

MM DINNER

MISTER MUNRO

R E S T A U R A N T & B A R

SMALLS

FRESH COOKED BAGUETTE WITH CULTURED BUTTER	5 p p
MUSHROOM & MOZZARELLA ARANCINI, HERB AIOLI	16
VEGETABLE DUMPLINGS, CHILLI OIL	19
CALAMARI, HARISSA AIOLI, LEMON	18
PORK BELLY, BRAISED RED CABBAGE, BALSAMIC GLAZE	21
CARAMELISED ONION & GRUYERE TART, ROCKET	21

LARGE

BEEF BOURGUIGNON, GNOCCHI, MUSHROOM, BACON, RED WINE SAUCE	30
SEARED GOLDBAND SNAPPER, BROCCOLINI, MANDARIN BURNT BUTTER (AUS)	36
BRINED HALF CHOOK, BRAISED LEEKS, DIJON CREAM SAUCE	34
PRAWN LINGUINE, GARLIC WHITE WINE CREAM SAUCE	32
ROASTED BUTTERNUT PUMPKIN, MUSHROOM, POLENTA	32

GRILL

250G PORTERHOUSE STEAK	38
200G LODDON VALLEY LAMB BACKSTRAP	46
300G SCOTCH FILLET GRAIN FED 100 DAY GRAIN FED MB2	48
500G RIBEYE 150 DAY GRAIN FED MB2	76

SERVED WITH CHOICE OF SAUCE- RED WINE JUS, MUSHROOM JUS,
PEPPERCORN JUS, CHIMICHURRI OR MUSTARD

SIDES

FRIES, CONFIT GARLIC AIOLI	10
CEASER SALAD, SOURDOUGH, SMOKED BACON, EGG, GRANA PADANA	16
ROASTED HEIRLOOM CARROTS, FETA, DUKKAH	14
SAUTEED GREENS, KALE, CAVOLO NERO, BROCCOLI, LEMON, ALMONDS	13
ROCKET SALAD, PARMESAN, BALSAMIC	16

PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS YOU HAVE.

215 LITTLE COLLINS STREET, MELBOURNE 3000. PH:03 9669 0026. MISTERMUNRO.COM.AU

NO SPLIT BILLS. 15% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS/1.5% CC SURCHARGE.