots, tomatoes, crushed wheat, fresh lemon juice, olive oil	
Fattoush Salad	18
Seasonal fresh vegetables, pomegranate dressing, crispy Lebanese bread	
Pumpkin & Rocket Salad	18
Roasted pumpkin, rocket, Greek feta, pumpkin seeds, dukkah crumb	
Lebanese Salata	18
Traditional salad of lettuce, cucumbers, tomatoes, Spanish onion, fresh mint, lemon juice, olive oil	





Tacos

Fish Tacos (2pcs) Cabbage, avruga mayo, seaweed onion crumb, battered flathead	16
Fried Chicken Tacos (2pcs) Cabbage, southern fried chicken, gochujang mayo, homemade salsa	16
Slow Cooked Pulled Lamb Tacos (2pcs) Cabbage, pulled lamb, tartare sauce, homemade salsa	16
Fried Cauliflower Tacos (2pcs) Cabbage, fried cauliflower, tahini	14

Pasta

Blue Swimmer Crab Mafaldine Mafaldine pasta, blue swimmer crab, garlic, chilli, lemon zest, cherry tomato	38
Truffle Mushroom Fettuccine Fettuccine pasta, wild mushrooms, truffle cream sauce, parmesan cheese	34
Beef Bolognese Fresh pasta, homemade beef tomato sauce	32





Poultry

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|---|-----------|
| Chicken Shish (3 Skewers)
Chargrilled marinated chicken skewers,
served with garlic sauce | 24 |
| Lemon Garlic Chicken
Grilled chicken, lemon garlic sauce, shallots,
paprika, served with rice | 26 |
| Grilled Chicken Mushroom
Grilled chicken breast, creamy mushroom sauce,
served with hot chips | 34 |
| Sizzling Chicken Shawarma
Marinated chicken breast pieces, Lebanese
mixed spices, side of garlic and chilli sauces | 28 |

Seafood

- | | |
|--|-----------|
| Pot of Mussels
600g mussels with garlic, basil, chilli and
Chardonnay creme; served with focaccia | 42 |
| Grilled Baby Octopus
Marinated baby octopus, garlic, lemon,
capsicum, onions | 24 |
| Whole Whiting (6pcs)
Deep fried whiting, served with tahini | 32 |
| Grilled Barramundi
Barramundi with spicy tahini sauce | 36 |
| Sizzling Garlic Prawns (8pcs)
Prawns, garlic, lemon, capsicum, onions | 32 |
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Meat

Lamb Skewers (3 skewers) Marinated chargrilled lamb skewers	30
Kafta Skewers (3 skewers) Chargrilled mince lamb, parsley, onions, mixed spices	24
Sizzling Lamb Shawarma Marinated lamb pieces, mixed Lebanese spices, served with a side of tahini and chilli sauces	30
Lamb Cutlets (3 pcs) Chargrilled lamb cutlets, served with fried broccoli and truffle mash	42
Striploin Steak Served with potato coriander and chimichurri	42
Lamb Shoulder 1.2 kg slow roasted lamb shoulder served on a bed of roasted vegetables	139
Meat Lover's Platter Feeds 2-3/Feeds 4-6 Assorted skewers of lamb, chicken, kafta, lamb cutlets, hommus, tabouli, and hot chips	129/189





Sides

Hot Chips	12
Sweet Potato Fries	15
Charred Broccolini Sesame dressing, toasted pepitas	12
Truffle Mash Potatoes	14
Lebanese Rice Vermicelli noodles	10

Kids Corner

10 years old and under

Crumbed Chicken Schnitzel Served with chips	15
Penne Beef Bolognese	15
Battered Flathead Served with chips	15





Banquets

TRADITIONAL MEZZA BANQUET \$79PP

Minimum 2 People

COLD MEZZA

Crispy and Fresh Lebanese Bread
Mixed Nuts
Tabouli
Fattoush
Hommus
Babaghanouj
Labneh
Vegetarian Vine Leaves

