



WILL YOU BE MY

Valentine?

CHEF'S TASTING - \$120PP

8 course tasting menu highlighting MPD's signature dishes:

Oysters, sake granita, compressed lime watermelon

Snacks - Beef croquettes, Fried chicken skin with lemon brown butter, Tapioca chips with baba ganoush, smoked paprika malto

Spanner crab, pickled beetroot, heirloom tomato gazpacho

Pumpkin Wellington, mushrooms, tarragon

Duck breast, stone fruit, mountain pepper jus

Iron bark roasted pineapple sorbet, honey, lemon myrtle

Sher Wagyu rump, corn textures, truffle jus, onion

Opera gateau, pistachio ice cream, nitro rose

AACo Wagyu porterhouse upgrade 10pp

MIXOLOGY - \$60PP

Our mixologists can pair beverages with each course of the chefs tasting menu

3 COURSE À LA CARTE - \$100PP

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

(Applicable option for upgrades)

Payments for bills **only** taken at the table.
A maximum of 4 credit cards per transaction.
*Credit card surcharge applies. 10% surcharge applies on Sundays.
10% surcharge applies on Public Holidays.

ENTRÉE

Jalapeño poppers, hemp seed, vegemite, cream cheese

Grilled octopus & squid, Romesco sauce, cucumber, Gremolata

Beef Croquettes, Bourbon sauce

Popcorn chicken, chilli mayo

4 Moonlight oysters, champagne granita, finger lime

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

Spanner crab meat, gazpacho, pickled beetroot, croutons

MAIN

Gnocchi, salsa verde, peas, mushrooms, olives

John Dory, mussel & clam broth, aniseed, cherry tomatoes, beach herbs

Pork fillet, mushroom textures, corn, red cabbage, brown butter jus

Lamb back strap, Jerusalem artichoke, pickled mustard seeds, kohlrabi

Ralph's eye fillet
250g pasture fed

King Island porterhouse
300g pasture fed

Wanderer tri tip
200g grain fed

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SAUCES

Béarnaise Pepper

MPD sauce Mushroom

Garlic butter Red wine jus

3 COURSE ALA CARTE UPGRADE

O'Connors Scotch fillet 5pp
300g grain fed

Sher Wagyu rump 10pp
250g grain fed MS 5+

Great Southern 'Gold' ribeye 20pp
600g pasture fed

AACo Wagyu porterhouse 20pp
300g pasture fed

SIDES

Hand cut chips, MPD spice

Heirloom tomatoes, Stracciatella, shaved, fennel, basil, olive tapenade

Roasted pumpkin, spiced honey yoghurt

Truffle mac & cheese

DESSERTS

Cheesecake, strawberries, bergamot meringue

Lemon curd, toasted meringue, white chocolate aero

MPD 'After Eight', chocolate, mint, lime