

CHEF'S TASTING - \$95PP

8 course tasting menu highlighting MPD's signature dishes:

Moonlight Oyster, ponzu jelly, shiso
Snapper ceviche, coconut, lime, cucumber, jalapeno, corn chips
Crispy pork, charred vegetable puree, salsa verde
Crayfish risotto
Cleanser
Cape Grim rump cap, baby local vegetables, jus
Tonka bean and chocolate soufflé with warm chocolate mousse
MPD pavlova

BUTCHER'S TASTING - \$75PP

5 course tasting menu highlighting MPD's signature meats:

Popcorn Chicken, Chickpea Fries, Beef Croquette
Chicken Terrine, pickles, charred sourdough
Crispy pork, charred vegetables puree, salsa verde
Cape Grim rump cap, baby local vegetables, jus
Tonka bean and chocolate soufflé with warm chocolate mousse

3 COURSE À LA CARTE - \$85PP

Entrée, Main & Dessert per person with 1 side to share between 2 people
(Applicable option for upgrades)

ENTREE

Chickpea fries, spiced MPD BBQ sauce
Lamb ribs, Bourbon, Coke
Beef croquettes, smoky wood sauce
Popcorn chicken, chilli mayo
4 Moonlight oyster, Campari granita, finger lime
Steak tartare, 63° egg yolk, horseradish, potato chips
House smoked Ora King salmon, avocado, yoghurt, pickled apple, roe, bread crisp

MAIN

Linguine pasta, prawns, tomato, zucchini, capers
Gnocchi, peas, broad beans, goat's feta, pecan, pecorino
Snapper, parsnip, fennel, citrus salad
Flinders Island lamb saddle, kipfler potatoes, cabbage peas, salsa verde
Rangers Valley rump cap
250g grain fed
Cape Grim 36 month porterhouse
300g pasture fed
Rangers Valley hanging tender
200g grain fed

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

SAUCES

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

UPGRADE

Cape Grim eye fillet 250g pasture fed	5pp
Robbins Island Wagyu Rump 220g pasture fed 9+	15pp
Cape Grim dry aged rib eye 600g pasture fed	20pp

SIDES

Roast cauliflower, Gascony butter
Broccoli, radish, cashews, raisins, pomegranate
Roasted pumpkin, spiced honey yoghurt
Baby cosberg, buttermilk dressing

DESSERTS

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