

TO START

Char-grilled sourdough, cultured butter	6
Oysters	
Natural	4 ⁵ ea
Champagne granita, finger lime	5 ea
Lamb cigars, rhubarb gel	16
Popcorn chicken, chilli mayo	16

ENTREES

King Prawns, Maltese toast	22
Steak tartare, 63° egg yolk, horseradish, potato crisps	22
Grilled octopus & squid, Romesco sauce, zucchini, gremolata	22
Spanner crab meat, gazpacho, pickled beetroot, croutons	24
Charcuterie, cured meats, pickles, egg, sourdough	30

MPD *signatures*

Butcher's block 65pp
 Minimum 2 people
 Chefs selection of premium meats
 Triple cooked fat cut chips, 2 sauces & 1 side

MPD Royal Duck 110
 Duck 2 ways - Jospers roasted crown, spiced confit legs, honey glaze, coriander, cumin
 Served with lettuce salad & plum sauce

Beef Wellington 120
 Serves 2 people
 2 sauces & 2 sides

JOSPER GRILL

King Island porterhouse 300g pasture fed	43
Ralph's eye fillet 250g pasture fed	45
O'Connor's Scotch fillet 300g grain fed	47
Wanderer tri tip 200g barley fed	45
Sher Wagyu rump 250g grain fed MS 5+	50
Sher Wagyu porterhouse 300g grain fed MS 7+	75
Great Southern 'Gold' ribeye 600g pasture fed	80
King Valley Wagyu scotch fillet 250g grain / barley / sorghum fed MS 9+	95
Tomahawk 1200g pasture fed	155
Ultimate Surf & Turf 1000g Tomahawk, 1 Moreton Bay Bug, garlic butter	180

All steaks served with triple cooked fat cut chips

SAUCES

MPD Sauces	2
Red wine jus	Bearnaise
Peppercorn	MPD
Mushroom	Garlic butter



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MAINS

Gnocchi, salsa verde, peas, mushrooms, olives	28
John Dory, mussel & clam broth, aniseed, grapes, cherry tomatoes, beach herbs	36
Lamb back strap, Jerusalem artichoke, pickled mustard seeds, kohlrabi	38
Pork fillet, mushroom textures, corn, red cabbage, brown butter jus	36
MPD Wagyu Burger, Swiss cheese, beetroot relish, truffle mayo, prosciutto, cos lettuce, MPD sauce, pickles	28

SIDES

Hand cut chips, MPD spice	9
Broccolini, sauce gribiche, smoked almonds	13
Roasted Japanese pumpkin, spiced yoghurt	13
Lettuce, pickled onion, lemon, olive oil	13
Grilled zucchini, tzatziki, mint, pickled cucumber	13
Heirloom tomatoes, Stracciatella, shaved fennel, basil, olive tapenade	13
Truffle mac & cheese	14

DESSERTS

Macerated berries, pavlova shell, ginger, rosemary ice cream	15
MPD Opera slice, coffee snow	15
Praline bavarois, pear, lime, milk chocolate	16
Apple tarte tatin, vanilla bean ice cream	18

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.