

TO START

Chickpea fries, spiced MPD BBQ sauce	10
Asparagus, 63° egg yolk, sourdough crumb	14
Lamb ribs, Bourbon, Coke	19
Tapioca crisps, baba ghanoush, almonds	10
Beef croquettes, smoky wood sauce	17
Cheese and Vegemite doughnuts, ranch, capers, lime	19
Popcorn chicken, chilli mayo	15
Puffed pork skin, spiced tomato chutney	10
Scallops, black pudding, cauliflower	24
Octopus, chimichurri, potatoes, corn	22

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

TASTING MENU

Chef's tasting - \$95pp
8 course tasting menu highlighting MPD's signature dishes.

Butcher's tasting - \$75pp
5 course tasting menu highlighting MPD's signature meats.

Mixology - \$60pp
Our mixologists can pair beverages with each course of the chefs or butcher's tasting menu.

MAIN

Linguine pasta, prawns, tomato, zucchini, capers	29
Gnocchi, peas, broad beans, goat's feta, pecan, pecorino	32
Mock pork belly, textures of carrot, apple jus	36
Bannockburn chicken, textures of onion, truffle jus	37
Snapper, parsnip, fennel, citrus salad	36
Flinders Island lamb saddle, kipfler potatoes, cabbage, peas, salsa verde	39
Cape Grim brisket, bbq onions, pan juices	35
Confit duck leg, king brown mushrooms, potato, chestnut	38
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
Robbins Island Wagyu Rump 220g pasture 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
Roast cauliflower, Gascony butter	10
Broccoli, radish, cashews, raisins, pomegranate	11
Stuffed red cabbage, dried fruits, parmesan	12
Beetroots, smoked yoghurt, hazelnuts	12
Truffle mac and cheese	14
Roasted pumpkin, spiced honey yoghurt	12
Baby cosberg, buttermilk dressing	9
MPD slaw	10

SAUCES

Béarnaise	MPD sauce	4
Diane	Garlic Butter	
Blue cheese	Truffle butter	
Pepper	Red wine jus	

DESSERTS

Berries and cream, lemon curd, goat's milk ice cream	15
Caramalised white chocolate brûlée, orange sorbet	16
Chocolate elevation, parsnip, chestnut	15
MPD Tiramisu, chocolate soil, coffee snow, crispy pearls	16
Apple tart tatin, vanilla ice cream	17
Assorted cheese selection, house condiments	24

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

Steve Feletti - Moonlight Oysters | Red Coral - James Marinopoulos
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.'