

BITES

Shhh stolen salt bush

salt + vinegar...\$08 V-G-D

Edamame, chilli oil, togarashi...\$08 V-G-D

Curly chips, chicken salt, gravy...\$13 V-G-D

Potato croquettes, bacon & onion jam...\$14 

Eggplant wedges, besan batter, tahini emulsion...\$14 V-G-D

Chickpea fritters, truffle mayo...\$11 G

SEAFOOD

Prawn dumplings, XO glaze, crispy shallots...\$14

Kingfish sashimi, wasabi avocado,

soy, candied wakame...\$19 G-D

Salmon fillet, tender stem broc, dashi custard,

mussels...\$24 D

Black & blue tuna, teriyaki sauce

pickled daikon, sriracha...\$21 G-D

Salt & pepper calamari, candied chilli, 

radicchio salad...\$16 G-D

TORTILLA 2 per serve

lettuce cup option

add an extra tortilla for \$6

Pork, pickled cabbage, marmelade, cheese...\$14

Prawn, avocado, sriracha, iceberg

yuzu seeds...\$13 G-D

Wagyu, bobbyjohn, charcoal mayo, tomato, cheese...\$15 

Who are Mr & Mrs P? Find out on:

 MRANDMRS_P

 @MRANDMRS.P

 MRANDMRSP.BRIGHTON

 WWW.MRANDMRSP.COM.AU



Hungry? Let Mr & Mrs P feed you!

\$65pp (min 2 ppl)

COLD MEATS

served with caperberries & cornichons 40g

Borgo panchetta...\$14

Quattro stelle

calabrese salami...\$13

Borgo prosciutto 18 months...\$15

De Palma wagyu bresaola... \$17

CHEESE

served with lavosh & fruit 40g

Milawa mt buffalo blue...\$08

Le delice de bourgogne

triple cream brie...\$09

Goats feta...\$07

Milawa aged cheddar...\$09

Select any 2 cheese & meats for \$36 (GF optional)


FOOD CREATION BY:



MEAT

Miso glazed beef short rib, beetroot,
horseradish...\$22 G-DO

Chicken schnitzel sandwich, mustard & pickle...\$16 D

 Lamb 'stew', young local vegetables,
my mash & gravy...\$21 G

Pork belly, satay, kohlrabi
charred sweet corn...\$23 G-D

Rangers valley wagyu beef, buttered risoni
green goddess dressing...\$28

VEGETABLES

Roasted cauliflower, curry, yoghurt
capers, raisins...\$17 G

 Pumpkin dumplings, tofu
chinese cabbage...\$13 V

Roasted brussel sprouts, bacon lardons
vinegar powder...\$14 G-D-VO

Celeriac risotto, confit mushrooms, truffle...\$18 G

Roasted heritage carrots, caraway
brown butter, ricotta...\$13 G-VO

 Beetroot, feta, candied walnut...\$16 G

SWEETS

Coconut marshmallow, white chocolate cremeux
candied yuzu, spiced pineapple...\$13 G

Sticky toffee pudding, nitro apple crumble...\$14

10% surcharge on public holidays

V - vegan | G - gluten free | D - dairy free