


SNACKS

Warm Olives 16 
garlic and orange

Soybean Hummus by Anita Stewart 17
baby vegetable crudités, sesame lavash



Snow Crab Rillettes 29
watercress, crème fraîche, rye crisps

Whipped Ricotta 19
spring radish, parsley pistou, rye crisps

East Coast Oysters (6pc) 27
house hot sauce, lemon, horseradish

APPETIZERS

Chilled Cucumber and Green Grape Soup 23
deep water shrimp, yoghurt, shiso

House Greens 20

Granny Smith apple, kohlrabi, hazelnut crumb,
pecorino pepato, maple vinaigrette


East Coast Lobster and Rhubarb 35
strawberries, basil, crème fraîche

Heirloom Beet and Cherry Salad 24 
sorrel, marinated cherries, toasted cashews

Water Buffalo and Foie Gras Terrine 29
swiss chard, wild blueberry chutney

PASTA

Beef Short Rib and Gnocchetti 44
smoked stracciatella, grilled carrots, carrot top anchovy pistou

Spaghettini 36 
mushroom bolognese, olive and miso crumb

Goat Cheese Gnudi 38
English peas, tomatoes, pickled ramps

Stuffed Pasta MP
inspired weekly

MAINS

Asparagus Risotto 37
Carnaroli rice, barley, labneh

Pan Roasted Pacific Halibut 57
soft herb crust, cherry tomatoes, zucchini, spot prawn sauce

Roasted Lamb Sirloin 53
Tokyo turnip, bok choy, stone fruit chutney, olive jus

Pan Seared Scallops 55
brassica, crème fraîche, ginger and lemon sauce

Daily Cut of Beef MP
grilled and served with seasonal garnishes