STARTERS

SOUP OF THE DAY GARLIC TURKISH BREAD WITH CHEESE	\$8.50 \$8.50 \$9.00
BRUSCHETTA (V)	\$12.00
BASIL, TOMATO, SPANISH ONION $\&$ BALSAMIC GLAZE ADD: CHICKEN	\$15.00
OYSTERS NATURAL	
1/2 DOZ	\$18.00
1 DOZ	\$36.00
OYSTERS KILPATRICK	



SALADS

1/2 DOZ \$19.00 1 DOZ \$38.00

NACHOS (GF) (V) \$16.00 WITH MELTED CHEESE, MILD SALSA, GUACAMOLE,

JALAPENOS & SOUR CREAM
ADD: PULLED PORK \$19.50

ASIAN STYLE SALT & PEPPER FRIED \$16.00 CALAMARI

WITH SZECHUAN PEPPER & SEA SALT, SERVED WITH LIME AIOLI

ASIAN PORK BELLY ADOBO SPRING ROLLS \$15.00

WITH HOUSE MADE THAI CHILLI PLUM SAUCE & COS LETTUCE, CARROT, CUCUMBER & SNOW PEA SPROUTS

ANTIPASTO PLATTER - FOR ONE \$21.00

WITH MARINATED OLIVES, SALAMI, PROSCIUTTO, TOASTED TURKISH BREAD, CAPSICUM DIP, SEMI SUNDRIED TOMATOES, DANISH FETA & GRISSINI STICKS

FOR TWO \$38.00

SHARING PLATTERS

AMERICAN PLATTER FOR TWO \$65.00

MHQ NEW YORKER SLIDERS, BBQ PORK RIBS IN A STICKY BBQ SAUCE, PULLED PORK TACOS, CHIPS & GARDEN SALAD, MAC & CHEESE FRITTERS

ASIAN PLATTER FOR TWO \$55.00

ASIAN PORK BELLY ADOBO SPRING ROLLS WITH HOUSE MADE THAI CHILLI PLUM SAUCE, ASIAN SALT & PEPPER CALAMARI WITH LIME AIOLI, GRILLED PRAWN POPS, CHICKEN PRAWNS SUI MAI, ASIAN SLAW NOODLE SALAD

CLUB SALAD

MARINATED IN OLIVE OIL, GARLIC, FRESH HERBS, CHARGRILLED SERVED ON A CRISP SALAD OF COS LETTUCE, RADICCHIO LEAVES, BACON, CHERRY TOMATOES, DICED CUCUMBER, DANISH FETTA, SPANISH ONION, CIABATTA CROUTONS & SERVED WITH BASIL MAYO DRESSING

CHICKEN BREAST SKEWERS \$24.50
CHARGRILLED PRAWN SKEWER \$29.50

\$24.00

SAGANAKI PRAWNS CHORIZO SALAD

WITH CHERRY TOMATOES, ROCKET, FRESH BASIL WITH BALSAMIC DRESSING

CAESAR SALAD \$19.00

CRISPY BACON, CROUTONS, POACHED EGG, COS LETTUCE, SHAVED PARMESAN $\ensuremath{\mathcal{G}}$ ANCHOVY DRESSING

WITH CHICKEN \$25.00

STICKY PORK BELLY ON AN ASIAN SALAD \$22.00

CUCUMBER, SPANISH ONION, CARROT, CORIANDER, MINT, RICE NOODLES, MIX LETTUCE FINISHED WITH ASIAN DRESSING

SIDES

BEER BATTERED STEAK FRIES SERVED WITH ROSEMARY SEA SALT SERVED WITH AIOLI	\$8.00
WEDGES SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE	\$12.50
GREEK SALAD	\$8.00

BURGERS

MHQ NEW YORKER \$20.00

MORDYHQ CHARGRILLED BEEF CHEESEBURGER, COS LETTUCE, PICKLES, AMERICAN CHEESE, DILL MAYO, BBQ SAUCE ON A BRIOCHE BUN SERVED WITH CHIPS

WHY NOT DOUBLE STACK IT!!?

\$6.00 ADD EXTRA BEEF PATTY AND CHEESE ADD BACON \$2.00

ASIAN PORK BELLY BURGER

SLOW COOKED PORK BELLY, WITH ASIAN SLAW, HOISIN MAYO, ON A BRIOCHE BUN WITH CHIPS

VEGETARIAN BURGER (V) \$19.00

BROAD BEANS, PEAS, POTATO AND SPINACH SEASONED WITH AROMATIC SPICES, LIGHTLY COATED IN BREADCRUMBS, FLECKED WITH OATS AND PARSLEY SERVED ON BRIOCHE BUN WITH COS LETTUCE SHREDDED CARROT AND BEETROOT BALSAMIC BELISH

FROM OUR CHARGRILL

300GM PORTERHOUSE	\$36.00
250GM SCOTCH FILLET	\$30.00
220GM EYE FILLET	\$38.00
220GM FILLET MIGNON	\$39.00
500GM RUMP STEAK	\$32.00

