

TO START

Chickpea fries, spiced MPD BBQ sauce	10
Lamb ribs, salsa verde, pickled carrots	19
Beef croquettes, smoky wood sauce	17
Popcorn chicken, chilli mayo	15
Puffed pork skin, spiced pear chutney	10
Tapioca crisps, baba ghanoush, almonds	10
Burrata, carrot, grains, smoked salt	22
Scallops, black pudding, cauliflower	24
Octopus, chimichurri, potatoes, corn	22
Whitebait and anchovy doughnuts, ranch, capers, lime	20

RAW / SMOKED / FERMENTED

Moonlight oyster, Campari granita, finger lime or natural, lemon	6 5.5
Steak tartare, 63° egg yolk, horseradish, potato chips	19
House smoked Ora King salmon, avocado, yoghurt, pickled apple, roe, bread crisp	18
Tuna carpaccio, pickles, smoked yoghurt, caper berries, shallots, grissini	22
Charcuterie board - Selection of cold cut meats, terrine, pickles, char-grilled sourdough	30

CHEFS TASTING MENU

For \$95 let our chefs take you on a culinary journey with a tasting menu, highlighting some of our signature dishes.

Our mixologist can pair beverages with each course for an additional \$60.

We would like to thank a few of our suppliers for their support and amazing produce.

Steve Feletti - Moonlight Oysters | David Blackmore - Wagyu Beef
Sara Schreurs - Local Veg | Gordon Jones - Spuds
James Madden - Flinders Island lamb | Anthony Puhavich - Vic's Quality Meat
Friend & Burrell - Fine Foods

'We will happily accommodate any dietary requirements or allergies, please advise our friendly staff.'

MAIN

Pumpkin gnocchi, goat's feta, pecans, pecorino	32
Linguine pasta, prawns, tomato, zucchini, capers	29
Twice cooked pork belly, textures of carrot, apple jus	36
Harissa marinated chicken, cauliflower, raisins	38
Barramundi cooked in banana leaf, Moroccan spiced beans	36
Flinders Island lamb shoulder, lentils, peas, carrot, parsnip, celeriac, baby leeks	37
Cape Grim short rib BBQ onions, pan juices	34
Kangaroo, pomme soufflé, Jerusalem artichoke, stinging nettle, coffee soil, mushrooms	36
MPD Burger - Homemade Wagyu pattie, Swiss cheese, beetroot relish, truffle mayo, Prosciutto, cos lettuce, BBQ sauce, pickles, hand cut chips	28

THE STEAK KITCHEN

Butcher's cut

Please ask our friendly staff for the cut of the week

Rangers Valley rump cap 250g grain fed	37
Cape Grim 36 month porterhouse 300g pasture fed	39
Cape Grim dry aged rib eye 600g pasture fed	80
Rangers Valley hanging tender 200g grain fed	38
Cape Grim eye fillet 250g pasture fed	46
Rosedale Ruby Charolais scotch fillet 400g pasture fed finished with 110 days grain	59
David Blackmore Wagyu rump 220g 600 days eco grain fed 9+	68
O'Connor Premium Tomahawk 1.2kg dry aged, pasture fed	145

All steaks served with triple cooked fat cut chips

SIDES

Hand cut chips, MPD spice	9
Brussel sprouts, pancetta, honey	13
Beetroots, smoked yoghurt, hazelnuts	12
Pommes Aligot, stringy cheese mash	12
Truffle mac and cheese	14
Miso roasted eggplant, spring onion, crispy shallots	10
Roasted pumpkin, spiced honey yoghurt	12
Baby cosberg, buttermilk dressing	9
MPD slaw	10

SAUCES

Béarnaise	4
Diane	
Blue cheese	
Pepper	
MPD sauce	

DESSERTS

Apple tart tatin, vanilla ice cream	17
Spiced brûlée, black sesame ice cream	14
Figs, milk textures, balsamic ice cream	14
MPD Tiramisu, chocolate soil, coffee snow, crispy pearls	16
Apple and rhubarb crumble, citrus ice cream	14
Broken lemon tart, cream cheese, curd, raspberry sorbet	14
Assorted cheese selection, house condiments	24