HOT MEZZA

Potato Coriander
Fried Cauliflower
Sambousik
Falafel

MAINS

Lamb Skewers
Chicken Shish Skewers
Kafta Skewers





Banquets

DELUXE MEZZA MENU \$99PP

Minimum 4 People

COLD MEZZA

Crispy & Fresh Lebanese Bread
Mixed Nuts
Tabouli
Fattoush
Hommus
Babaghanouj
Labneh
Vegetarian Vine Leaves

HOT MEZZA

Potato Coriander
Fried Cauliflower
Sambousik
Falafel

MAINS

1.2kg Slow Roasted Lamb Shoulder
Mansaf Rice
Roasted Vegetables
Crispy Barramundi





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Mocktails

\$16

Peachy Mango

Fresh peachy flavour smashed with juicy mango nectar

Dark Moon

Muddled blueberries with soda with a minty freshness

Lavender Mist

A calming vibe with lavender syrup, vanilla syrup, lemon and fresh blueberries with soda

Lychee Magic

A refreshing and zesty spritz, lychee brine, lime juice, bitters, cranberry and soda

Passionfruit Summer

Passionfruit, juniper scents, grenadine, raspberry, orange juice and a touch of soda

Mojito Virgin

Passionfruit, lychee or strawberry

Strawberry Kisses

Strawberries and mint served over cubed ice.
Refreshing and punchy





Crushed Mocktails

\$12

Lemon Mint Crush

Crushed ice blended with fresh mint and lemon

Strawberry Mint Crush

Crushed ice blended with fresh strawberries and mint

Sunrise Crush

Crushed ice blended with strawberries, mango, kiwi, pineapple

Acai Crush

Crushed ice blended with organic acai berry, guarana and banana

Green Goddess Crush

Crushed ice blended with spinach, celery, avocado, apple, banana and coconut

Mango Banana Crush

Crushed ice blended with mango, banana and yoghurt





Spritzers

\$22

Aperol Spritz

This classic Italian cocktail crafted with Aperol, prosecco and a splash of soda

Valentina Spritz

Pink gin, dry vermouth, prosecco

Hugo Spritz

Elderflower liquor, prosecco

Lychee Spritz

Vodka lychee brine, lime juice, bitters, cranberry and soda

Lemoncello Spritz

Lemoncello, prosecco and soda

Signature Cocktails

Aphrodite

27

Aphrodite is the floral crown of our signature cocktail menu. Featuring triple sec, absinthe, elderflower, pineapple juice and lemon juice

Bubblegum Sour

27

Sweet, with scents of your childhood nostalgia. Featuring gin, bubblegum, lemon and aquafaba

Cosmo-Rita

25

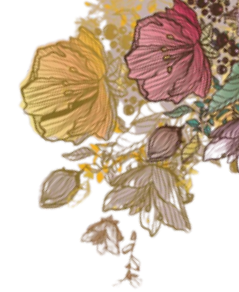
Tangy cranberry, zesty citrus notes, and a wicked tequila and cointreau bite

Chee Gimlet

25

Bacardi white rum infused with Aperol, lychees and a splash of cranberry juice





Signature Cocktails

Honey Nut Sour 25

Aged sophistication of Makers Mark delicately mixed with honey, Frangelico, lemon and aquafaba foam

Lavender Haze 25

Gin, prosecco, lemon juice, orange liqueur and frozen blackberries

Life's A Peach 25

Bombay dry gin with passionfruit, cranberry and creamy indulgence

Long Island Iced Coffee 29

The classic Long Island iced tea with a twist. Frangelico, Bailey's, Amaretto and tequila

Old Irish Martini 27

An infusion of Baileys, vodka and Frangelico with a dash of Licor 43, topped with blended coffee and chai

