

We believe that food in season is food that is best. When sourcing our produce we give priority to locally grown food, we know the best suppliers, where it comes from and when it is in season. This is our privilege.

Our Summer/Autumn menu salutes the diversity in Australian cuisine. The menu is a fusion of Mediterranean and Asian influences. Join with friends to share our passion.

Seasons

\*V = Vegetarian

\*\*GF = Gluten free

## \$ an introduction

- 8 Warm bread & grissini olive oil candy balsamic tonnato bagna cauda
- 12 Crostini caprese ~ crusty bread fior di latte tempura battered vine tomato  
extra virgin olive oil Murray River salt cracked pepper fresh basil ~ \*V
- 14 Parmesan crumbed Merbein mushrooms roast garlic aioli ~ \*V
- 14 Duck pâté raspberry jelly melba toast foie gras
- 16 Confit of salted rabbit terrine melba toast
- 24 Coconut crumbed king prawns lemon aioli (3)
- 18 Fried baby calamari our famous trawler squid garlic chilli lemon
- 36 a shared affair  
Shared entrée platter for 2 people ~ fried baby calamari garlic lemon chilli,  
parmesan crumbed mushrooms roast garlic aioli, crispy pork belly on pickled green mango  
salad, slow cooked sticky short beef ribs citrus quinoa salad

## an in between

- 18 Gnocchi alla Sorrento ~ homemade potato gnocchi fresh local roma tomatoes basil garlic  
extra virgin olive oil bocconcini cheese ~ \*V
- 26 Linguine gamberi ~ al dente pasta king prawns touch of chilli garlic  
extra virgin olive oil herbs ~ \*\*GF
- 58 Grilled half lobster gratin wild mushroom risotto

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Seasonal produce mentioned is important to the makeup of our menu, however there are times when this produce is unavailable and an alternative is recommended.

Sorry no separate accounts or room charges available. Amex and Diners cards will incur a 3% surcharge. Public Holiday surcharges apply. A \$3.50pp cake plating surcharge applies for BYO cake.

\$ salads & sides

- 16 Crispy pork belly pickled green mango salad ~ \*\*GF
- 16 Tuna nicoise ~ classic French tuna salad dijonnaise vinaigrette dressing ~ \*\*GF
- 16 Cured Atlantic Salmon Salad ~ Citrus salt and sugar cured atlantic salmon lemon mayonnaise feta cheese cucumber tomato red onion herbs ~ \*\*GF
- 16 Insalata di pomodori ~ local roma tomatoes red onions cucumber olives fetta cheese balsamic dressing ~ \*V,\*\*GF
- 8 Mizuna caramelised pear salad shavings of parmesan ~ \*V, \*\*GF
- 8 Seasonal market vegetables Sunraysia lemon parsley butter ~ \*V,\*\*GF
- 8 Chunky chips Murray River pink salt ~ \*V,\*\*GF

the main event

- 26 Confit hind quarter of chicken served livornese style ~ braised caramelised onion white balsamic greens ~ \*\*GF
- 32 Saltimbocca alla Romana ~ envelopes of veal back strap filled with sage prosciutto fontina cheese pan fried in white wine green beans parmesan potato puree
- 34 Honey soy marinated Paringa grain-fed lamb fillets bok choy risotto
- 28 Braised crispy skin deboned pork shank baked potato boulangerie crushed garlic palm vinegar dressing ~ \*\*GF
- 68 Fritto misto for 2  
Fresh grilled & battered hot & cold seafood selection pickled green mango salad chunky chips
- MP Butchers cut of the day from the Spanish Grill novel potato pedro ximenez jus mizuna caramelised pear salad ~ \*\*GF
- MP Market catch of the day  
Fresh from the ocean we source the best seafood around Australia supplied by our good friends at Angelakis Bros SA – *see black board for daily seasonal dishes*

- \$ children's choice
- Choice of chunky chips or seasonal vegetables
- 16 100g eye fillet ~ \*\*GF
- 12.5 Battered fish of the day
- 12.5 Crumbed chicken tender loins
- 12.5 House pasta tomato parmesan ~ \*V,\*\*GF
- 7 Vanilla bean ice-cream chocolate sauce

#### sweet afters

- 14 Sweet shots ~ Bavarese/Panna cotta/Choc Mousse
- 14 Mango soft custard pudding ~ \*\*GF
- 14 Deconstructed apple 3 ways ~ apple tarte tatin apple torrone apple semi freddo
- 26 Mignon platter for 2 ~ selection of dessert petits fours  
*See blackboard for daily dessert specials*

#### chocolates by Trudie Chant

- 2.8 Made in Mildura – fine locally handmade chocolates  
Proudly brought to you by “Chocolate Brown”. The creator Trudie Chant provides for your pleasure a changing selection.  
Ask our staff for the current selection and gluten free options

#### cheese

- 26 Cheese tasting platter for 2 please ask our staff for our daily cheese specials

#### coffee tea

- from
- 3.8 Vittoria ORO
- 4.5 Leaf tea pot
- 13.5 Liquor coffee
- 11 Liquor Affogato
- 6 Affogato

See wine list for extensive list of dessert wines fortified wines and digestives