S Y N E R G Y

Where food and service work in harmony

ENTRÉE

Bruschetta – tomato & basil salsa with pan fried halloumi, pesto & balsamic glaze (v) \$14

Fresh local bread with trio of dips (hommus, olive tapenade & sun dried tomato) (gf optional) \$18

Burnt butter pumpkin gnocchi with poached egg, asparagus, confit garlic, pecorino, pine nuts & baked ricotta crumbs (v) \$18

Char siu pulled pork with danish feta, beans, baby beetroot salad & vinaigrette dressing (gf) \$20 Confit duck in lotus buns with herbs & asian glaze \$22

Tempura soft shell crab with chef's slaw, topped with pineapple and pear salsa, soy glaze & roasted sesame \$22

Pacific Oysters \$3.50 each

Natural, Mornay or Kilpatrick

MAIN

Fish of the day, please ask our waiter for tonight's special MKP

Vegetarian summer stack w/ baked filo pastry cups, cauliflower mornay au gratin & salsa verde dressing (v) \$30 Double crumbed milly hill lamb cutlets, served with sweet corn puree, skordalia, honey sautéed beans & carrots, topped with sage infused white wine sauce \$36

Corn fed chicken cashew served with coconut rice, asian veg & soybean chilli sauce (gf, df) \$36 Seared king prawns & scallops, with garlic cream sauce, pilaf rice, mango & chilli salsa & toasted focaccia \$38

OFF THE GRILL

Any of the following steak prices include your choice of a side & sauce 250gm Black Angus Sirloin (mb+3) \$40 300gm Jack Creek Wagyu Scotch Fillet (mb+3) \$44 220gm Grassland Tenderloin (mb+3) \$46

SIDES

House cut rosemary & sea salt chips with crème fraîche (v)
Waldorf salad dressed with greek yoghurt & toasted pepita seeds (v, h, gf)
Skordalia lemon infused mash potato (v, gf)
Steamed seasonal greens in garlic butter (v, gf)

additional sides \$10 each

SAUCES AND SEASONING

Cafe de Paris Butter (gf) ♦ Red Wine Jus (gf, df) ♦ Confit Garlic & Pepper ♦ Mixed Forest Mushroom additional sauces \$1.50

(gf) Gluten Free (df) Dairy Free (v) Vegetarian (h) Healthy