



SET MENU

\$60 shared entree + main + sides

\$60 main + shared dessert + sides

\$75 shared entree + main + shared dessert + sides + tea + coffee

SHARED ENTREE

POLENTA FRIES (v)

Grana Padano, sage, onion, mayo

CARAMELISED CARROT AND CHICKPEA DIP (vg) 14.0

flatbread, toasted seeds, crudites

PROSCIUTTO DI PARMA (40G)

(16 mth) pickles, Dijon, fennel grissini

WHIPPED MISO BUTTER (v)

sourdough, flake salt

ASSORTED PIZZA +5.0

shared pizza can be added to any set menu as a starter.

gluten friendly pizza available on request +3.5

CHOICE MAIN

Available for groups of 10-30

RISOTTO (v, lg)

mushroom, mascarpone, thyme, Grana Padano

PRAWN AND CLAM LINGUINI

cherry tomatoes, pine nuts, chilli, garlic

300G SCOTCH FILLET (lg) 49.0

green peppercorn sauce, potato mash

HUMPTY DOO BARRAMUNDI

celeriac, cous cous, wild mushroom

SHARED MAIN

Available for groups of 30+

Family-Style Feast

HUMPTY DOO BARRAMUNDI

celeriac, cous cous, wild mushroom

SCOTCH FILLET (lg) 49.0

green peppercorn sauce, potato mash

SIDES

CABBAGE SLAW (v)

shallot dressing, Grana Padano

CHIPS (v)

with mustard mayo

SHARED DESSERT

TODAY'S BEST FROMAGE

lavosh, dried fruit, whipped quince

PETIT FOURS

UPGRADE YOUR DESSERT +5.0

served alternate

BAILEYS CHOCOLATE CHEESECAKE

white chocolate ganache, chocolate sauce

VANILLA PANNA COTTA (lg) 16.0

strawberry, meringue, almond, lemon balm

SEE PHOTOS OF EVERY DISH!



Go to mryum.com/mrmccracken or scan the QR code with your phone camera.

No QR app required.

(v) vegetarian (lg) low gluten (vg) vegan

PLEASE NOTE: All set menus must be prepaid prior to your booking. Menu items subject to change. Conditions apply.

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.