

Where food and service work in harmony

STARTERS

Garlic & cheese focaccia (v) \$16

Mediterranean bruschetta – tomato & basil salsa, haloumi & rocket pesto w/ balsamic chilli glaze (v)(h) \$20

ENTRÉE

Seared scallops – braised leek, celery, caramelized onions & apple cider buerre blanc (h)(gf) \$26

Seafood chowder– scallop, prawns, fish bites, mussels & calamari w/ charred ciabatta bread (gf option) \$28

Pumpkin & feta arancini balls – rocket, parmesan & pepita seed salad w/ creamy garlic aioli (h)(v)\$24

Pork belly – apricot gel, celeriac puree & apple & fennel slaw (gf) \$26

Pacific Oysters –your choice of: Natural (w/ Ponzu dressing) / Kilpatrick / Mornay \$4.50 each

MAIN

Fish of the day, please see your waiter for tonight's special MKP

Pan seared duck breast served w/ beetroot puree, cauliflower bake, seasonal greens & pan jus. (h)(gf)\$38

Creamy chicken alfredo – fettuccini toasted with bacon, spinach & sundried tomatoes, topped with parmesan cheese. \$36

Osso Bucco –Parsnip & swede mash, wilted baby spinach, gremolata and crispy shallots. (h)(gf)\$38

Cajun crusted tofu –vegetable broth, soba noodles, baby bok choy & sweet potato crisps. (h)(v)(gf)(df)\$32

OFF THE GRILL

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

220g Eye fillet \$48

250g Scotch fillet \$48

(add surf and turf to any of your steaks) \$10

SIDES

(Additional sides for \$12 single serve or \$16 for two person)

Roasted hasselback potato w/ sour cream & chives (v) (gf)

Sweet potato mash (gf) (h)

Rocket, parmesan, almonds, sundried tomato & citrus compote salad. (h) (gf)

Snow peas and green beans in nut brown butter (h)(gf)

Baked vegetables –squash, potato, sweet potato, zucchini, capsicum, onion and tomato.(h) (v) (df) (gf)

SAUCES AND SEASONING

Wild mushroom ♦ Red wine jus (gf, df) ♦ Szechwan pepper ♦ Dianne

DESSERTS

Profiteroles – Profiteroles filled w/ crème patisserie, topped w/ salted caramel sauce on a bed of chocolate soil & chocolate ice cream \$17

Pear tarte tatin – served warm w/double cream, fresh berries, elderflower gel & pistachio praline \$18

Spiced rice pudding – warmed poached peaches, toasted coconut & vanilla ice cream \$18

Cheese Board w/blue danish Castello, La Monique brie & Mersey Valley cheddar, dried & fresh fruits, quince paste, nuts, & crackers \$18 single / \$30 share for 2 – 3 persons

Affogato – espresso shot, honeycomb ice cream, butterscotch schnapps \$22