

## SHARE PLATES

SOURDOUGH RYE, HOUSE CHURNED BUTTER (V, NF)	\$9
CRISPY SICILIAN OLIVES, CALABRIAN CHILLI (VG, NF)	\$12
BORGO CAPOCOLLO, PIPARRA (DF, GF, NF)	\$24
COMPRESSED CUCUMBER, WHIPPED OLIVE, TOMATO, ONION (VG, NF, GF)	\$14
CHOPPED TUNA, SPRING ONION, FRESH ROE, NORI RICE CRACKER (PESC, NF)	\$15
UNAGI AND SHISO SPRING ROLL, PLUM SAUCE [2] (PESC, NF)	\$10
MOSTLY LEEKS & HUMMUS ON TOAST, HAZELNUTS (VG NF*)	\$16
HAND TIED BURRATA, LOCAL PLUMS, GRAPPA (V, NF, GF)	\$28
RAW KINGFISH, WATERMELON, PICKLED FENNEL (PESC, NF, GF, DF)	\$21
CRISPY POTATOES, CONFIT GARLIC & CHILLI MAYONNAISE (VG*, NF)	\$12
POLENTA CHIPS, SPICY TOM YUM MAYO (VG*, GF)	\$12
HOUSE SMOKED SALMON, KOHLRABI SALAD, CRISPY LEEK (PESC, DF, NF, GF)	\$20
MIZUNA SALAD, APPLE, RED ONION, CURRANTS, HAZELNUT (VG, GF, NFO)	\$15
OCTOPUS CARPACCIO, ADELAIDE HILLS FIGS, PAPRIKA (PESC, NF, GF)	\$18
MV BURGER, COMTE, TRUFFLE MAYONNAISE, PICKLES (NF)	\$19
FRESH FIORE PASTA NAPOLITANA, AGED BALSAMIC (VG, NF)	\$22
MUSE FULL BLOOD WAGYU RUMP 9+ (200G), CHILLI RELISH (GF, NF)	\$42

VG: VEGAN | V: VEGETARIAN | GF: GLUTEN FREE | DF: DAIRY FREE | \*: CAN BE

## MOTHERBOARD

A SELECTION OF CHEESE, CHARCUTERIE, PICKLES, NUTS, OLIVES, BAGUETTE \$55

## CHEESE

A SELECTION OF OUR WEEKLY CHEESES SERVED WITH LAVOSH, SPICED APPLE CHUTNEY \$38

PAIR WITH A WINE FLIGHT 3X 50ML \$20

## DESSERT

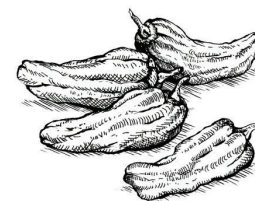
VANILLA CRÈME BRULÉE (NF, GF) \$14

CHERRY WHITE CHOCOLATE PANNACOTTA, CHERRY SAUCE, MERINGUE (NF,GF) \$14

## MOTHER KNOWS BEST FEED ME

LET OUR CHEFS TAKE CARE OF YOUR TABLE \$79PP

WITH A SELECTION OF MV'S SIGNATURE DISHES OVER 4 COURSES



1% SURCHARGE ON CREDIT + DEBIT CARDS | 1.5% SURCHARGE FOR AMEX  
NO EXTRA SURCHARGE WITH EFT | 10% SURCHARGE ON SUNDAYS  
15% SURCHARGE ON PUBLIC HOLIDAYS