



# Winter Menu

## Smaller

- Shhh stolen salt bush, salt + vinegar \$7
- Waffle chips + gravy \$12
- Char grilled edamame, togarashi \$8
- (3) Mac + cheese croquettes, truffle mayo \$15  
add croquette \$5
- Hot dog, mustard mayo, bechamel, cornichons \$9e
- Kingfish sashimi, wasabi avocado, ponzu, pickled kombu, rice crisps \$23
- (3) Prawn dumplings, ginger sauce + green oil \$15  
add dumpling \$5
- (3) Veg dumplings, pepper sauce + chilli oil \$12  
add dumpling \$4

## Charcuterie

- 3 cheese board w muscatels, quince jam, lavosh + bread \$35
- 3 meat Salumi board w pickled veg, mixed olives + bread \$40
- Combo board w 3 cheese, 3 meat, mixed olives + all the sides \$60

## Larger

- Osso bucco, risoni, salsa verde \$27
- Baked salmon, corn + edamame succotash, togarashi, ginger gel \$28
- Potato gnocchi, cauliflower volute, caramelised dates, toasted walnuts \$25
- Roasted pumpkin, red curry sauce, toasted coconut \$23
- Pork belly, mustard anglaise, sauerkraut \$28
- Beetroot salad, pickled beets, candied walnuts, tahini emulsion \$22

## Dessert

- Sticky date pudding, toffee sauce, apple nitro \$15
- Georgia's tiramisu \$14

Thanks for supporting your local business

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FOR PICK UP ORDER

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## Drinks List

### Red

	BTL
2018 FIRST CREEK Shiraz, Hunter Valley, NSW	\$30
2018 TWO HANDS 'GNARLY DUDES' Shiraz, Barossa Valley, SA	\$46
2019 TEN MINUTES BY TRACTOR '10X' Pinot Noir, Mornington Peninsula, VIC	\$66
2012 BROTHERS IN ARMS 'No 6' Cabernet Sauvignon, Langhorne Creek, SA	\$50
2017 LA LA LAND Malbec, Mildura, VIC	\$30
2018 DAL ZOTTO Sangiovese, King Valley, VIC	\$38

### White

	BTL
2018 AQUILANI Pinot Grigio, Veneto, ITA	\$38
2016 FAT BASTARD Chardonnay, California, USA	\$36
2018 TEN MINUTES BY TRACTOR '10X' Chardonnay, Mornington Peninsula, VIC	\$62
2016 JEAN-MARC BROCARD Chablis, Chablis, FRA	\$80
2017 MONTE TONDO 'MITO' Soave DOC, Veneto, ITA	\$32

### Rose

	BTL
2018 MAISON SAINT AIX Rose, Provence, FRA	\$55
2017 LA LA LAND Rose, Mildura, VIC	\$30

### Bubbles

	BTL
NV FIRST CREEK Cuvee, Hunter Valley, NSW	\$30
NV DAL ZOTTO Prosecco, King Valley, VIC	\$40
NV CHARLES COLLIN Brut, Cotes des Bar, FRA	\$90
NV LOUIS ROEDERER Brut, Reims, FRA	\$140

### Beer

COOPERS PREMIUM LIGHT 355ml South Australia	\$6.5
COOPERS GREEN PALE ALE 375ml South Australia	\$9
PERONI RED 330ml Italy	\$8
BAD SHEPARD PILSNER 375ml Victoria	\$9
SOMERSBY PEAR CIDER 330ml United Kingdom	\$8
THATCHERS APPLE CIDER 440ml United Kingdom	\$10

### Cocktails

MR & MRS P Vodka, passionfruit, white chocolate	\$18
MATCHA MADE IN HEAVEN Vodka, lychee, ginger, lime, apple, elderflower, mint	\$18
JACK & MISS GIN Gin, peach schnapps, grapefruit, lemon	\$16
ESPRESSO MARTINI Vodka, creme de cafe, cold drip coffee	\$16
MARGARITA Tequila, triple sec, lime, sugar	\$16
NEGRONI Gin, campari, red vermouth	\$16
OLD FASHIONED Bourbon whisky, bitters	\$18



*Be Happy  
Be Safe  
Be Kind*