ENTREES

FISH & CHIPS $32
Cod, tartare sauce, coleslaw, fries, lemon.

8oz SIRLOIN & LOBSTER $52
8oz sirloin, 4oz atlantic lobster tail, mashed potatoes, seasonal vegetables.

BUTTERNUT SQUASH & PRAWN RAVIOLI $29
Ravioli, prawns, almonds, micro greens, in a creamy garlic tomato sauce.

LEMON HERB CRUSTED SALMON $37
7oz Fresh salmon, mashed potatoes, seasonal vegetables.

JESS' CARBONARA $26
linguini, green peas, crispy procuttio, in a white wine cream sauce.

WEST COAST ROASTED CHICKEN $37
Mashed potatoes, green beans, 9oz supreme chicken breast with a cajun cream sauce.

BOWLS

POKE BOWL $22
Marinated cubed tuna, house greens, rice, avocado, shredded carrots, cherry tomatoes, edamame, crispy wontons, topped with wasabi mayo.

BANGKOK CRUNCH BOWL $26
Asian vegetables, rice, cucumber, edamame, crispy wontons, and your choice of protien tossed in a thai chili sauce.

BEEF BULGOGI BOWL $24
Bulgogi beef, rice, baby bokchoy, shredded carrot, cucumber, and mushrooms.

Chicken, Prawns, or Tofu

HANDHELDS

GREEN TEE BURGER $25
6oz beef patty, cheddar, bacon, onion jam, burger sauce, lettuce, tomato.

KOREAN CHICKEN BURGER $23
Cucumber, lettuce, chilli mayo, breaded chicken thigh.

SALMON BURGER $25
Tartare sauce, lettuce, tomato.

PRAWN TACOS $21
Cajun prawns, avocado crema, mole, lettuce, salsa, flour tortillas.

BULGOGI BEEF SLIDERS $25
Beef bulgogi, horseradish aioli, Korean coleslaw, fries, house made au jus.

CLUBHOUSE SANDWICH $23
Sliced turkey, mayo, bacon, lettuce, tomato, sourdough bread.

Handhelds come with Fries or house salad.
Caesar salad | Yam fries | Truffle fries + 2.50

SALADS

SPRING SALAD $20
Mixed greens, red apple, candied walnuts, feta, tossed in a balsamic vinaigrette.

CEASAR SALAD $20
Romaine lettuce, parmesan, croutons, caesar dressing.

STEAK SALAD $32
Grilled AAA Sirloin, arugula, oranges, pickled onions, feta, candied walnuts dressed with citrus shallot vinaigrette.

Salad add on
Chicken 10, Prawns 10, or salmon 13.99

OYSTERS AT MP
ASK YOUR SERVER

START + SHARE

HOUSE MADE SOUP $12
A rotating special dish crafted daily.

CRISPY WINGS 20
Buffalo hot, Garlic Gochujang, Lemon pepper, Salt & pepper, Sweet chili thai.

IRISH NACHOS $20
Cheese, bell peppers, pickled jalapeno, pico de gallo, sour cream, avocodo crema, served on waffle fries
Add Chicken 10 Bulgogi beef 10

SPICY BEANS & PRAWNS $20
Fried beans, sweet chilli ginger sauce, garlic, prawns, sesame seeds.

GARLIC BUTTER PRAWNS $23
Prawns, garlic butter, chilli, lime, parsley, and pizza bread.

CHARGRILLED CHICKEN TIKKA $25
Overnight marinated chicken breast, chargrilled to perfection and served with our house special green chutney.

CRAB DIP $20
Crab meat, spinach, cream cheese, lemon, tortilla chips.

PROSCIUTTO & BURRATA $28
Salsa verde, pistachios, toasted bread.

PIZZA

JESS PIZZA $29
Pepperoni, sausage, mozzarella, banana peppers, honey.

PESTO CHICKEN $28
Garlic cream, pesto, mozzarella, pickled onion, arugula, chicken.

SUPREME PIZZA $30
San Marzano sauce, beef, italian sausages, mozzarella, bacon, pepperoni.

MUSHROOM MEADOWS $27
Goat cheese, almonds, mushrooms, dates, balsamic, arugula.

MARGHERITA $24
San Marzano sauce, fior di latte, fresh basil.

DIAVOLA PIZZA $29
San Marzano sauce, mozzarella, pepperoni, hot honey glaze.

HAWAIIAN PIZZA $29
Pineapple, San Marzano sauce, ham, mozzarella.

PIZZA BREAD $14
House made pizza dough with italian seasoning, served with house made marinara.

SIDES

TRUFFLE FRIES $16
Truffle oil, parmesan cheese, garlic mayo.

MUSHROOMS $14
Side off assorted Seasonal Mushrooms

MASHED POTATOES $12
Creamy, smooth and full of ritch buttery flavour.

SEASONAL VEGETABLES $14
Assortment of seasonal vegetables, pan fried

HAPPY HOUR

HAPPY HOURS
EVERYDAY
2PM-5PM

CRISPY WINGS 15

Buffalo hot, garlic gochujang, lemon pepper, salt & pepper, sweet chili thai.

FISH & CHIPS 15

1 Piece Cod, fries, coleslaw, lemon.

JESS' PIZZA 15

8" White cream sauce, pepperoni, sausage, mozzarella, banana peppers, honey.

OYSTERS 3

3 bucks a shuck.

SMASH BURGER 18

Two smashed 3 oz beef, cheddar cheese, pickles, lettuce, tomato, white grilled onions, garlic aioli on a brioche bun

PRAWN TACOS (each) 5

Cajun prawns, avocado crema, mole, lettuce, salsa, flour tortillas.

TEMPURA SHRIMP 8

3 tempura battered shrimp served with a thai chilli sauce

KOREAN CHICKEN SLIDERS 5

One Korean Chicken slider tossed in gochujang sauce, topped with korean coleslaw

DRINK

DRAFT PINT 7
Jess' Lager, Hazy IPA, Pale Ale

APEROL SPRITZ 10

HOUSE RED OR WHITE 10
9oz

MARGARITA 10
Lime, Strawberry, Jalapeno mango

HIGH BALL 5

HUGO SPRITZ 10