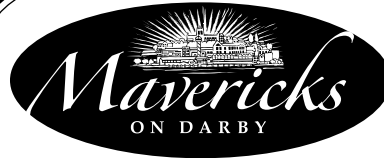


— LUNCH MENU —  
 DELICIOUS FOOD, AMAZING PRICES!  
 MONDAY TO FRIDAY 12PM-3PM  
 MAVERICKSONDARBY.COM.AU



BEST FRIEND TUESDAY  
 — 5PM TO 7PM —  
 2 FOR 1 BURGERS

SUMMER MENU - AVAILABLE ALL DAY

BITES

- PEA & PUMPKIN ARANCINI** **V** \$9.5  
lemon mayo

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- SMASHED PUMPKIN & ALMOND DIP** **GF VE** \$8.5  
housemade tortilla crisps

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- CHORIZO & TEQUILA CHICKEN QUESADILLAS** \$13.5  
guacamole & sour cream

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- BEER BATTERED MAC & 3 CHEESE BALLS** **V** \$8.5  
smoked chipotle sauce

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- PORTUGUESE CHICKEN SKEWERS** **GF** \$12.5  
roast pepper sauce

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- LOADED FRIES** **GF** \$10.5  
harissa aioli, bacon bits, gruyere cheese

LIGHT MEALS

- CHICKEN SCHNITZEL** \$22  
parsley, thyme & lemon zest, coleslaw & fries  
Beef Gravy - Add \$2
- WARM ROAST PUMPKIN SALAD** **V GF** \$18  
rocket, housemade labna, toasted almonds  
Pan-Fried Chicken - Add \$5 or Australian Prawns - Add \$7
- MALAYSIAN BEEF RENDANG** \$22  
roast coconut, curry leaves, coriander, chilli, jasmine rice
- CHIMICHURRI CHICKEN SALAD** **GF** \$24  
chargrilled chimichurri chicken, papaya, green mango,  
beanshoots, cherry tomatoes, rocket, nam jim dressing
- CRUMBED GOAT CHEESE SALAD** **V** \$18  
cornishons, semidried tomato, roast capsicum, olives,  
mixed leaves, crostini  
Pan-Fried Chicken - Add \$5 or Australian Prawns - Add \$7

**MAVERICKS PLATTER \$32.50**  
 Pea & Pumpkin Arancini • Portuguese Chicken Skewers  
 • Chorizo & Tequila Chicken Quesadillas • Fries  
 { Sorry, no substitutions allowed }

MAIN MEALS

- TUNISIAN SEAFOOD SALAD** \$28  
Australian prawns, calamari, heirloom tomatoes, cucumber,  
parsley, red apple, harissa dressing, served on pan-fried artisan bread.
- RISOTTO PRIMAVERA** **V GF** \$26  
zucchini, sugar peas, broccolini, baby spinach, parmesan crisps
- BEEF TORNEDOS** **GF** \$36  
wrapped in Italian spec, caramelised baby onions, cauliflower puree  
porcini mushroom salt, red wine jus. Cooked medium or above.
- LINGUINE** \$28  
grilled Australian prawns, puttanesca sauce
- VIETNAMESE CARAMALISED BARRAMUNDI** **GF** \$32  
green mango, bean shoots & snow pea mixed leave salad, jasmine rice
- STUFFED CHICKEN BREAST — ASPARAGUS & CAMEMBERT** **GF** \$30  
wrapped in pancetta, grilled Mediterranean vegetables, roast capsicum coulis

- SIDES**
- BEEF GRAVY** \$2
  - GREEN SALAD** + balsamic dressing **V GF** \$6
  - STEAMED GREENS** + housemade labna **V GF** \$9
  - FRIES** + harissa aioli **V GF** \$5

**SWEET TEMPTATIONS**  
 DESSERTS MADE IN-HOUSE

- Triple Chocolate Brownie** whisky ganache, vanilla ice cream \$11
- Maple Macadamia Nut Tart** marscarpone cheese \$10.5
- Lolly Jar** chocolate, vanilla & caramel ice cream, toffee fudge, lollies, Persian fairyfloss, honeycomb & wafers **TO SHARE** \$14

**BURGERS**  
 All served with Fries & Harissa Aioli  
 Gluten Free Bun - Add \$2  
 { Sorry, no substitutions allowed }

- GARDEN BURGER** **GF V** \$16  
vegetable pakora, beetroot relish, cucumber, housemade labna, rocket,  
mint yoghurt dressing  
Craft Beer Match: Ironbark Hill Brewhouse — Pilsner — \$7.6
- MAVERICKS BURGER** **GF** \$18  
succulent beef patty, crispy bacon, aged cheddar cheese, beer battered pickles.  
Extra Beef Patty - Add \$5  
Craft Beer Match: Stockade Brew Co. — Hop Splicer XPA — \$6.8
- HAWAIIAN BURGER** \$18  
crumbed chicken, bacon, beetroot relish, fresh pineapple, lettuce, lemon mayo  
Craft Beer Match: 4 Pines — American Amber Ale — \$7.2
- CHAR SUI PORK BURGER** \$16  
8 hr slow cooked pork, asian slaw, bean sprouts, char sui sauce  
Craft Beer Match: Brooklyn Brewery — Lager — \$8
- MAC & CHEESE BURGER** **V** \$17  
beer battered macaroni & 3 cheese patty, melted red cheddar, rocket,  
smoked chipotle sauce. **Crispy Bacon - Optional**  
Craft Beer Match: Feral Brewing Co. — Smoked Porter — \$7.6

==== 20% OFF Bottled Craft Beer with a Burger ====

ALL DAY BEER & SCHNITTY WEDNESDAY  
 CHICKEN SCHNITTY & TOPPING + FREE SCHOONER OF DRAUGHT BEER  
**\$20**