

*Marble
& Pearl*

STARTERS

— An appetiser is just an excuse for an extra meal

Oysters

- Natural ^{GF} \$5 ea
Red shallot vinegar
- Marble & Pearl ^{GF} \$6 ea
Spinach & Cheese

Caviar – house caviar bumps with chilled Grey Goose vodka

- Oscietra Caviar Bump \$25
Served with chilled Grey Goose vodka or Billecart Salmon Brut
- Beluga \$340
30g served with traditional accompaniments

Pastels – Brazilian fried pastry street food

- Served with housemade red chimichurri* \$9 ea
- Corn & Cheese
- Beef, Jalapeno & Cheese

Prawn Cocktail ^{GF}

- Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce* \$28

Peruvian Ceviche of Red Snapper ^{GF}

- Tigers milk, red chilli, coriander & sweet potato* \$25 | \$38

Salt & Pepper Calamari

- Curry leaves, green chilli, parsley & saffron mayonnaise* \$25 | \$35

Sausage

- Pork \$15 ea
- Duck

Miso Glazed Bone Marrow

- Grilled baguette & pickled onion* \$22

MAIN

— Drink wine. It isn't good to keep things bottled up

Seafood Chowder <i>Creamy mixed seafood potato soup with grilled baguette</i>	\$32
Spaghetti Marinara <i>Prawns, calamari, fish, mussels, chilli, garlic, olive oil</i>	\$39
Seafood Pie <i>White & pink fish, mussels, prawns, braised leeks</i>	\$42
Vegan Moussaka <small>VN</small> <i>French lentils, eggplant, zucchini, potatoes, Napoli sauce & vegan cheese</i>	\$30
Spaghetti Wagyu Bolognese <small>GFO</small> <i>Slow braised minced Wagyu beef & napoli</i>	\$30
Wagyu Beef Pie <i>Wagyu beef braised in red wine & vegetables</i>	\$35
Beef Wellington (35 min cooking, med rare only) <i>250g O'Connors premium eye fillet, prosciutto, truffle mushroom duxelle</i>	\$68

SEAFOOD

—When life gives you lemons, *order the lobster tail*

— *Add Caviar to any dish* \$25

Pan Fried Whole Flounder \$52
Olive oil, parsley & lemon, served with fries and green leaves

Market Fish of the Day MP
Served with fries and green leaves, choice of -
— *Pan fried*
— *Beer battered*

— *Mayve next time...*
Order available 36 hours beforehand

Alaskan King Crab Legs 1/2 lb / 1lb GF \$55 | \$110
Grilled Alaskan King Crab legs with hot clarified butter

Southern Rock Lobster MP
— *Mornay*
White gruyère cheese sauce

— *Grilled* GF
Garlic butter, crustacean oil

M&P

PARRILLA

— I hate reality but it's still the best place to get a good steak.

— All steaks are GF and served with our housemade red & green chimichurri on the side

Scotch Fillet

— O'Connors, MB4+ Scotch Fillet 250g \$44

Eye Fillet

— O'Connors, Premium Grass Fed MB2/4 200g \$55

— O'Connors, Premium Grass Fed MB2/4 (28 days) 300g \$80

Rib Eye

— O'Connors, Premium Grass Fed MB2/4 (28 days) 500g \$85

Porterhouse

— Southern Ranges, Grain Fed MB4+ (28 days) 250g \$43

Fillet Mignon

— O'Connors, Premium Grass Fed MB2/4 (28 days) 200g \$60

Surf & Turf - Fillet Mignon

— Add Grilled Prawns GF \$85

— Add 1/2 Lobster Tail GF \$95

— Add Lobster Tail GF \$120

Add to any steak

— Grilled Prawns with garlic butter GF \$25

— Add 1/2 Lobster Tail with garlic butter GF \$35

— Grilled Lobster Tail with garlic butter GF \$70

ACCOMPANIMENTS

— I followed my heart and it led me to The Kingston

Sauces	\$5 ea
— Béarnaise <small>GF</small>	
— Green Pepper <small>GF</small>	
— Mushroom <small>GF</small>	
— Red Wine Jus <small>GF</small>	
— Roquefort Blue Cheese	

Butters	\$5 ea
— Porcini & Truffle <small>GF</small>	
— Café de Paris <small>GF</small>	
— Garlic <small>GF</small>	
— Trio	\$10

SIDES

Creamy Mashed Potato <small>GF</small>	\$12
Potato Gratin	\$12
Mac & Cheese	\$12
— <i>Add Truffle</i>	\$21
— <i>Add Truffle & Lobster</i>	\$28
French Fries	\$12
— Truffle Fries	\$15
Green Beans <small>GFVN</small>	\$14
Crisp Green Salad <small>GFVN</small>	\$14
Roasted Brussel Sprouts	\$16
<i>Served with shallots & bacon</i>	

M&P

DESSERTS

— The classics are classics for a reason

Crème Brûlée <small>GF</small>	\$16
Classic Lemon Tart	\$16
Chocolate Delice	\$16
Affogato <i>Served with your choice of liqueur</i>	\$16
Cheese Selection <small>GFO</small> <i>A selection of International & Australian cheeses served with muscatels</i>	\$26

KIDS MENU

Spaghetti Napoli	\$16
Spaghetti Bolognese	\$16
Fish & Chips	\$16
Steak & Chips	\$16
Chicken Schnitzel & Chips	\$16
Chicken Parma & Chips	\$16
Ice Cream	\$7

10% surcharge applies on Sundays

15% surcharge applies on Public Holidays

The logo for M&P, featuring the letters 'M' and 'P' in a stylized, serif font, with an ampersand between them. The logo is positioned in the bottom right corner of the page.