

Take Away / Delivery Menu

Three-Course à la Carte Special \$75 - (any entrée + main + dessert from menu/specials, all table in/out)

Amuse Bouche

Marinated Provençal olives 9

Old-school garlic bread 9

Freshly shucked Pambula oysters with Champagne vinegar & French shallot dressing side, half doz 25/ doz 48

Entrée 25

French onion soup - onions slow-cooked in red wine & beef stock, gratinéed with gruyère cheese & croutons

Scorched duck liver parfait with house pickles & garlic bread

Warm roasted mixed mushrooms (cep, enoki, oyster, & portobello) with sweet & sour red onions, roasted walnut dressing & French chèvre

Coquilles St Jacques: seared scallops, gratinéed in the shell with mushroom duxelle, béchamel sauce & gruyère cheese.

Selection of artisanal charcuterie from La Boqueria with house-made pickled vegetables & fresh bread

Main Course

Pan-roasted duck breast with swede & potato purée, red cabbage jam & a spiced honey red wine jus 45

Basque-inspired mixed baked seafood in a spicy tomato sauce with Txistora sausage, espelette pepper & haricot beans topped with crispy garlic breadcrumbs 45

Pan-fried gnocchi à la parisienne with cep mushrooms, broadbeans, green peas & truffle pecorino 36

Heritage meat special sourced from Feather & Bone, cooked with love
Call to ask what's on today - waitstaff will inform @ MP

Steak-frites: 150-gram grass-fed, Northern NSW eye fillet steak with house-made organic potato fries 45

Sauce options: Café de Paris butter / Poivrade (pepper) /

Bordelaise (beautiful, rich, red wine & bone marrow reduction sauce) + 5

Sides 9/14

Organic Sebago fries / seasonal organic green vegetables /

Organic baby cos lettuce salad, classic French Champagne vinaigrette, chervil & chives

Fromage 28

Selection of two or more cheeses with bread, fruit and nuts
(for 2 x 30-gram cheeses/ +9 extra cheese)

Dessert 17

Steamed winter treacle pudding with a crystalised ginger
& treacle ice-cream, crème anglaise

Bittersweet chocolate tart with a coconut caramel sauce,
orange blossom cream & candied orange peel

Vanilla crème brûlée with passionfruit & Provençal biscotti