

MISTER MUNRO

RESTAURANT & BAR

APPETIZER

SOURDOUGH (v)	11
Served with Balsamic Vinegar & Extra Virgin Olive Oil	
HOUSE MADE OLIVES (v, gnr, v)	12
Warm Marinated Olives	
HUMMUS & FLATBREAD (v)	16
Served with Dukkah	
BAKED GOATS CHEESE (v, gnr)	18
Served with Tomato Sugo, Basil & Sourdough	
HALLOUMI CHIPS (v, gnr)	16
Served with Herb Sour Cream	
CHARCUTERIE BOARD (n)	28
A selection of Cured Meats with Beetroot Relish, Guindillas, Cornichons & Ciabatta	

ENTREES

KARAAGE CHICKEN (gnr)	16
Lightly Coated Fried Chicken Pieces with Citrus Ponzu	
SALT & PEPPER CALAMARI	18
Lightly Fried Calamari on a bed of Rocket with Lemon Aioli	
BURRATA (v, gnr)	22
Mozzarella Cheese with Creamy Center served with Heirloom Tomato, Basil Oil & Balsamic Glaze	
SALMON GRAVLAX (gnr)	24
Cured Salmon with Lemon Creme Fraiche & Baby Capers	
ROASTED MUSHROOM SALAD (v, vg, gnr, n)	19
Roasted Mushrooms with Pear, Walnut & Yuzu Dressing	

SIDES

FRIES WITH AIOLI (gnr)	10
SEASONAL STEAMED VEGETABLES (vg, v)	13
PARMESAN GARLIC POTATOES (gnr)	16
GREEN SALAD (vg, gnr)	15

Dietary Guide - GNR = Gluten Not In Recipe, N = Has Nuts, V = Vegetarian, VG = Vegan. Please let your waiter know of any allergies or dietary restrictions you have. No Split Bills. 15% Surcharge on Sunday & Public Holidays.

MAINS

500G GRAIN FED RIB EYE (gnr)	95
Served with Roasted Mushrooms, Grilled Asparagus & Cafe de Paris Butter (to share)	
300G SCOTCH FILLET (gnr)	43
Served with Roast Parsnip, Green Beans & Red Wine Jus	
200G PORTERHOUSE STEAK (gnr)	36
Served with Potato Puree, Green Beans & Red Wine Jus	
LAMB RUMP (gnr)	38
Served with Baked Harissa Eggplant, Broccolini & Red Wine Jus	
CHICKEN MUNRO (gnr)	34
Served with Pork Sage Stuffing, Roasted Dutch Carrots & Tarragon Cream Sauce	
GNOCCHI (v, gnr)	28
Semi-Dried Tomatoes, Mushrooms, Parmesan & White Wine Cream Sauce	
BEEF RAGU	28
Slow Cooked Beef Shin with Tomato & Red Wine Sauce served on Pappardelle Pasta	
MARKET FISH	MP
Please ask your waiter for today's option	
BANGERS AND MASH	26
Cumberland Pork Sausage with Creamy Mash Potato, Caramelised Onion & Gravy	
ROASTED TAHINI CAULIFLOWER (v, gnr, n)	21
Oven Roasted Cauliflower with Cashew Cream & Golden Raisins	
AUSSIE CLASSICS	
BEER BATTERED FISH & CHIPS	24
Beer Battered Flathead served with Tartare Sauce & Fries	
CHICKEN PARMIGIANA	29
Chicken Schnitzel with Smoked Ham, Napoli Sauce & Mozzarella Cheese served with Fries & Salad	
CLASSIC VIC BURGER	24
Beef Patty (medium rare), Double Cheese, Caramelised Onion, Salad, Pickles & Burger Sauce served with Fries	
HALLOUMI BURGER (v)	24
Grilled Halloumi, Lettuce, Caramelised Onion, Tomato, Pickles & Beetroot Relish served with Fries	

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