MISTER M.

large party menu

SMALL PLATES

SALMON AND SCALLOP CEVICHE **$27**
orange segments, candied yams, cilantro, shaved red onion, tortilla chips, plantain chips • **GF, R**

MANGO HABANERO PRAWNS • **R, GF** **$13**
green goddess dressing, mango salsa, habanero chili

BACON WRAPPED DATES • **P, D, N** **$17**
mozzarella di bufala, balsamic glaze, cream cheese, almonds

DUCK WINGS • **GF** **$16**
gochujung glaze, greens salad, mustard vinaigrettes, sesame seeds

SHORT RIB CROQUETTE • **D** **$13**
cajun aioli, gruyere, mozzarella, pickled red onions

MINI CHARCUTERIE BOARD • **P, N, D** **$23**
cured meats, artisan cheeses, house made crackers, house jam, house grainy mustard

SIDES

GARLIC MASHED POTQTOES • **D** **$7**

SAUTEED VEGETABLES • **D** **$7**

TRUFFLE FRIES **$9**

YUZU CEASAR SALAD • **D, P** **$9**

LARGE PLATES

POTATO CRUSTED TILAPIA • **D, GF** **$34**
beluga lentils, turnip puree, broccolini, beurre blanc

EGGPLANT LASAGNA • **V, D** **$32**
mozzarella di bufala, burrata, garlic toast

LAMB CHOPS • **GF, D** **$46**
polenta, rainbow carrots, chimichurri

10 oz ANGUS RIB EYE • **GF, D** **$58**
golden beet, honey glazed carrots, crispy leeks, compound butter, demi jus

SALADS

YUZU CEASAR • **P, D** **$18**
bacon crumble, parmigiano reggiano, garlic crostinis

BURRATA • **V, D** **$24**
tri colour tomatoes, mixed berry coulis, arugula, pesto, croutons

CHICKPEA • **GF, D** **$18**
tahini dressing, roasted squash, crispy chickpea, pomegranate seeds

DESSERTS

TRES LECHES • **D** **$13**
house-made three milk sponge cake

VEGAN DECADENCE • **V, GF** **$13**
plant-based ingredients, cocoa, rich chocolate glaze

SORBET • **V, GF** **$10**
rotating flavours of refreshing sorbet

D-DAIRY, N-NUTS, P-PORK, R-RAW,V-VEGETARIAN, GF - GLUTEN FREE