Summer Fling 25

Tequila entwines with elderflower, lemon juice, St. Germaine liqueur, aquafaba

Lavender French 25

Gin, lemon, prosecco, orange liquor, lavender syrup

Gloria 27

Bombay Dry, Campari, St. Germaine with grapefruit and elderflower liqueur for a refreshing twist

Hawaiian 27

Unique flavour profile combining Bacardi spiced rum and Campari with Amaro, vermouth and pineapple

Elder Fashioned 27

Bombay Dry and St. Germaine softened with juniper notes of elderflower and bitters





Classic Cocktails

Amaretto Sour	23
Whisky harmonised with lemon juice, Disaronno, bitters, lemon juice, aquafaba	
Caprioska	23
An invigorating libation that transports you to the sun kissed shores of Rio. Vodka, lime and soda	
Cosmopolitan	23
Zesty lime and cranberry with vodka, triple sec and cranberry juice. Crisp and alluring	
Whisky Sour	22
A balanced profile of whisky, bitters and aquafaba	
Espresso Martini	25
Vodka and a shot of espresso combined with coffee liqueur and aquafaba	
Hennessy Sidecar	27
The warmth of Hennessy cognac mixed with triple sec, lemon juice and a dash of bitters	
Long Island Iced Tea	27
The exhilarating blend of vodka, rum, tequila, gin, triple sec and a splash of citrus and finished with cola	
Campfire	27
It's a tribute to shared campfire tales with cinnamon infused Fireball, Maker's Mark, bitters and marshmallow syrup	
Margarita Classic or Spiced	23
Zesty notes of lime with Cazadores tequila, triple sec, lime agave	





Classic Cocktails

- Mojito** 23
Classic of flavoured (lychee, strawberry, passionfruit, mango), Bacardi rum and lime juice
- Pina Colada** 22
Classic or flavoured
Bacardi rum, pineapple and coconut cream combined with mint and lime
- Martini** 23
Classic, dry, pornstar or lychee
Simplicity and indulgence, featuring Bombay dry gin, dry vermouth
- Old Fashioned** 22
A perfect fusion of whisky's warmth with a touch of aromatic bitters and granulated sugar
- Tom Collins** 20
Gin with lemon juice and soda
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Whisky

Canadian Club	10
Chivas Regal 12 Years	13
Chivas Regal 18 Years	21
Glenfiddich 12 Years Triple Oak	20
Glenfiddich 18 Years Ancient Reserve	30
Glenfiddich 10 Years Original	15
Jameson Irish Whisky	11
Johnnie Walker Red Label	10
Johnnie Walker Black Label	12
Johnnie Walker Green Label	16
Johnnie Walker Gold Label	18
Johnnie Walker Blue Label	38
Lagavulin 8 Years Islay Malt	19
Lagavulin 16 Years Islay Malt	41
Macallan 12 Years	23
Macallan 18 Years	42

Bourbon

Jim Beam	11
Maker's Mark	11
Wild Turkey Rye	11
Jack Daniels	11
Gentleman Jack	12





Tequila

House Tequila	10
Clase Azul Reposado	22
Don Julio 1942	22
Patron Anejo	18
Patron Reposado	15
Patron Silver	14

Vodka

House Vodka	12
Belvedere	15
Grey Goose	15
Diamond Vodka- Distilled 8 Times	20

Gin

House Gin	10
Aviation	13
Bombay London	12
Bombay Sapphire	12
Hendricks	14
Tanqueray	12
Roku	12





Arak

Ksarak- Triple Distilled

glass 10

jug 50

Absinthe

Green Fairy Original Czech 60% 18

Mythe 48% 15

Amere 72% 18

Absente 55% 15

Cognac

Hennessy VSOP 19

Hennessy Pure White 35

Martell Cognac XO 60

Remy Martin 51

Rum

Bacardi 11

Bacardi Spiced 11

Captain Morgan Spiced Gold 11

Plantation OFTD Overproof Rum 20

Plantation Pineapple 12





Liquor

Alize Bleu	10
St. Germain Elderflower Liqueur	10
Baileys Irish Cream	9
Campari Apéritif	9
Champord	11
Cointreau Liqueur	11
Disaronno Amaretto	10
Disaronno Velvet Cream Liqueur	10
Fireball Cinnamon Whisky Liqueur	11
Frangelico	11
Galliano Black Sambuca	11
Galliano White Sambuca	11
Italicus Roolio Apéritif	13
Jagermeister	11
Kahlua 16%	9
Limoncello	11
Mandarine Napoleon	12
Midori Melon	11
Soho Lychee Liqueur	8





