

TO START

M&G Charcuterie board	32
M&G garlic bread, caramelised onion, confit garlic, mozzarella (v)	12
banitsa, filo, feta, yoghurt, sesame (nf,v)	12
oysters natural ½ doz, sherry mignonette (df, gf)	40
oysters kilpatrick ½ doz, shaved smoked bacon, classic kilpatrick sauce (df, gf)	46
chicken and leek croquette, picalilli, aoili (df,nf)	20
truffle & parmesan arancini, aoili (nf, v).....	17
braised duck spring rolls, spiced pineapple chutney (df, nf)	24
salmon roe blinis, smoked sour cream, chives (nf)	18

STARTERS

garlic prawn pot, chilli, garlic, lemon, toasted sourdough (nf)	26
kingfish crudo, tomato, green chilli and herb salsa (df, gf, nf)	28
bbq octopus, romesco sauce (df, gf)	26
hand cut beef tartare, condiments (df, nf)	28
pear and onion tart, caramelised onion, fig, blue cheese, aged balsamic (nf, v)	26
spiced carrot salad, labna,walnut, date, curry oil (v)	22

MAINS

braised local lamb, braised greens, white bean, gremolata (gf, nf)	44
crispy boneless chicken, panzanella salad (df, nf)	42
bbq pork tomahawk, sherry glaze, apricot ketchup, shaved fennel (df, gf)	42
almond crusted snapper, zucchini pesto salad, lemon (gf)	46
house made gnocchi, pumpkin, burnt butter, sage (nf, v)	32

SIDES

M&G fries, house seasoning (df, gf, nf, v)	12
blooming onion, spicy mayo (nf, v)	12
roast potatoes, rosemary, garlic (gf, nf)	14
green beans, garlic, lemon, oregano (df, gf, nf, v)	16
braised leeks, feta, walnut pangrattato (v)	16
garden salad, soft herbs, shallots, capers, house dressing (df, gf, nf, v)	14
tomato caprese, pickled red onion, mozzarella, basil, aged balsamic (gf, nf)	18

LUNCH SPECIALS

Weekly specials everyday
from 12pm - 2pm

Steak of the Month
\$40

HAPPY HOUR

Everyday
3:30pm - 5:30pm

Tap beers, house wines,
house spirits!

THE GRILL

served with watercress, lemon wedge, red wine jus and tableside mustard service

rib eye bone in 400g (df, gf, nf)	70
120 days grain fed VIC MBS2+	
hanger 300g (df, gf, nf)	46
120 days grain fed VIC	
beef tenderloin (df, gf, nf)	48
100 days grain fed VIC	
scotch fillet 300g (df, gf, nf)	50
130 days grain fed black angus NSW	
wagyu scotch fillet 300g (df, gf, nf)	60
200 days grain fed QLD MBS3+	
wagyu rump cap 250g (df, gf, nf)	98
400 days grain fed pure bred wagyu VIC MBS9+	

CONDIMENTS

luxury add-on for your steak	
‘surf & turf’ (gf, nf).....	14
king prawn garlic sauce	
mushroom porcini cream (gf, nf).....	5
diane sauce (gf, nf).....	5
fermented chilli butter (gf, nf, v).....	5
green peppercorn and brandy (gf, nf)....	5
chimichurri (gf, nf, v).....	5

M&G SIGNATURE IN-HOUSE DRY-AGED SELECTION

Indulge in premium, carefully selected cuts, expertly dry-aged on-site. Cooked to your preference and paired
with M&G fries, garden salad and red wine jus.

Ask your waiter about today’s additional speciality cuts

SHARE THE LOVE

1kg T-bone (gf, nf)	150
M&G fries, garden salad, red wine jus	
butcher’s board (gf, nf)	160
grilled sirloin, scotch fillet, bone marrow, wagyu pastrami, braised lamb shoulder, roast potatoes, garden salad, red wine jus	
braised pork shoulder (gf, nf)	120
bbq sweetcorn, coleslaw, chimichurri, M&G fries	

MEAT TEMPERATURES

RARE	Cool warm centre. Delicate and tender
MEDIUM RARE	Warm red centre. Tender, flavourful and perfectly balanced (chef’s preferred doneness)
MEDIUM	Warm pink centre. Full bodied flavour with a firm, juicy texture
MEDIUM-WELL	Light blush of pink. Hearty robust flavour with a firmer bite
WELL-DONE	Cooked through. Rich caramelized flavour and a firm texture

