

Autumn Menu 2021

All menu items subject to availability

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

Five-Course Chef Mini Degustation Menu \$90 - (see below)

Amuse Bouche

Daily house-baked bread, seasoned butter 5

Marinated Provençal olives 9

Old school garlic bread 7

Freshly shucked Pambula oysters with Champagne vinegar

& French shallot dressing side half doz 25/ doz 48

Entrée 25

Vegetable tart with cep mushroom, leek & Comté tart with house-made puff pastry and a wild rocket & pine nut salad

House-cured ocean trout marinated in organic French Loire white wine, olive oil & aromatic herbs. Thinly sliced and served with green grapes, beetroot, watercress & dill, dressed with verjuice & Joseph cold pressed extra virgin olive oil

Scorched duck liver parfait a sweet spiced carrot relish & old school garlic bread / extra garlic bread + 7

Seared scallops, gratinéed in the shell with mushroom duxelle, bechamel sauce & gruyère cheese

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

Main Course

Civet de canard aux pruneaux: duck leg braised in red wine with prunes & dark chocolate, served with a broad bean & potato mash 46

Slow roasted hasselback beetroot & caramelised celeriac on a white bean purée with toasted walnuts, fresh dill & soft chèvre 36

Butter-poached blue-eye cod with lobster tail & caviar on sautéed spinach, confit garlic & sauce hollandaise 55 (+10 on three-course special)

Heritage meat special sourced from Feather & Bone butchers, cooked with love - waitstaff will inform @ MP

Steak-frites (pron. "steak-freet") 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 & iceberg 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

Thin apple tart with warm dark caramel sauce, pear & Armagnac sorbet and caramel crown

Vanilla crème brûlée with late season strawberries, blackberry & Pastis sorbet

Baked dark chocolate mousse with raspberry sauce & hazelnut mascarpone

Affogato: fresh espresso, Italian hazelnut liquor, house-made ice-cream 22 (+ 5 on three course special)

Mini Degustation menu

Two person minimum, \$90.00pp

Matching wine flight \$85.00 (4 x 100ml dry wine + 50ml dessert wine)

Amuse bouche

House-made bread & seasoned New Zealand butter

Entrées

House-cured ocean trout marinated in an organic French Loire white wine, olive oil & aromatic herbs. Thinly sliced served with green grapes, beetroot, watercress & dill, dressed with verjuice & Joseph cold pressed extra virgin olive oil

Slow roasted hasselback beetroot & caramelised celeriac on a white bean purée with toasted walnuts, dill & soft chèvre (1 serve, share)

Poisson & Viande

Butter poached blue-eye cod with lobster tail & caviar on sautéed spinach & hollandaise sauce

(1 x small main course serve share)

Steak-frites "Deluxe": grass-fed NSW eye fillet steak; organic Sebago fries; Café de Paris & Sauce Bordelaise (1 steak share)

Dessert

Thin apple tart with warm dark caramel sauce, pear & Armagnac sorbet and caramel crown (1 x serve + half chocolate serve)