



10 YEARS | 10 DISHES | 10 DAYS

For one fortnight only, we'll be getting nostalgic on our Main Menu with the return of 10 of our favourite dishes since we opened the doors back in 2014

All reimagined, reinterpreted and twisted the Meatmaiden way

Love and Meat



START

SEASONAL OYSTER

6 EA

Natural w/ Burnt Lime Granita
Natural w/ Pineapple, Habanero, Beef Fat
BBQ Oyster w/ Rockefeller Sauce

PUFFED BEEF TENDON, CHILLI JAM 10

GRILLED BREAD, COWBOY BUTTER 12

2022 **PIG'S HEAD CROQUETTE, PICKLED APPLE, PLUM SAUCE** 12

2021 **TEMPURA ZUCCHINI FLOWER, CREAMED CORN, FERMENTED CHILLI** 15

2019 **SMOKED BONE MARROW, LARB CRUMB, TOAST** 24

CHARRED OCTOPUS, NASHVILLE SAUCE, POTATO AIOLI 26

2016 **SKULL ISLAND TIGER PRAWNS, SMOKED TERIYAKI, CITRUS MAYO** 35

2018 **CHOPPED WAGYU TARTARE, BEETS, PICKLE, YOLK, CRISPS** 24

2014 **SPICED SEARED TUNA, HORSERADISH CREAM, CHICKEN FAT, AVOCADO** 23

BURNT ENDS, CRISPY ONION, HORSERADISH 23

2016 **BBQ LAMB RIBS, ORANGE, CHARRED HARISSA** 28

THROWBACK MOOD

Can't decide what your favourite Meatmaiden dishes of the past 10 years have been? Then let us define a decade for you.

Our Throwback Mood chef's choice menu is made up of seven sharing dishes from the past and present.

Minimum two people.

Whole table must dine from the Throwback Mood.

\$90pp

Upgrade to our signature Lobster Mac Cheese.

+\$10pp

All cards will incur a surcharge equivalent to your provider's fee.

Split bills: we only divide bills up to a maximum of two people per table.

meatmaiden.com.au

LARGER

BRAISED LAMB SHOULDER, BALSAMIC, YOGURT, BURNT HONEY 47

CRISPY-SKIN BARRAMUNDI, CELERIAC, CAVIAR, PIL PIL 48

TRIPLE-COOKED HALF CHICKEN, CHILLI GARLIC VINEGAR 44

2017 **SMOKED SUCKLING PIG, FENNEL, CARROT, CRANBERRY, JUS** 48

STEAKS

250G COPPERTREE FARMS EYE FILLET 4+ SCORE 72

Grass-Fed Retired Dairy Cow | Budderoo, NSW

300G O'CONNOR SUPERIOR PORTERHOUSE 3+ SCORE 58

240+ Day Grain-Finished Black Angus | Gippsland, Vic

300G STONE AXE WAGYU FLANK 9+ SCORE 65

300+ Day Grain-Fed Full Blood Wagyu | NSW & Vic

350G WESTHOLME WAGYU NEW YORK STRIP 5+ SCORE 82

330+ Day Grain-Fed F1 Wagyu | NT & Northern Qld

350G WESTHOLME WAGYU SCOTCH FILLET 4+ SCORE 98

330+ Day Grain-Fed F1 Wagyu | NT & Northern Qld

400G DRY-AGED O'CONNOR RIB EYE OFF BONE 3+ SCORE 95

40-Day Dry-Aged Grass-Fed Angus x Hereford | Gippsland, Vic

2015 **1.4KG RANGERS VALLEY BLACK ONYX TOMAHAWK 3+ SCORE** 220

270+ Day Grain-Finished Black Angus | Northern Tablelands, NSW

STEAKS COME WITH ONE SAUCE:

Garlic & Thyme Jus / Beef Fat Béarnaise /

Three Pepper Sauce / Wild Mushroom

SIDES

HAND-CUT CHIPS, CONFIT GARLIC AIOLI 15

MAC CHEESE GRATIN 16

ROASTED CAULIFLOWER, MISO BUTTER, FERMENTED PEPPER 20

CHARRED GREENS, CULTURED CREAM, CHIMICHURRI 18

CITRUS SALAD, POMEGRANATE VINAIGRETTE 16

LOBSTER MAC CHEESE, BISQUE 40

DESSERT

STICKY TOFFEE PUDDING, VANILLA & OLIVE OIL ICE CREAM 16

2019 **OLD FASHIONED CRÈME CARAMEL, ORANGE BITTERS SORBET** 16