



STARTER

MT ZERO OLIVES (gf, vg) 9.0

OYSTERS (6) (gf) 30.0
mignonette, lemon

HUMMUS DIP (vg) 11.0
qukes, breakfast radish, flatbread

TARTARE 16.0
beef, egg, cassava, shallots

CROQUETTES (v) 13.0
smoked cheddar, corn, cauliflower, chipotle mayo

KINGFISH CEVICHE (gf) 20.0
coconut, rum, pineapple, shallots

BURRATA 21.0
smoked salsa verde, tomato, basil

BRUSCHETTA 16.0
see daily specials board

SMOKED OCEAN TROUT RILLETTE 16.0
sourdough, caperberries, lemon

POLENTA FRIES (v) 14.0
grana, truffle mayo, thyme

CHARCUTERIE PLATE 35.0
chef's selection with pickles, grissini, mustard

PORK, PISTACHIO AND FIG TERRINE 16.0
sourdough, piccalilli

CHICKEN LIVER PARFAIT 15.0
quince, cornichon

WAGYU BEEF PASTRAMI (40G) 11.0
dijon, pickled cucumber

PROSCIUTTO DI PARMA (40G) 13.0
[16 mth] pickles, charred shallots

PASTA & RISOTTO

DUCK RIGATONI 32.0
cream, grana, pangrattato

PRAWN AND CLAM LINGUINI 33.0
cherry tomatoes, pine nuts, chilli, garlic

PEA AND ASPARAGUS RISOTTO (v, gf) 28.0
goat's cheese, lemon, mascarpone
+ CHICKEN 5.0 + PRAWNS 6.0

MAINS

250G SCOTCH FILLET MBS 2+ (gf) 44.0
potato, watercress, miso butter
*served medium rare

SALT BUSH LAMB RUMP (gf) 34.0
onion, miso, lentil, kale

PAN ROASTED CHICKEN BREAST 32.0
capsicum, cous cous, romesco

MAPLE BRAISED PORK BELLY 32.0
cabbage, cider, raisins

CONFIT HUON SALMON 33.0
cauliflower, grains, dill cream

PIZZA

GARLIC BREAD (v) 10.0
+ CHEESE 2.0

MARGHERITA (v) 20.0
tomato base, mozzarella, basil

CAPRICCIOSA 23.0
tomato base, mozzarella, ham, olives, mushrooms

FUNGHI (v) 22.0
mozzarella, kale, potato, taleggio

DIAVOLA 24.0
tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli

SALSICCIA 23.0
mozzarella, pork sausage, Italian broccoli, grana

GAMBERETTO 24.0
prawns, salsa rosa, tomato, rocket

ORTOLANA (v) 24.0
tomato base, mozzarella, grilled vegetables, straciatella

EXTRAS

+ GLUTEN FRIENDLY BASE 3.5
+ VEGAN CHEESE 2.5

2.0 each
onion, basil, olives,
rocket, pineapple, anchovies

3.0 each
cherry tomatoes, mushrooms
Italian broccoli, grilled vegetables

5.0 each
prosciutto, free range ham, buffalo mozzarella,
salami, pork sausage, 'Nduja

SALADS

GREEN SALAD (v, gf) 19.0
broccoli, snow pea,
seeds, feta

CAESAR SALAD 18.0
baby gem, parmesan,
bacon, egg

+ CHICKEN 5.0

+ PRAWNS 6.0

SIDES

CHIPS (v) 9.0
with mustard mayo

CABBAGE SLAW (v, gf) 11.0
kale, grana, shallot dressing

BEETROOT (v, gf) 14.0
goat's curd, walnut, dill

FENNEL AND APPLE (vg, gf) 12.0
celery, parsley, smoked almond, cider vinaigrette

BROCCOLINI (v, gf) 13.0
brown butter, wattleseed, sesame

POTATOES (vg) 11.0
rosemary, sea salt



DESSERT

LEMON TART 16.0
meringue, almond tart, mandarin

ESPRESSO PARFAIT 15.0
white chocolate, hazelnut, caramel

CHOCOLATE MOUSSE (gf) 16.0
coconut, mango, vanilla bean

VANILLA PANNA COTTA (gf) 15.0
berries, almond, lemon balm

AFFOGATO 15.0
espresso, ice cream, choice of
Bailey's, Cointreau, Frangelico or Kahlua

FROMAGE

TODAY'S BEST CHEESE (40g)

served with lavosh, baguette

1 CHEESE 15.0

2 CHEESES 22.0

3 CHEESES 29.0

KIDS MENU

PIZZA 10.0
ham and pineapple,
margherita

PASTA 10.0
penne bolognaise,
penne napoli

FISH OR CHICKEN & CHIPS 10.0

ICE CREAM 4.0
with chocolate or
strawberry topping

**For children 12 years only*

SPECIALS

\$15 PIZZAS
EVERY MONDAY FROM 5PM

HAPPY HOUR
MONDAY - SUNDAY 5PM - 6PM

Coronas 6.0 | Stone & Wood Pots 4.0 | Carlton Draught 3.5
House wine & sparkling 5.0 | Espresso martinis 12.0

**Complimentary bar snacks on Fridays*

EXPRESS lunch

MONDAY - FRIDAY
11.30PM - 3PM

Complimentary glass of house sparkling,
wine, pot of beer or soft drink

**Not available public holidays*

LIVE MUSIC

Acoustic tunes in our bar

THURSDAY
6PM

FRIDAY
5.30PM

SATURDAY
7PM

**SEE PHOTOS OF
EVERY DISH!**



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

No QR app required.

**SITTING OUTSIDE
OR IN THE BAR?**

Please quote your table number
and order at the bar



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mrmccracken.com.au

(v) vegetarian | (gf) gluten friendly | (vg) vegan | Unfortunately we cannot split bills

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