



SMALL PLATES

FOCACCIA (vg) 8.5
confit tomato, rosemary

MT ZERO OLIVES (gf, vg) 11.0
chilli, garlic

ROMESCO DIP (vg) 14.0
flatbread, coriander, crudites

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

BEEF TARTARE (gfo) 16.0
black garlic, caper, rye

BRUSCHETTA (v) 16.0
sourdough, goat's curd, tomato, basil

YELLOW FIN TUNA 21.0
native bush tomato, black rice

BURRATA (v) 23.0
onion, verjuice, wattle seed

PASTA & RISOTTO

GNOCCHI 29.0
wagyu bolognese, pangrattato, basil

TIGER PRAWN SPAGHETTI 38.0
fennel, chilli, sauce américaine
+ GFO 2.0

RISOTTO (v, gf) 28.0
mushroom, mascarpone, thyme
+ CHICKEN 5.0

MAINS

SCOTCH FILLET (gf) 49.0
mash, black mustard, salsa verde

PORK NECK (gf) 36.0
porcini, shimeji, amaranth

CHICKEN BREAST 34.0
corn, fermented garlic, wild celery

JOHN DORY (gf) 39.5
potato hash, rapini, beurre blanc

PIZZA

*Our pizza is naturally leavened sourdough,
using local Australian flour, cold fermented 72hrs*

CACIO E PEPE (v) 12.0
garlic butter, fior di latte, pepper, pecorino

MARGHERITA (v) 20.0
tomato, basil, mozzarella, bocconcini

FUNGHI (v) 23.0
king brown mushrooms, taleggio, thyme

DIAVOLA 26.0
salami, 'nduja, pepperoncini, taleggio, hot honey

GAMBERO 26.0
prawn, chilli peppers, shallots, lemon, parsley

PANCETTA 23.0
gorgonzola, broccolini, fermented chilli

CAPRICCIOSA 24.0
free range ham, olives, king brown mushrooms

EXTRAS

+ GLUTEN FRIENDLY BASE 3.5
+ VEGAN CHEESE 2.5

2.0 each
olives, anchovies, chilli peppers,
king brown mushrooms

5.0 each
prawns, salami, 'nduja, prosciutto

SALADS & SIDES

CHICKEN CAESAR SALAD 21.0
baby gem, guanciale, crouton

GRAIN SALAD (v) 21.0
ricotta, ancient grains, green goddess dressing
+ CHICKEN 5.0

CHIPS (v) 10.0
with mustard mayo

CARROTS (v, gf) 10.0
honey, dill, crème fraiche, warrigal greens

CABBAGE SLAW (v, gf) 12.0
kale, grana padano, shallot dressing

BROCCOLINI (v, gf) 15.0
confit garlic, smoked almond

(v) vegetarian | (gf) gluten friendly | (vg) vegan | (gfo) gluten friendly option

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.



DESSERT

BURNT ORANGE TART 16.0
hazelnut, Cointreau

ICE CREAM SANDO 16.0
smoked chocolate, macadamia

WHITE CHOCOLATE & RASPBERRY MOUSSE 16.0
pistachio crumble

AFFOGATO 15.0
espresso, ice cream, choice of
Baileys, Cointreau, Frangelico or Kahlua

KIDS MENU

MARGHERITA PIZZA 12.0

HAM AND PINEAPPLE PIZZA 12.0

PENNE NAPOLI 12.0

PENNE BOLOGNAISE 12.0

CHICKEN AND CHIPS 12.0

FISH AND CHIPS 12.0

ICE CREAM 6.0
with chocolate or
strawberry topping

**For children under 12 years only*

SITTING OUTSIDE OR IN THE BAR?

Please quote your table number and order at the bar
or via the QR code on your table.



03 9379 1812
info@mrmccracken.com.au
mrmccracken.com.au

SEE PHOTOS OF EVERY DISH!



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

No QR app required.

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