

# SUNDAY ROAST WITH ALL THE TRIMMINGS

3 COURSE  
\$49 PER ADULT / \$18 PER CHILD

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## ENTRÉE

MPD cold cuts, terrines, pickles, sourdough

Moonlight Oysters with Campari granita and finger lime - \$5 ea

Rosemary & garlic pull apart loaf with house churned butter - \$5 ea

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## MAIN COURSE

Roast chicken, lemon thyme, truffle butter

Roast beef with MPD red wine jus

Roast Flinders Island lamb leg

Accompanied by wood fire roasted pumpkin, duck fat potatoes and pea textures

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## DESSERT

MPD Petit Dessert Trolley

Upgrade to an individual ala carte dessert - \$6pp

Upgrade to a cheese board - \$10pp

MPD ice cream sundae for children



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