



ALL DAY MENU AVAILABLE 11.30AM - LATE
PLEASE ORDER AND PAY AT THE BISTRO

Soup of the Day w/ Grilled Italian Bread (V)	13
Thai-Style Roast Beef Salad w/ Nahm Jim (GF)	19
Pumpkin Salad w/ Roasted Red Peppers, Rocket, Baby Spinach, Spiced Nuts & Honey Dressing (V/GF)	18
Salt & Pepper Squid w/ Crunchy Noodle Salad & Aioli (GF)	16
Chilli & Garlic Prawn Linguine w/ Rocket & Lemon	21
Spinach, Ricotta & Tomato Lasagne w/ Green Salad (V)	15
Spicy Beef Nachos w/ Guacamole, Sour Cream & Salsa (GF)	17
Penne w/ Chorizo, Cherry Tomatoes, Rocket & Shaved Parmesan	16
MPB Pie of the Day w/ Mash, Peas & Gravy	16
Free-Range Chicken Schnitzel w/ Salad, Fries & Chilli Aioli	18
MPB Lean Beef Burger w/ Spiced Beetroot, Cheddar, Onion Relish, Lettuce & Seeded Mustard Mayonnaise w/ Salad OR Fries	18
MPB Scotch Fillet Steak Sandwich w/ Onion Relish, Spiced Beetroot, Chimichurri Sauce, Lettuce & Mayonnaise w/ Salad OR Fries	19
MPB Lamb Burger w/ Mango Chutney & Fetta w/ Salad OR Fries	19
Grilled 'Spring Hill' Beef Sausages w/ Mash & Onion Sauce (GF)	22
MPB BLT Sandwich - Free-Range 'Otway' Bacon, Lettuce, Tomato Relish & Avocado Mayonnaise w/ Salad OR Fries	15
Beer-Battered Fish & Chips w/ Salad, Tartare Sauce & Lemon	22

[GF] – GLUTEN FREE [V] – VEGETARIAN

BAR SNACKS & SIDES

Shoestring Fries w/ Tomato Sauce	4/9
Spicy Wedges w/ Sweet Chilli & Sour Cream	5/11
MPB House-Spiced Nut Mix	3
MPB Mixed & Marinated Olives (GF)	7
House-Made Dips (3) w/ Grilled Italian Bread & Grissini (V)	19
MPB Mezze Selection w/ Grilled Italian Bread & Grissini	24
- Changes Daily - See Daily Specials Board	
'Farmhouse' Cheese Plate w/ Crackers & Seasonal Fruit (Serves 2-3)	24
Steamed Greens	6
Gravy	2
Garlic Bread	6
Mushroom Sauce	3

DESSERT/TEA & COFFEE

Smashed Pavlova w/ Seasonal Fruit & Cream	10
Coffee/Tea by Single Origin	3.5



* PLEASE SEE OVER FOR LUNCH MENU *

LUNCH MENU AVAILABLE 11.30 - 3.00PM

PLEASE ORDER AND PAY AT THE BISTRO

Tuna Salad Niçoise (GF) - inspired by Chef Damien Pignolet	19
Free-Range Chicken Salad w/ Avocado, Capers, Semi-Dried Tomatoes & Ranch Dressing (GF)	22
Char-Grilled Vegetable & Couscous Salad w/ Harissa Dressing (V)	18
Wild Mushroom Risotto w/ Shaved Parmesan (V/GF)	19
Smoked Ham & Spinach Frittata w/ Green Leaf Salad (GF)	17
Grilled Fish of The Day - See Daily Specials Board (GF)	24
Crispy-Skinned Atlantic Salmon w/ Chat Potatoes, Cherry Tomatoes, Baby Beans & Olives - Gazpacho Sauce (GF)	24
Slow-Braised Lamb Casserole w/ Mash (GF)	23
Twice-Cooked 'Otway' Pork Belly w/ Herb & Citrus Salad - Sticky Sauce (GF)	24
Slow-Cooked 'Coorong' Beef Rib w/ Coleslaw & Smokey Barbeque Sauce (GF)	24
Char-Grilled 'Cape Grim' Rib Sirloin 300g w/ Roasted Autumn Vegetables, Baby Spinach & Salsa Verde (GF)	26

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MPB is registered to the RSPCA Choose Wisely initiative - to improve the welfare and treatment of farm animals. MPB uses ONLY Free-Range Eggs, Chicken & Pork.

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