



Motherhood

POWERED BY LOVE | FUELED BY COFFEE | SUSTAINED BY WINE

CHEF'S TASTING - \$95PP

8 course tasting menu highlighting MPD's signature dishes:

Moonlight oysters, champagne granita, finger lime

Smoked Ora King salmon, dill, mascarpone, brioche

Vegetable garden – beetroots, radishes, olive oil malto, heirloom carrots, eggplant

Prawn tortellini, zucchini puree, capers, reggiano

Duck breast, Jerusalem artichoke, apple jus, pear

Orange, lemon balm sorbet

Rangers Valley hanging tender, pickled watermelon radish, lentils, truffle jus

Broken lemon meringue tart

BUTCHER'S TASTING - \$75PP

5 course tasting menu highlighting MPD's signature meats:

Popcorn chicken, chickpea fries, beef croquettes

Chicken terrine, pickles, charred sourdough

Flinders Island lamb, peas, potato

Rangers Valley hanging tender, pickled watermelon radish, lentils, truffle jus

Broken lemon meringue tart

3 COURSE À LA CARTE - \$85PP

Entrée, Main & Dessert per person with 1 side to share between 2 people

ENTREE

Chickpea fries, spiced MPD sauce

Lamb ribs, bourbon, coke

Beef croquettes, smoky wood sauce

Popcorn chicken, chilli mayo

4 Moonlight oysters, champagne granita, finger lime

Steak tartare, 63° egg yolk, horseradish, potato chips

Kingfish ceviche, cucumber, avocado, shallots, jalapeños, corn chips

MAIN

Linguine pasta, prawns, tomato, zucchini, capers

Ricotta gnocchi, spinach purée, baby zucchini, 63° egg yolk, pecan, pecorino

Ora king salmon, miso marinade, mushroom textures, seaweed dust

Flinders Island lamb shoulder, carrots, borlotti beans, gremolata

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 5pp
250g pasture fed

Robbins Island wagyu tri tip 10pp
250g pasture fed 9+

Cape Grim dry aged rib eye 20pp
600g pasture fed

SIDES

Roast cauliflower, Gascony butter

Honey glazed brussels sprout, pancetta

Spiced black beans, chorizo

Roasted pumpkin, spiced honey yoghurt

Baby cosberg, buttermilk dressing

DESSERTS

'Banananickers', peanut butter ice cream, banana textures

Hazelnut chocolate brûlée, hazelnut ice cream

Chocolate mousse, crispy chocolate, passionfruit curd, meringue

MPD Tiramisu, chocolate soil, coffee snow, crispy pearls

Assorted cheese selection, house condiments