

Where food and service work in harmony

ENTRÉE

Rustic Garlic Bread \$12

Bruschetta with tomato, braised fennel, Sicilian olive tapenade, balsamic glaze
(h, v) \$14

Soup of the Day with chefs toasted bread \$14

Pork belly served with cauliflower puree, celeriac slaw, apple gel, pan jus (gf, df optional)

Prawn & crab ravioli with preserve lemon, parsley, capers in a rich tomato cream sauce,
topped with crispy eschalot \$22

Salmon gravlax—infused with fennel, beetroot & vodka, pickled vegetables, fried capers,
crème fraiche (gf, df optional) \$22

Pacific Oysters \$3.50 each
Natural, Nam Jim, or Kilpatrick

MAIN

Fish of the day, please ask our waiter for tonight's special MKP

Wild mushroom arancini with lemon myrtle cream, rocket & pecorino salad (v) \$32

Hungarian chicken served with potato fondant, broccolini, smoked paprika essence,
confit vine ripe tomatoes (gf) \$34

Braised lamb shanks, paris mash, dutch carrots, snow peas, pan jus,
topped with crispy eschalot (gf) \$36

Carbonara tagliatelle, shaved egg yolk, pecorino, pancetta crisps \$30

OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce

250gm Black Angus Scotch Fillet (mb+3) \$44

300gm Riverina grain fed Eye Fillet (mb+4) \$46

Mixed Grill— lamb cutlet, gourmet sausage, mini fillet mignon (cooked medium) \$46

SIDES

Thick cut chips with lemon & lime aioli (v)
Pear, pumpkin & pine nut argula salad (v, h, gf)

Paris mash potato (v, gf)
Steamed seasonal (v, h, gf)

additional sides \$10 each

SAUCES

Dianne ♦ Red Wine Jus (gf, df) ♦ Confit Garlic & Pepper ♦ Mixed Forest Mushroom

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DESSERT

Spiced cracked black pepper Brulee, with fresh berries, praline & ice-cream (gf) \$17

Passionfruit & White Chocolate Cheesecake, with fresh seasonal fruit
& dark chocolate ice cream \$17

Sticky Date Pudding, with salted caramel maison
Honeycomb & ginger tuile \$17

Affogato with vanilla bean ice cream, espresso coffee shot & frangelico \$18

Cheese board with chefs selection of 3 gourmet cheeses, dried & fresh fruits
quince paste, nuts & crackers \$25

Please ask our wait staff for gluten or dairy free dessert options

Liqueur Coffee's \$13

Sweet Irishman ~ Jameson whiskey, dash of bailey's
& butterscotch schnapps, heavy cream
caramel swirls

Burnt Orange Pearl ~ Cointreau, whipped cream,
orange rind

Layered Hot Shot ~ Galliano, floaty espresso
vanilla ice-cream side

Spanish Tango ~ Tia Maria, dash of rum, whipped cream,
grated chocolate
(don't forget to ask for a little sugar syrup to sweeten things up)

Herbal tea's & espresso's
\$4 cup \$4.90 mug