

TO START

M&G CHARCUTERIE BOARD SERVES 2 \$26 OR 4 \$39

jamon de serrano reserva (spain), lp's saucisson sec(nsw), quattro stelle beef bresaola (nsw), capocollo calabrese chilli (nsw), soppressa (nsw), marinated olives, grissini, pickles, grilled bread, dijonaise

SOURDOUGH ARTISAN BREADS 4 PIECES \$9

house smoked butter, rosemary garlic oil, local olives (v)

M&G BAKED GARLIC BREAD \$12

nduja spread, mozzarella cheese

OYSTERS NATURAL 1/2 DOZEN \$30

seaweed, japanese dressing (gf, df)

OYSTERS KILPATRICK 1/2 DOZEN \$35

serrano jamon, classic kilpatrick sauce (gf, df)

WAGYU BEEF CHEEK CROQUETTES 3 PIECES \$19

roast garlic aioli

TRUFFLE & PROVOLONE ARANCINI 4 PIECES \$17

aioli (v)

WAGYU BEEF TARTARE \$22

parmesan, baby broad beans, anchovy dressing, crisp bread(nf)

DUCK LIVER PATÉ \$22

brioche, marsala black cherries, pistachio nuts

SEARED CANADIAN SCALLOPS 4 PIECES \$26

roast peppers, baby globe artichokes, olives, nduja oil (gf, df, nf)

CRISPY BABY CALAMARI \$22

squid ink aioli (gf, df)

CHARRED ASPARAGUS \$22

pencil leeks, parmesan, porcini dressing (v, gf, nf)

MAIN

BAKED BARRAMUNDI (WA) \$38

black mussel, saffron broth, celeriac noodles (gf, df)

LOCAL LAMB (ACT) \$39

pearl couscous, smoked tomato dressing

FOREST MUSHROOM RISOTTO \$32

porcini, swiss brown, truffle relish, mascarpone, almonds (v, gf)

SLOW BRAISED BEEF CHEEKS \$38

red wine, smoked speck, baby carrots, truffle salsa (gf)

SMOKED BBQ BABY PORK RIBS \$38

smokey bbq glaze, crispy fries, rocket leaf salad (gf)



Where possible M&G use locally sourced produce including beef, venison and lamb grown on our very own farm, 'Travale' located just North West of Canberra.

THE GRILL

All served with red wine jus & duck fat roast potatoes

RIB EYE BONE IN 400G \$64

grain fed Grasslands (gf)

BEEF TENDERLOIN 200G \$47

pasture fed Riverina (gf)

SCOTCH FILLET 300G \$45

pasture fed Riverina (gf)

SIRLOIN 250G \$37

pasture fed VIC Gippsland MBS 3+ (gf)

TAKE IT TO THE NEXT LEVEL

roasted bone marrow \$8

truffle salsa & garlic butter \$8

SAUCES \$4

mushroom porcini cream (gf)

classic béarnaise (gf, v)

blue cheese cream sauce (gf, v)

green peppercorn & brandy (gf)

MEAT TEMPERATURES

BLUE Sealed, very red in the centre. Room temperature

RARE Red in the centre. Lukewarm temperature

MEDIUM-RARE Pinkish-red in the centre. Warm temperature

MEDIUM Pink in the centre. Hot temperature

MEDIUM-WELL Very little pink in the centre. Hot temperature

WELL-DONE No pink, brown in the centre. Hot temperature

15% surcharge applies to public holidays

SHARE THE LOVE

STEAK TASTING BOARD \$129

grilled scotch fillet, tenderloin, sirloin, bone marrow, fries, leaf salad, red wine jus (gf)

LOCAL LAMB TASTING BOARD \$104

1/2 braised lamb shoulder, lamb ribs, lamb sausages, rump, fries, leaf salad, red wine jus (gf)

