

Summer Menu 2020

Amuse Bouche

Daily house-baked bread, seasoned butter 5 Marinated Provençal olives 9 Freshly shucked Pambula oysters with Champagne vinegar & French shallot dressing side half doz 25/ doz 48

Entrée

Provençal vegetable tart with housemade puff pastry, wild rocket, watercress, toasted pine nuts & Ossau Iraty, Basque Pyrenees sheeps milk cheese 24

Marinated tomato, cucumber, fennel, red onion & olive salad with French chèvre layered croutons 24

House cured ocean trout marinated in an organic French Loire white wine, olive oil & aromatic herbs. Thinly sliced on toasted pain de mie with shallot, fresh herbs & Joseph extra virgin olive oil 26

Scorched duck liver parfait with toasted baguette & housemade sweet-spiced orange marmalade 19

Seared scallops, gratinée in the shell with Basque Txistora sausage, tomato & espelette pepper topped with crisp garlic & lemon breadcrumbs 25

Selection of artisanal charcuterie from La Boqueria with house made pickled vegetables & fresh bread 24

Main Course

Spiced roasted cauliflower on lentils & chick peas braised in tomato & white wine with sweet spices & dried apricots finished with house made herbed labne 35

Pumpkin slow-roasted with garlic & sage served with pumpkin gnocchi, asparagus, green beans & snow peas dressed in sauce verte with toasted walnuts & Roquefort 36

Confit duck leg with a sweet & sour orange sauce (modern riff on *duck à l'orange*) with a fennel, orange & basil salad & Jerusalem artichoke, potato & gruyère gratin 46

Heritage ethically raised omnivorous special sourced from Feather & Bone Butchers, cooked with love - waitstaff will inform @ MP

Market Fish – MP , waitstaff will inform

Steak-frites ("steak – freet") 150-gram grass-fed, Northern NSW eye fillet steak with housemade organic potato fries 42

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 & butter lettuce salad with crème fraîche dressing & crispy shallots

Fromage 28

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

Dessert 17

Vanilla crème brûlée with poached cherries and cherry sorbet

Lemon & lime posset with macerated tropical fruits & cardamom spiced shortbread

Chocolate semifreddo with amaretti, grilled peach & salted caramel sauce

Affogato: fresh espresso, Italian hazelnut liquor, housemade ice cream 22 (+5 on 3-course menu)

We would like to thank the following producers/providores for the amazing produce and wines:

Mickeys Fruit & Veg, Redfern / Back To Eden Organics / M & T meats / Feather & Bone, Marrickville / Ergo Wines, Camperdown / World Wine Estate / Vintage & Vine / Le Secret Wines

Card fees 1% / AMEX 2%