

dinner

line caught tuna	46
herb marinated white beans, greek olives, heirloom tomato, arugula pesto	
mahi mahi	40
ratatouille hash, kalamata olive aioli	
blackened local fish	48
polenta, prawns, grilled scallions, chilli butter sauce	
loch duart salmon	42
asparagus risotto, prosciutto & garlic broth	
roast free range chicken	38
oyster mushroom, new potato, spinach, caper & lemon jus	
niman ranch pork shank	38
spring onion & roast garlic mash, baby heirloom carrots, whole grain mustard	
rosen farm lamb chops	64
golden beets, asparagus, mint pesto	
flat iron steak	34
truffle & parmesan fries, garlic herb butter	
meat du jour	m.p.
arugula, balsamic vidalia, mh worchestershire	

please inform your server of any dietary requirements or allergies
at 15% & VAT at 12% is applied to all bills

bites

Small plates made for sharing so order a few early while you relax with a glass of wine.

grilled prawns 20
red chilli, lime, garlic, parsley, EVOO

octopus 18
n'duja, fondant potato, toum

mussels 20
all'amatriciana

frito misto 16
crawfish, shrimp, calamari, marinara

cauliflower fritti 10
truffle oil, sea salt, garlic aioli

avocado hummus 16
feta, pepperoncini, pita

fried manchego 12
orange blossom honey, sourdough

buffalo pork belly 16
pickled celery & carrot,
blue cheese dressing

pan fried chicken liver 14
chorizo, green apple, spinach,
sherry gastrique

salumi plate

From Italy to NYC to SF, we search for the tastiest cured meats produced by artisan salumerie.

Selection of four meats – 26

prosciutto di san danielle
18-month riserva - friuli, italy
bresaola - lombardy, italy
hot coppa - san francisco
sopressata - salt lake city

cheese plate

Farmhouse cheeses, made by hand, using traditional methods of manufacturing and aging.

Selection of four cheeses – 24

5-year old gouda - holland
humboldt fog - california
manchego - spain
roaring forties - australia

Craving both? Do it for \$46.

raw

beetroot 12
green apple, sunflower seed,
horseradish, sweet cider vinaigrette

fresh shucked oysters 3.50ea
bloody caesar granita

tuna crudo 18
avocado, preserved lemon,
basil yoghurt

3 second seared salmon 18
pink peppercorn crust, pickled
cucumber & red onion, crispy shallot

veal tartar 18
lemon, sicilian EVOO, oregano,
parmesan crisp

soup

watermelon gazpacho 10
tomato, red onion, bell pepper

duck & corn chowder 12
potato, cream, scallion

salad

caesar 10
romaine, parmesan toast,
anchovy dressing

kale & spinach 12
quinoa, cranberries, marcona
almonds, lemon

panzanella 12
heirloom tomato, sourdough,
cucumber, olive, onion

mista 12
greens, salami, grana padano,
peperoncini, olive, vinaigrette

lyonnaise 14
frisee, duck confit, bacon, potato,
poached egg, mustard

pasta

ricotta gnocchi 26
wild mushroom, truffle, white wine

spaghetti alla chitarra 26
san marzano, castelvetrano olive,
anchovy, calabrian chili, parmesan

lobster & crab ravioli 36
asparagus, roast pepper, saffron &
tomato broth

fettucine basil alfredo 32
crawfish, shrimp, parmesan

manicotti 26
duck confit, wild mushroom,
goat's cheese béchamel

rigatoni bolognese 26
lamb, sugo, onion, carrot, celery

pizza

mh classico 22
roma tomato, garlic, basil, san marzano
sugo, mozzarella di bufala

funghi 22
wild mushroom, truffle oil,
san marzano sugo

calabrese 22
housemade sausage, pickled jalapeño,
calabrian chili sugo, mozzarella

carne 22
soppressata, smoked ham, pepperoni,
san marzano sugo, mozzarella

eggplant 20
castelvetrano olive, sliced roma tomato,
calabrian chili sugo, fontina

charred corn 20
zucchini, farm egg, espellette,
garlic ricotta

n'duja 22
broccolini, vidalia onion, san marzano
sugo, mozzarella di bufala

shrimp diavolo 24
baby gulf shrimp, pepperdew, basil
pesto, calabrian chili sugo, provolone

+ farm egg 3 | arugula 4 |
pickled jalapeño 2 | black truffle oil 4 |
mozzarella di bufala 6 |
prosciutto di san danielle 6 | homemade
spicy sausage 4

sides

mozzarella & garlic bread 8

spinach & oyster mushroom 10

**broccolini, crushed garlic,
calabrian chili butter** 8

arugula, parmesan & balsamic 10

**spring onion & roast garlic
mash** 8

seasonal vegetables 8

**polenta, prawns, chili
butter sauce** 12

truffle parmesan frites 8

mushroom risotto 10

Bubbles

Mestres “1312” Reserva Brut Cava N.V. - Penedes, Spain 16
Mouthwatering aromas of green apple, green papaya, white flowers and orange rind. The mousse glides across the palate washing it with more apple, lemon zest, brioche and musky herb.

