

Happy MOOOTHER'S DAY



LET US FEED YOU - \$120PP

Oysters, champagne granita

Snacks – Beef cheek taco, kingfish and avocado cornetto's, white anchovies on toast

Crab tortellini, carrot ginger puree, prawn dressing

Corn fed chicken, onion textures, truffle

Rhubarb granita, macerated strawberries

Hanger steak, charcoal parsnip puree, smoked bone marrow jus, canola leaves

Chocolate, coconut, passionfruit, kafir lime

Wagyu upgrade 10pp

MIXOLOGY - \$60PP

Our mixologists can pair beverages with each course of the let us feed you 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.

ENTREES

Lamb cigars, rhubarb gel

King prawns, Maltese toast

Grilled octopus & squid, Romesco sauce, zucchini, gremolata

Popcorn chicken, chilli mayo

4 oysters, champagne granita, finger lime

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

Spanner crab meat, gazpacho, pickled beetroot, croutons

MAINS

Gnocchi, salsa verde, peas, mushrooms, olives

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

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

Lamb backstrap, Jerusalem artichoke, pickled mustard seeds, kohlrabi

Ralph's eye fillet
250g pasture fed

King Island porterhouse
300g pasture fed

Rangers Valley hanger
200g grain fed

mpdsteakkitchen.com

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SAUCES

Béarnaise Pepper

MPD sauce Mushroom

Garlic butter Red wine jus

3 COURSE A LA 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

Sher Wagyu porterhouse 20pp
300g pasture fed

SIDES

Hand cut chips, MPD spice

Grilled zucchini, tzatziki, mint, pickled cucumber

Roasted pumpkin, spiced honey yoghurt

Truffle mac & cheese

DESSERTS

Macerated berries, pavlova shell, ginger, rosemary ice cream

MPD Opera slice, coffee snow

Praline bavaois, pear, lime, milk chocolate