SIDES

PARIS MASH (v, gf) \$11

RUSTIC FRIES (v, df, gf) \$11

CHARRED BROCCOLINI (v, gf) \$15

miso butter, toasted almonds

CAULIFLOWER MAC N CHEESE (v) \$15

add truffle salsa +\$5

ROASTED SWEET CORN \$15

smoked butter, bacon salt

GREEN TOMATO SALAD (v, df, gf) \$15

cucumber, red vein sorrel, mint, szechuan pepper

ROCKET, FENNEL, GREEN APPLE (v, df, gf) \$16

honey vanilla vinaigrette

ROAST BRUSSELS SPROUTS \$16

garlic parmesan cream, crispy pork belly

DESSERT

ICE CREAM SANDWICH \$16

dark chocolate, white chocolate gelato, dulce de leche

COCONUT PANNA COTTA \$16

strawberries & rhubarb compote

STICKY TOFFEE BANANA PUDDING \$16

salted caramel ice cream

BLACK FOREST SUNDAE \$16

dark chocolate brownie

CHEESE SELECTION \$36

three cheese, quince paste, crackers



CHAMPAGNE & SPARKLING

Morgan's Bay Sparkling Brut Cuvee	South Eastern AU	NV
Innocent Bystander Pink Moscato	Yarra Valley VIC	NV
T'Gallant Prosecco	Mornington Peninsula	NV
Veuve D'Argent Blanc de Blancs	Burgundy FR	NV
Chandon Brut	Yarra Valley VIC	NV
Moet & Chandon	Epernay FR	NV

RIESLING & SAUVIGNON BLANC



Leo Buring Dry Riesling	Eden Valley SA
Nick O'Leary Riesling	Canberra District
Adelina Polish Hill Riesling	Clare Valley SA
Nick O'Leary 'White Rocks' Riesling	Canberra District
Morgan's Bay Semillon Sauvignon Blanc	South Eastern AU
Squealing Pig Sauvignon Blanc	Marlborough NZ
Bleasdale Sauvignon Blanc	Adelaide Hills SA
Voyager Sauvignon Blanc Semillon	Adelaide Hills SA
Fromm La Strada	Marlborough NZ
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA
Pierro L.T.C. Semillon Sauvignon Blanc	Margaret River WA
Tyrrels 'HVD' Single Vineyard Semillon	Hunter Valley, NSW



CHARDONNAY & OTHER VARIETALS



Saltram 1859 Chardonnay	Eden Valley SA
Devil's Lair Dance w/ the devil Chardonnay	Margaret River WA
Abel's Tempest Chardonnay	Tamar River TAS
Voyager Estate 'Girt by Sea' Chardonnay	Margaret River WA
T'Gallant Cape Schank Pinot Grigio	Mornington Peninsula VIC
Voyager Estate Chenin Blanc	Margaret River WA
Chaffey Bros 'Dufte Punkt'	Barossa Valley/Eden Valley SA
Vavasour Pinot Gris	Malborough NZ

ROSÉ & PINOT NOIR

Nick O'Leary Rosé	Canberra District NSW
St Huberts 'The Stag' Pinot Noir	Yarra Valley VIC
Giant Steps Pinot Noir	Yarra Valley VIC
Palliser Estate Pencarrow Pinot Noir	Martinborough NZ
Barringwood Pinot Noir	Barrington TAS
Kooyong Massale Pinot Noir	Mornington Peninsula VIC
Clarence House Pinot Noir	Cambridge TAS
Lerida 'Cullerin' Pinot Noir	Canberra District NSW
Amisfield Pinot Noir	Pisa/Central Otago NZ

	
\$8	\$30
\$11.5	\$45
\$12	\$52
\$14	\$55
	\$65
	\$120

	
	\$48
\$12	\$52
	\$65
	\$72
\$8	\$30
\$12	\$48
	\$52
	\$58
	\$67
	\$68
	\$75
	\$75

	
	\$49
\$15	\$55
	\$60
	\$64
\$12	\$46
	\$48
	\$50
	\$58

	
\$13	\$52
\$13	\$54
	\$66
	\$68
	\$74
	\$78
	\$79
	\$82
	\$98

MERLOT & OTHER VARIETALS

Smith & Hooper Merlot	Wrattobully SA
Tomfoolery 'Burla Negra' Tempranillo	Barossa Valley SA
Langmeil Three Gardens GSM	Barossa SA
Coriole Sangiovese	Mclaren Vale SA

