

Summer Menu 2021

All menu items subject to availability

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 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 an organic French Loire white wine, olive oil &
aromatic herbs. Thinly sliced on toasted pain de mie with pickled shallot, beetroot &
radish with fresh herbs & Joseph extra virgin olive oil

Scorched duck liver parfait with toasted baguette & house-made sweet-spiced
orange marmalade

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

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

Main Course

Spiced cauliflower steak with roasted ratatouille vegetables & herbed
goats curd 34

Seared blue-eye cod with organic potatoes, fennel & carrot in barigoule sauce with
charred lemon salsa & aioli (fish subject to market availability) 45

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 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 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 & 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

Vanilla crème brûlée with seasonal berries
Baked dark chocolate mousse with raspberry sauce & hazelnut mascarpone
Apricot, thyme & frangipane tart with Chantilly cream
Affogato: fresh espresso, Italian hazelnut liquor, house-made ice cream 22