



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

Wagyu 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

Haloumi, caramelised pear, walnut, lemon pith

Beef Croquettes, Bourbon sauce

Popcorn chicken, chilli mayo

4 Moonlight oysters, champagne granita, finger lime

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

Smoked Ora King salmon, seaweed emulsion, pickles, wasabi snow

MAIN

Gnocchi, salsa verde, peas, mushrooms, olives

Blue eye, baba ganoush, baby radish, nettle puree, beans

Smoky barbeque beef short rib, caramelised onion, corn bread

Lamb backstrap, corn textures, macadamia, mountain pepper jus

Pure Black 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

Pure Black 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

Beetroot, quinoa, almond, smoked yoghurt

Roasted pumpkin, spiced honey yoghurt

Truffle mac & cheese

DESSERTS

Cheesecake, strawberries, bergamot meringue

Lemon curd, toasted meringue, white chocolate aéro

MPD 'After Eight', chocolate, mint, lime