SHIRAZ & SHIRAZ BLENDS

Morgan Bay Shiraz Cabernet	South Eastern AU
Rosemount 'Little Berry' Shiraz	McLaren Vale SA
Rufus Stone Shiraz	Heathcote VIC
Penfolds Koonunga Hill 76 Shiraz Cabernet	Barossa Valley SA
Primo Estate Il Briccone Shiraz Sangiove	McLaren Vale SA
Nick O'Leary Shiraz	Canberra District NSW
Torbreck Woodcutters Shiraz	Barossa Valley SA
Chaffey Bros SUPERBAROSSA Shiraz Cab	Barossa Valley SA
Oliver's Taranga Shiraz	McLaren Vale SA
Pepperjack Scotch Fillet Graded Shiraz	McLaren Vale SA
Bleasdale Generations Shiraz	Langhorne Creek SA
Wolf Blass Grey Label Shiraz	McLaren Vale SA
Yalumba 'Paradox' Shiraz	Barossa Valley SA
Rockford Rod & Spur Shiraz Cabernet	Barossa Valley SA

CABERNET & CABERNET BLENDS

Hartogs Plate Cabernet Merlot	Margaret River WA
Wynns 'The Gabels' Cabernet Sauvignon	Coonawarra SA
Amelia Park Cabernet Merlot	Margaret River WA
Hay Shed Hill Cabernet Merlot	Margaret River WA
Best's Great Western Cab Sauvignon	Great Western VIC
Penny's Hill 'Edwards Road' Cabernet Sauv	McLaren Vale SA
Yalumba 'The Cigar' Cabernet Sauvignon	Coonawarra SA
Vasse Felix 'Premier' Cabernet Sauvignon	Margaret River WA

FROM THE CELLAR

Yalumba 'The Signature Cab Sauv Shiraz'	Barossa Valley SA	2016	\$118
Torbreck 'The Struie' Shiraz	Barossa Valley SA	2019	\$125
Henschke Keyneton Euphonium Shiraz Cab	Barossa Valley SA	2015	\$125
Penfolds bin 389 Cabernet Shiraz	Various Regions SA	2018	\$181
Jasper Hill 'Georgia's Paddock' Shiraz	Barossa Valley SA	2019	\$200
Clonakilla Shiraz Viognier	Canberra District NSW	2019	\$200
Penfolds St Henri Shiraz	McLaren Vale, Barossa SA	2017	\$202
Woods Crampton Phillip Patrick Shiraz	Barossa Valley SA	2018	\$249
Yalumba Octavius Old Vine Shiraz	Barossa Valley SA	2016	\$269
Penfolds RWT Shiraz	Barossa Valley SA	2017	\$349

FORTIFIED WINES

\$12	\$52	Penfolds Club Tawny Port	South Australia	NV	\$7.5	\$48
	\$58	Cambells Rutherglen Topaque	Rutherglen VIC	NV	\$8.5	\$65
	\$60	Galway Pipe Tawny Port	Australia	NV	\$10.5	\$95
	\$64	Penfolds Grandfather Rare Tawny Port	South Australia	NV	\$19	\$230

DESSERT WINES

\$8	\$30	Mr Riggs Sticky End	McLaren Vale SA	2016	\$11	\$44
	\$48	Vasse Felix Cane Cut Semillon	Margaret River WA	2016	\$11	\$44
	\$52	Long Rail Gully SSC	Canberra District NSW	NV	\$13	\$49
	\$54					
	\$58					
\$16	\$69					
	\$69					
	\$74					
	\$75					
\$17	\$76					
	\$76					
	\$85					
	\$105					
	\$110					

COCKTAILS

MARTINI | \$18

Have it dry, dirty, Vodka or Gin, have it with a twist. Just have it.

MOJITO | \$16

Rum, mint, soda, sugar and lime

MARGARITA | \$18

Tequila, lime and Cointreau

OLD FASHIONED | \$18

Bourbon, bitters, sugar

SOUPS | \$17

Whisky, Amaretto, Pisco..your choice!

ESPRESSO MARTINI | \$18

Vodka, Tia Maria and espresso

NEGRONI | \$15

Gin, Campari and red vermouth

COSMOPOLITAN | \$15

Vodka, Cointreau, cranberry and lime

LONG ISLAND ICE TEA | \$18

Vodka, Gin, Rum, Tequila, Cointreau, lemon and coke

APEROL SPRITZ | \$16

Aperol, Prosecco, Soda

MOSCOW MULE | \$16

Vodka, Lime, Ginger Beer

TOBLERONE | \$15

Baileys, Tia Maria, Frangelico