

Maple Ave Restaurant

2 course lunch

\$24 per person

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first

salad[^] seasonal fruit, aged parmesan, smoked almonds, champagne vinaigrette

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second

choice of

pork confit steak[^] sweet potato puree, herb chimi churri

truffle mushroom risotto squash, parmigiano reggiano

crispy chicken milanese house spaetzle pasta, aioli, lime wedge

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a la carte sweets

(\$8 each)

doughnuts milk caramel, confectioner's sugar

coconut panna cotta[^] ginger crunch

[^]can be made gluten free. gluten free option for each course upon request.

chef / owner Justė Židelytė