

MUDPENNY

HONESTLY GOOD

A LITTLE START

HOUSE BREAD • 5 / VEG

House sesame challah, served with pistachio butter & seasalt

MARCONA ALMONDS • 5 / V / GF / DF

Toasted with Spanish spices & olive oil

GARLIC CASTELVETRANO OLIVES • 5 / V / GF / DF

Confit garlic stuffed, citrus marinated, finished with lemon olive oil

TO SHARE

BARBEQUE CARROTS • 15 / VEG / GF

Honey glazed, tahini-yogurt sauce, finished with fresh dill & house dukkah

PATATAS BRAVAS • 13 / VEG / GF / DF

House-made salsa bravas & aioli

GRILLED CAULIFLOWER • 13 / V / GF / DF

Chimichurri, tahini-lemon sauce, finished with za'ata

GOAT CHEESE • 15 / VEG

Topped with peppery apricot jam, olive oil & seasalt, served with crostinis

DUKKAH CRUSTED AHI TUNA • 17 / GF / DF

Arugula, celery & orange salad, champagne vinaigrette

PRAWNS • 19 / DF

Tomato & red pepper sauce, finished with smoke paprika oil & fresh oregano, served with grilled bread

PORK BELLY • 17 / GF / DF

Fennel slaw, orange & house ras el hainout spice

ENDIVE • 15 / GF

Pork belly, brie, poached apple, toasted almond & champagne vinaigrette

ROASTED BEET • 13 / VEG / GF

Arugula, goat cheese, apricot, pistachio, fresh mint & lemon vinaigrette

TO DINE

DELMONICO STEAK • 48 / GF / DF

Served with frites & chimichurri

SHORT RIB • 29 / GF

Tomato braised, served with goat cheese polenta, finished with fresh herbs

BERKSHIRE PORK CHOP • 30 / GF / DF

Marinated, served with crispy potatoes & house salsa bravas

HALIBUT • 33 / GF / DF

Pan-seared served with garlic rice & tomato broth

GNOCCHI • 27 / VEG

House ricotta gnocchi tossed with local mushrooms, snap peas & pecorino, finished with lemon olive oil

LION'S MANE • 27 / V / GF

Soy marinated Local Pebble Creek mushrooms served with garlic rice, finished with fresh herbs & lemon olive oil

SOMETHING SWEET

OLIVE OIL CAKE • 13 / VEG

House-made served with house citrus curd & vanilla gelato, topped with candied orange peel

CHOCOLATE HAZELNUT TART • 13 / VEG

House-made with almond shortbread, Mudpenny coffee ganache, toasted meringue, topped with shaved chocolate

AFFOGATO • 8 / VEG / GF

Mudpenny Espresso, gelato, house Milano cookie

MUDPENNY EXPERIENCE • 150 *Price for 2 people

4 courses: 1 "A Little Start" / 3 "To Share" / 2 "To Dine" / 1 "Something Sweet"

Inquire about Wine Pairings