

S I G N A T U R E S

MARK'S BURGER,
SESAME BRIOCHE BUN, RED WINE
AND ONION JAM, DOUBLE BEEF SMASH
PATTIES, MATURE WHITE CHEDDAR,
GHERKINS, AND HOUSE BURGER
SAUCE. SERVED WITH TRIPLE
COOKED FRIES

165

BAKED BEEF LASAGNA,
LAYERS OF PASTA WITH SLOW
COOKED BEEF RAGÙ, BÉCHAMEL,
RICOTTA, AND GRUYÈRE, BAKED UNTIL
GOLDEN IN OUR PIZZA OVEN AND
SERVED WITH A HOUSE SIDE SALAD

140

CLUB SANDWICH,
WOOD-FIRED PIZZA DOUGH POCKET
WITH MCC-GLAZED PORK BELLY
BACON, HOUSE-SMOKED CHICKEN,
ROASTED GARLIC AIOLI, ROCKET,
SLICED TOMATO AND FINISHED
WITH PECORINO

135

WALDORF WEDGE SALAD
BABY GEM LETTUCE, CRISP APPLE,
CELERY, WALNUTS, SULTANAS, AND
CREAMY WALDORF DRESSING (GF/V/N)

95

ADD:
SMOKED BACON R45
GRILLED CHICKEN R55

ROASTED TOMATO & RED PEPPER SOUP
SERVED WITH A GRILLED
CHEESE FOCACCIA (V)

120

THAI GREEN CHICKPEA & COCONUT
CREAM CURRY, STICKY RICE,
FRAGRANT SPICED CHICKPEA,
SEASONAL GREEN VEG, COCONUT
CREAM CURRY SERVED WITH
STICKY SESAME RICE (VG)

125

T A P A S

KOREAN FRIED CHICKEN BITES
CRUNCHY & SPICY CHICKEN THIGHS
DRESSED IN GOCHUJANG SAUCE AND
SERVED WITH HERBED KIMCHI
SOUR CREAM

85

PULLED BEEF CHEEK CROQUETTES
CRISPY BEEF CHEEK CROQUETTES
WITH MUSTARD AIOLI

95

CRISPY SUSHI RICE
TOPPED WITH TUNA TARTARE,
NORI, SESAME, AND
SOY DRESSING (GF/DF)

120

TRIPLE-COOKED FRIES
LOADED WITH SMOKED BACON
& CHEESE QUESO, LIME CURED
JALAPEÑOS, CRISPY ONIONS, AND
FRESH HERBS

85

THREE CHEESE ARANCINI
SERVED WITH LEMON, PEPPER AND
THYME MAYO (V)

75

P I Z Z E T T E S

WITH GRANA PADANO PARMESAN

BUTTER CHICKEN
MOZZARELLA, BUTTER CHICKEN,
PICKLED GOLDEN RAISINS,
AND GREEN BEAN ATCHAR

105

MUSSEL & BACON JAM
BÉCHAMEL SAUCE, MOZZARELLA,
SMOKED MUSSELS, BACON JAM,
AND FRESH CHIVES

120

MEDITERRANEAN
MOZZARELLA, CRISPY AUBERGINE,
ROASTED RED PEPPERS, FETA,
PICKLED RED ONION,
AND TZATZIKI (V)

95

DF DAIRY-FREE GF GLUTEN-FREE N NUTS
VG VEGAN V VEGETARIAN