

## TO START

Chickpea fries, spiced MPD BBQ sauce	10
Beetroot terrine, smoked yoghurt, almonds, pesto	14
Lamb ribs, Bourbon, Coke	19
Tapioca crisps, baba ghanoush, almonds	10
Beef croquettes, smoky wood sauce	17
Cheese and prosciutto doughnuts, romesco sauce, ranch, capers, lime	19
Popcorn chicken, chilli mayo	15
Puffed pork skin, spiced tomato chutney	10
Scallops, black pudding, cauliflower	24
Octopus, corn textures, chimichurri mayo	22

## RAW / SMOKED / FERMENTED

Moonlight oyster, champagne granita, finger lime or natural, lemon	6 5.5
Steak tartare, 63° egg yolk, horseradish, potato chips	19
Kingfish ceviche, cucumber, avocado, shallots, jalapeños, corn chips	19
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
Ricotta gnocchi, spinach purée, baby zucchini, 63° egg yolk, pecan, pecorino	32
Ora king Salmon, miso marinade, mushroom textures, seaweed dust	37
Blue eye fillet, onions, baby leeks, squid ink cracker	36
Mushroom dusted pork fillet, lentils, pear, truffle jus	38
Flinders Island lamb shoulder, carrots, borlotti beans, gremolata	35
Duck breast, rillettes, celeriac, pickled kohlrabi, apple jus	38
Cape Grim brisket, bbq onions, pan juices	35
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 36 month New York strip 400g pasture fed 4+	66
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	47
Rosedale Ruby Charolais scotch fillet 350g pasture fed finished with 110 days grain	57
Robbins Island Wagyu tri tip 250g pasture fed/grain finished 6+	59
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
Green beans, harissa emulsion, flaked almonds	12
Spiced black beans, chorizo	10
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	4 MPD sauce
Diane	Garlic Butter
Blue cheese	Truffle butter
Pepper	Red wine jus

## DESSERTS

'Banananickers', peanut butter ice cream, banana textures	15
Hazelnut chocolate brûlée, hazelnut ice cream	16
Chocolate mousse, crispy chocolate, passionfruit curd, meringue	15
Pineapple tart tatin, coconut ice cream	17
MPD Tiramisu, chocolate soil, coffee snow, crispy pearls	16
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.'