

TO START

Oysters	
Natural	5.5 ea
Champagne granita, finger lime	6 ea
Garlic focaccia, whipped feta, olive oil	15
Spicy chicken wings, blue cheese sauce	16
Harissa lamb skewers, minted labneh	18

ENTRÉES

Steak tartare, horseradish, 63° egg yolk, potato chips	20
Grilled halloumi, figs, honey, pear	22
Beetroot, goat's cheese, hazelnut, mint	18
Kingfish, spiced buttermilk, avocado, cucumber pickle, fish roe	23
Salt and pepper calamari, lemon aioli	24

JOSPER GRILL

Southern Ranges porterhouse 300g grass fed	40
Southern Ranges scotch fillet 300g grain fed	54
Red Gum Creek eye fillet 250g pasture fed	56
Great Southern 'Gold' ribeye 600g pasture fed	84
Tomahawk Ask our staff for available sizes and price	MP

Sher Wagyu eye of rump 250g grain fed MS 9+	65
Sher Wagyu porterhouse 250g grain fed MS 9+	95
Sher Wagyu scotch fillet 250g grain fed MS 9+	95
Sauces	2
Red wine jus	MPD
Bearnaise	Mushroom
Chimichurri	Peppercorn Garlic butter

All steaks served with beer battered chips

MAINS

MPD wagyu burger, Swiss cheese, pickles, onion, lettuce, French's mustard, chips	26
Hand made gnocchi, wagyu beef Bolognese, parmesan	28
Crispy skin Ōra King salmon, whipped goat's curd, beetroot, frisée	38

Pork belly, asparagus, spiced slaw, parsnip	37
Lamb shoulder, braised lentils, celeriac, bbq calcots	39

SIGNATURES

Butcher's block Minimum 2 people Chefs selection of premium meats Triple cooked fat cut chips, 2 sauces and 1 side	65pp
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Beef Wellington Serves 2 people 2 sauces and 2 sides	120
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SIDES

Supercrunch chips, MPD spice	9
Shaved zucchini, rocket pesto, Persian feta, walnuts	12
Char grilled asparagus, slow cooked egg, bacon crumble	13
Pumpkin, spiced hummus, peppers, and jalapeno salsa	13
Asian slaw	13
Mac and cheese	14

DESSERT

Deconstructed tiramisu, coffee sponge, coffee glaze, mascarpone, coffee snow	15
Crème brulee, Greek yoghurt ice cream	15
Bombe Alaska, chocolate, raspberry, flamed meringue	16
Apple tarte tatin, vanilla bean ice cream	18