Bottled Beer

Coopers Original Pale Ale 4.5%	10
Corona Extra 4.5%	11
Hahn Premium Light 2.5%	10
Heineken Lager 5%	10
Heineken Zero	10
Stella Artois 5%	11
Orchard Thieves Apple Cider 5%	10

On Tap Beer

	Schooner	Pint	Tower
Great Northern Crisp 4.6 %	11	13	65
Stone & Wood Pacific Ale 4.4%	13	15	74
Asahi Super Dry 5%	15	17	85
Balter XPA 5%	13	15	76
Young Henrys Newtowner	14	16	78





Red Wine

	Glass	Bottle
House Shiraz	10	39
Kono Pino Noir Marlbrough NZ 2021	15	59
Foxys Hangout Red Fox Pinot Noir Mornington Peninsula VIC 2023		82
Torzi Matthews Mystic Park Shiraz Barossa Valley SA 2022	14	53
Andeluna 1300 Malbec Argentina 2023	13	49
Ponderi Dal Nespoli Sangiovese Italy	14	50
Terroir Du Martin Gamay Beaujolais, France		87
Mr Mick Cabernet Merlot Clare Valley SA 2019	12	45
Moss Bros Moses Rock Cabernet Sauvignon Margaret River, WA 2021	15	59
A Growers Touch Cabernet Sauvignon NSW 2022	15	59





White Wine

	Glass	Bottle
House Pinot Grigio	10	39
House Sauvignon Blanc	10	39
Mr Mick Pinot Grigio Clare Valley SA 2024	12	45
Bonvilla Chardonnay Hunter Valley NSW 2024	15	61
Carillion Expression Pinot Gris Orange NSW 2023	14	53
Sensi Mandriano Vermentino Tuscany, Italy 2022		62
Claymore Walk This Way Reisling Clare Valley SA		49
Kono Sauvignon Blanc Marlborough NZ 2023	12	45
Howard Vineyard Sauvignon Blanc Adelaine Hills SA 2023	15	53





Sparkling

	Glass	Bottle
Reschke R Series Coonawarra SA	10	39
Madam Dumont Sparkling Alsace France	14	53
Calappiano Prosecco Extra Dry Veneto Italy	12	49
Santa Margherita Prosecco Rosé Valdobbiadenne Italy		65

Rosé & Moscato

	Glass	Bottle
Reschke R Series Rosé Coonawarra SA 2024	12	48
Triniti Rosé France 2023	16	63
Koonara Flowers For Lucy Moscato Clare Valley SA 2024	12	49
Contemporary Rosé 2023	10	39





Dessert Cocktails

\$20

Affogato

Vanilla Gelato, coffee, Frangelico

Toblerone

Frangelico, Kahlua, Irish Cream, vanilla gelato

Tia Maria

Tia Maria, vodka, chocolate gelato, coffee, caramel sauce, waffle garnish

Lemoncello Splice

Lemoncello Liquor, lemon sorbet, cruncy meringue, frozen lemon garnish

Desserts

\$18

Tiramisu

House made with vanilla bean gelato

Basque Cheesecake

Served with gelato

Yuzu Panna Cotta

Served with fresh cut fruit

Gelato Cart

1 Scoop \$5.

Pistachio
Vanilla
Rainbow
Mango Sorbet

2 Scoops \$9

Chocolate
Hazelnut
Lemon Sorbet
Raspberry Sorbet