White

von Hövel “Hütte Oberemmeler” Kabinett Riesling ’15 - Saar, Germany 16
Brilliant Riesling with considerable sweetness that is balanced by mouthwatering tang. Luscious pear, white peach and mint that is subtly cooling yet persistently invigorating.

Venica & Venica “Prime Note” Ribolla Gialla/Chardonnay ’15 - Friuli, Italy 12
Giampaolo is killing it in Friuli crafting biodynamic wines from some of the greatest vineyards in all of Italy. His ’15 Prime Note balances the depth and power of Ribolla Gialla with the elegance of cool climate Chardonnay.

Bonney’s by Ocean’s Collide Riesling ’17 - Clare Valley, Australia 12
Bonney’s is all estate fruit in ’17 which allowed us to farm organically producing a dry Riesling that is fleshy and seamless in texture, offering sappy orchard and citrus fruit flavors. Finishes juicy and smooth with a suave floral note coming in late.

Walnut Block “Collectables” Sauvignon Blanc ’17 - Marlborough, New Zealand 12
Super-expressive, vivacious Marlborough SB that captures the essence of the character contained within grapes growing on these alluvial soils. Punchy, verdant and crisp, the citrus & passion fruit impact on the senses is further enhanced by ripe tropical fruits.

Marchand-Tawse Bourgogne Blanc Chardonnay ’15 - Burgundy, France 16
Sourced from 35-year old vines situated in the limestone soils of the famous butte de Corpeau, at the foot of the Puligny and Cassagne-Montrachet vineyards. Hallowed ground for a simple Bourgogne Blanc but this is no simple Bourgogne Blanc. Very lively with enticing cut and surprising energy to its fruit-driven flavors.

Rosé

Domaine Saint-Aix “AIX” ’16 - Coteaux d’Aix-en-Provence, France 14
Tangy and focused with supple red berry and citrus fruit flavors. Silky, subtly sweet and floral on the finish, which hangs on with a fruity persistence.

Red

Rickshaw Pinot Noir ’15 - Sonoma Coast, California 16
Sourced from a variety of coastal cool-climate vineyards with a large percentage coming from the Sonoma Coast. ’15 was a great Pinot vintage in California and this jumps out of the glass with high-toned aromas of red fruit and earthy notes. Endlessly energetic, this is a nimble wine that pairs with anything from salmon to flatiron.

Scarpetta Barbera del Monferrato ’15 - Piedmont, Italy 14
Monferrato is the birthplace for Barbera, and historically unlike the rest of Piedmont, its top cuvees are frequently Barbera. Hence, for good reason, Barbera from Monferrato is celebrated for its balance of fruit, terroir and acidity. Lifted aromas of crushed blueberries and blackberries, black plums, porcini mushrooms and dried leaves.

Castel del Remei “Gotim Bru” Tempranillo/Merlot/Syrah ’15 - Costers del Segre, Spain 12
Intense dark cherry, licorice, espresso and vanilla leap from the glass. Spicy and concentrated in the mouth with loads of bitter cherry, dark plum, cassis and licorice coating your tongue. Impressive and penetrating.

VineMind Shiraz/Malbec ’15 - Clare Valley, Australia 14
There’s a bit of muscle in ’15 to this no-fuss Clare Valley red. Cherries soaked in cola, dutch cocoa hangs through the mid palate, with a zip-line-like finish where there’s bits and pieces of vanilla pod, black currants and vine-ripened blackberries.

Bonney’s by Oceans Collide Cabernet Sauvignon ’17 - Clare Valley, Australia 14
Our third vintage of Bonney’s Cabernet was sourced from a single-vineyard in the Sevenhills region of Clare. ’17 was a longer, cooler vintage than ’16 so we hand picked in the cool of night, destemmed and crushed. Our goal was to retain the bright, pretty fruits of the vintage so we did a shorter maceration at cooler temps then aged in neutral french oak for 11 months. Fresh mint, thyme, blackberry and briar lift from the glass. Dark cherries, spearmint, bay leaves and fine woven tannings caress the palate.

dessert

crème brûlée

orange & cinnamon, almond tuile

10

pavlova

baked meringue, stewed berries, cream

12

rum cake

pineapple, mango, vanilla ice cream

20th anniversary plantation rum

14

tiramisu

mascarpone, sponge biscuits, espresso

12

dark chocolate brownie

brown butter ice cream, coco nibs

14

le grand tour

selection of all our desserts to share

50

ice cream

black cherry, chocolate, espresso

3ea

sorbet

blood orange, meyer lemon, white peach

3ea

cheese plate

farmhouse cheeses made by hand using traditional methods of manufacturing and aging.

24

5-year old gouda - holland

humboldt fog - california

manchego - spain

roaring fourties - australia

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