

SHARE PLATES

PROVE PATISSERIE SOURDOUGH RYE, SPICED PUMPKIN BUTTER (V.NF.VGO)	\$12
ROSEMARY & ORANGE MARINATED OLIVES (VG.GF.NF)	\$8
RAW BEEF AND PISTACHIO GOLGAPPA [4], PARMESAN CREME FRAICHE	\$18
CRISPY ONKAPARINGA BRIE [2], CAULIFLOWER CREAM, ORANGE MARMALADE, SOFT HERBS (V.NF)	\$16
TUNA CARPACCIO, BAGNATO ROSSO, SHALLOTS, LEEK ASH OIL, BASIL (PESC.DF.GF.NF)	\$24
CRISPY TOFU SANDO, PICKLED RED CABBAGE, HERB AIOLI (VG.NF)	\$14
BEETROOT DIP, DUKKA, SOFT HERBS, CROSTINI (V)	\$18
BRUSSELS SPROUTS, PROSCIUTTO & GARLIC SAUCE, TOGARASHI, SHALLOTS, PARMESAN	\$18
STEAMED NDUJA CAULIFLOWER, ROMESCO SAUCE, CHIMICHURRI (DF.GF.VGO)	\$24
FLORIDIA BURRATA, CHILLI HONEY, BASIL, HOUSE MADE FOCACCIA (V.NF)	\$29
CRISPY POTATOES, SPANISH HOT SAUCE (VGO.NF.GF.DF)	\$14
MV POLENTA CHIPS [8], ROASTED CAPSICUM MAYO (VGO.NF.GF.DF)	\$16
MV BURGER, COMTE, TRUFFLE MAYONNAISE, PICKLES	\$21
'PASTA ALLA NORCINA', RIGATONI, PORK SAUSAGE, RICOTTA, PARMESAN, TRUFFLE (NF)	\$32
O'CONNOR'S ANGUS SIRLOIN MB+5 [200G], PARSNIP PUREE, REDWINE SHALLOT SAUCE (GF.NF)	\$48

DESSERT

COFFEE CREME CATALAN (NF, GF, V)	\$16
GIANDUJA CHOCOLATE CAKE, COINTREAU CREAM, ORANGE (V.GF)	\$18

VG: VEGAN | V: VEGETARIAN | GF: GLUTEN FREE | DF: DAIRY FREE | VGO: VEGAN OPTION
NF: NUT FREE | PESC: PISCATARIAN | GF*: GLUTEN FREE OPTION

MOTHERBOARD

A SELECTION OF CHEESE, CHARCUTERIE, PICKLES, NUTS, OLIVES, BAGUETTE	\$58
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CHEESE

A SELECTION OF OUR WEEKLY CHEESES SERVED WITH LAVOSH AND QUINCE PASTE	\$38
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PAIR WITH A WINE FLIGHT 3X 50ML	\$25
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CHARCUTERIE

A SELECTION OF OUR WEEKLY MEATS WITH BAGUETTE AND PIPARRAS	\$36
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MOTHER KNOWS BEST FEED ME

LET OUR CHEFS TAKE CARE OF YOUR TABLE WITH A SELECTION OF MV'S SIGNATURE DISHES OVER 4 COURSES	\$79PP
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1% CREDIT + DEBIT SURCHARGE | 1.5% AMEX SURCHARGE | 0% EFT SURCHARGE
10% SUNDAY SURCHARGE 15% PUBLIC HOLIDAY SURCHARGE