SAUCES:

PEPPER, MUSHROOM, GRAVY OR GARLIC BUTTER

ALL STEAKS 120-150 DAYS GRAIN FED STOCKMANS VALLEY SOURCED FROM YARRA VALLEY. COOKED TO YOUR LIKING AND SERVED WITH CHOICE OF MASH, CHIPS & SALAD OR VEGETABLES

MAIN COURSE

CHICKEN BREAST	\$25.00
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STUFFED WITH MOZZARELLA, HAM WITH A CREAMY SUNDRIED TOMATO, PESTO SAUCE SERVED ON MASH

SESAME CRUMBED PORK SCHNITZEL \$22.00

WITH AN ASIAN SALAD & STICKY PLUM SAUCE

MARINATED CHICKEN SKEWERS \$26.50

SERVED ON GRILLED SAGANAKI DRIZZLED MINT YOGHURT WITH BEETROOT, FETTA & WALNUT SALAD

CLASSIC CHICKEN PARMA OR CHICKEN \$25.50 SCHNITZEL

WITH CHIPS & SALAD

PASTA/RISOTTO/STIR-FRY

HOKKIEN NOODLES CHICKEN VEGETABLE \$24.50 STIR FRY

WITH MILD PEANUT SAUCE

\$18.00

WITHOUT: CHICKEN \$20.00

LINGUINE \$25.00

WITH CHICKEN, AVOCADO, SPINACH IN GARLIC WHITE WINE CREAM SAUCE

\$26.50 **VEAL TORTELLINI**

CALABRESE SALAMI, OLIVES, CAPSICUM & CHILLI IN A TOMATO NAPOLI SAUCE

RISOTTO \$26.50

PANCETTA, PEAS, CHIVES, MUSHROOMS FINISHED WITH VEGETABLE STOCK & CREAM, TOPPED WITH CRUMBLED GOAT'S CHEESE

VEGETARIAN RISOTTO (V) \$24.50

ROASTED CARROT, ZUCCHINI, LEEK, CAPSICUM & MUSHROOMS, FINISHED WITH SPINACH & SHAVED PARMESAN

SEAFOOD

GARLIC PRAWNS (GF)

PLUMP PRAWNS TOSSED IN WHITE WINE, CREAM & GARLIC SAUCE, SERVED WITH JASMINE RICE & SALAD

SEAFOOD PLATTER FOR ONE \$36.00

\$24.00

Entrée

\$35.00

Main

CHARGRILLED PRAWN SKEWER, THREE BATTERED SCALLOPS, & BATTERED FLAKE, WITH CHIPS, GREEK SALAD, HOUSE MADE TARTARE SAUCE, ASIAN SALT & PEPPER CALAMARI AND CHOICE OF OYSTERS NATURAL OR KILPATRICK

FRESH BEER BATTERED FLAKE & CHIPS \$26.00

FRESH MORDY BEER BATTERED FLAKE & CHIPS, SERVED WITH A GARDEN SALAD & HOUSE MADE TARTARE SAUCE

FISH OF THE DAY \$26.50

GRILLED FINISHED WITH LEMON DILL BUTTER

ASIAN STYLE SALT & PEPPER FRIED \$26.50

CALAMARI

SZECHUAN PEPPER, SEA SALT, WITH CHIPS, SALAD AND LIME AIOLL

T 2 T E A S	- \$4.50	DESSERTS	
FRENCH EARL GREY		LEMON TART	\$9.50
CHAI		SERVED WITH CREAM	
MELBOURNE BREAKF	AST	DEL CHIM WAFFLE	#0.50
JUST PEPPERMINT		BELGIUM WAFFLE WITH NUTELLA SAUCE & VANILLA BEAN ICE CREAM	\$9.50
SENCHA GREEN TEA		WITH NOTELLA SAUCE & VANILLA BEAN ICE CREAM	
EARL GREY		MINI PAVLOVA (GF)	\$9.50
MONK PEAR		WITH BERRIES & CREAM	
LEMONGRASS & GIN	GER	STICKY DATE	
JUST CHAMOMILE		WITH BUTTERSCOTCH SAUCE & ICE-CREAM	\$9.50
ENGLISH BREAKFAST		WITH BUTTERSCOTCH SAUCE & ICE CREAM	
FRUITALICIOUS		TIRAMISU	\$9.50
		WITH CREAM	
COFFEE -	\$4.00	KIDS MENU	
	CAPPUCCINO	CHICKEN NUGGETS	\$9.00
LATTE		BATTERED FISH	\$9.00
LATTE LONG BLACK	SHORT BLACK		
	MACCHIATO	KIDS MINI CHEESE BURGER	\$9.00
LONG BLACK FLAT WHITE	MACCHIATO	KIDS MINI CHEESE BURGER LINGUINI WITH NAPOLI SAUCE	\$9.00 \$9.00
LONG BLACK			•



