

TO START

House baked focaccia, whipped goat's curd, olive oil	10
Oysters	
Natural	4.5 ea
Champagne granita, finger lime	5 ea
Scallop, nduja crust, seaweed salad	8 ea
Popcorn chicken, chilli mayo	16

ENTREES

Kingfish, spiced buttermilk, avocado, jalapeno, lavosh	22
Steak tartare, 63° egg yolk, horseradish, potato crisps	22
Heirloom tomatoes, fresh burrata, pistachio, drunken raisins, figs	22
Spanner Crab, lemon myrtle mayo, wasabi, brown butter crumpets	26

MPD *signatures*

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

Beef Wellington 120
 Serves 2 people
 2 sauces & 2 sides

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.

JOSPER GRILL

King Island porterhouse 300g pasture fed	47
Ralph's eye fillet 250g pasture fed	50
O'Connor's scotch fillet 300g grain fed	52
Sher Wagyu rump 250g grain fed MS 5+	52
Great Southern 'Gold' ribeye 600g pasture fed	84
King Valley Wagyu scotch fillet 250g grain / barley / sorghum fed MS 9+	95
Tomahawk Market price per kg Pasture fed	
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

MPD Wagyu Burger, Swiss cheese, beetroot relish, truffle mayo, prosciutto, cos lettuce, MPD sauce, pickles	29
Fresh linguine, zucchini, tomatoes, capers, olives, basil, brown butter, pecorino	30
Chicken breast, onion textures, mushrooms, kale, crispy skin	36
Ora king salmon, miso, mushroom yuzu puree, daikon, sesame cracker	37

SIDES

Supercrunch chips, MPD spice	9
Shaved zucchini, rocket pesto, Persian feta, walnuts	12
Harissa spiced carrots, labne, salsa verde	13
Roasted Japanese pumpkin, spiced yoghurt	13
Char grilled broccolini, mushroom xo sauce, teriyaki	13
Lettuce, pickled onion, lemon, olive oil	13
Truffle mac & cheese	14

DESSERTS

Berries, lemon curd, balsamic vinegar ice cream, beetroot meringue	15
'Mango Melba', raspberry textures, candied almonds, vanilla snow	15
Valrhona "pot au chocolate", olive oil ice cream, tonka bean, Murray River salt	15
Apple tarte tatin, vanilla bean ice cream	18