

M A R M O R

A union of land and sea

FROM THE LAND

Our Supplier

Flinders + Co is a family-run company born on a small island in the bass strait, and is now one of the country's finest producers.

Sourced from some of the most renowned cattle regions in Australia, our prime cuts of beef go through a rigorous ageing process to ensure maximum flavour and tenderness.

CAPE GRIM PASTURE FED BEEF

The pristine pastures and clean air of Tasmania, King Island, and Flinders Island provide the perfect environment to produce beef with a natural marbling, guaranteed to be tender, juicy and of the highest quality.

BLACK OPAL WAGYU

Known for its supreme marbling, Black Opal Wagyu features impressive marble scores up to MB9, produced in the nutrient rich pastures of Victoria and Tasmania.

BASS STRAIT PASTURE FED BEEF

The drenching rain, warming sun, and salt-water winds of the Gippsland, Cape Otway, Flinders Island, and King Island combine to create the ideal climate for creating tender beef.

FROM THE SEA

Our Supplier

Red Coral Seafood have an emphasis on ethically-sourced fresh seafood. They provide abundant treasures fresh from the warm waters off the rugged coastline of Queensland and beyond, sourced direct from the people who caught it.

Coral trout from Far North QLD

Spanner crabs from Fraser Isle, QLD

King prawns and bugs from Mooloolaba, QLD

Rock oysters from East Coast of NSW

Pacific oysters from Coffin Bay, SA and Tasmania

BREAD

Our Supplier

Jean-Pierre Artisan Bakery has long delighted customers in Townsville thanks to the incredible skills of Jean-Pierre Danoy.

OYSTERS AND CAVIAR

| | |
|---|---------|
| CHILLED OYSTERS | |
| NATURAL GF+DF | |
| accompaniments: mignonette, bloody Mary, citronette, herb oil | |
| PACIFIC | 7.5ea |
| SYDNEY ROCK | 8.5ea |
| FRESH PACIFIC OYSTERS GF+DF | 8.5ea |
| green chilli salsa, celery, apple and chartreuse foam | |
| GRILLED PACIFIC OYSTERS | |
| KILPATRICK | 6p 45 |
| sabayon, prosciutto crumbs | |
| CAVIAR | 220 |
| Oscietra (30gm), blinis, traditional condiments | |

SEAFOOD AND SHELLFISH

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| SALMON GRAVLAX GF | 29 |
| gin, beetroot, citrus, crème fraiche | |
| FRASER ISLE DRESSED SPANNER CRAB GF | 30 |
| crème fraiche, leek, crab butter, prawn & squid ink crackers | |
| MORETON BAY BUG TAIL GF | 33 |
| bisque butter, finger lime, shaved fennel | |
| SHARK BAY HALF SHELL SCALLOP | 3p 39 |
| five peppercorn crust, chive, lemon | |
| GRILLED JUMBO PRAWN | MP ea |
| nduja butter | |

CHARCUTERIE

| | |
|---|----|
| MR CANNUBI CAPACOLLO GF+DF 40gm | 17 |
| SAN DANIELE PROSCIUTTO 20 MONTH AGED GF+DF 40gm | 20 |
| PROSCIUTTO & STRACCIATELLA San Daniele prosciutto 20 month aged, stracciatella, pickled pear, olive oil | 26 |

STARTERS

| | |
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| JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH v whipped butter, sea salt | 14 |
| COAL ROASTED BEETROOT V+GF macadamia cream, goats cheese | 27 |
| DUCK RAVIOLI wild mushroom consommé, burnt shallot oil | 30 |
| STEAK TARTARE DF egg yolk, anchovy mayo, radish, Melba toast | 30 |
| BURRATA v tomato tartare, French beans, olive crumbs, sourdough crisp | 30 |

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN | MP MARKET PRICE

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays. Bookings of 11 or more guests are required to dine on one of our set menus

OUR SELECTION OF PREMIUM BEEF CUTS

EYE FILLET

Eye fillet deserves its reputation as the most tender and elegant steak of all. Carved from the prized tenderloin, this delicate, lightly marbled cut has a tender “melt in your mouth” texture.

PORTERHOUSE AND SIRLOIN

Porterhouse or sirloin is a firm, well-marbled steak from the heart of the loin. The characteristic “white tail” keeps it juicy during cooking. Its full flavour and aroma come alive when grilled.

SCOTCH FILLET AND RIB EYE

Scotch fillet and rib eye is from the beef rib. When cut into steaks, these cuts are one of the most popular and juiciest steaks. Meat from the rib section is more tender and fattier than most other cuts of beef. This extra fat makes the steaks tender and flavoursome. These steaks can be cut boneless “Scotch fillet” or bone-in “rib eye”.

RUMP

Rump is the tastiest steak, full of flavour. Our chefs leave just enough of the exterior fat to bring out its uniquely bold, beefy flavour. A steak with a robust taste and texture.

JAPANESE A5 WAGYU STRIPLOIN

Japanese A5 Wagyu beef is known for its exceptional marbling. Its superior marbling performance lends itself to an eating experience rich with flavour, tender texture and Omega 3 and 6.

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WOOD-FIRED GRILLED STEAK

TASMANIAN CAPE GRIM pasture-fed

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| 300g porterhouse, MB 2 | 55 |
| 350g Scotch fillet, MB 2 | 75 |

BLACK OPAL WAGYU

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| 300g rump, MB 6-7 | 58 |
| 250g sirloin, MB 9 | 115 |

BASS STRAIT BEEF

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| 220g eye fillet | 59 |
| 600g rib eye on the bone | 115 |
| 500g chateaubriand (to share) | 125 |

JAPANESE A5 WAGYU

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| 250g striploin, MB 12 | 180 |
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MB MARBLE SCORE

SAUCES AND BUTTERS

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|--------------------------------------|---|
| MUSHROOM SAUCE GF | 5 |
| RED WINE JUS GF | 5 |
| PEPPERCORN CREAM SAUCE GF | 5 |
| BÉARNAISE SAUCE GF | 5 |
| GARLIC, CHIVES AND ANCHOVY BUTTER GF | 5 |
| BLACK TRUFFLE BUTTER GF | 9 |

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MAINS

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|---|----|
| PUMPKIN AND RICOTTA AGNOLOTTI v | 40 |
| parmesan cream, sage butter, pine nuts | |
| OTWAY PORK FREE RANGE PORK CUTLET GF | 52 |
| apple chutney, remoulade, vermouth glaze | |
| SPANNER CRAB SPAGHETTINI | 54 |
| garlic, chilli, tomato, chives | |
| CORAL TROUT | 55 |
| salted cod croquette, vegetable a la grecque, shellfish sauce | |
| CORN FED DUCK BREAST GF | 55 |
| davidson plum, caramelised witlof, orange sauce | |

SIDES

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| FARM LEAF SALAD GF+DF+V+VEGAN | 16 |
| sherry vinaigrette | |
| FRENCH FRIES DF+GF+V | 17 |
| aioli | |
| ROASTED PUMPKIN GF+V | 17 |
| whipped goats curd, pepitas and currant | |
| ROASTED ZUCCHINI DF+V | 17 |
| almond cream, granola | |
| YOUNG CARROT GF+V | 17 |
| maple glaze | |
| GRILLED BROCOLLINI GF+V | 18 |
| seasoned yoghurt, dukkah, honey and lemon dressing | |
| POMME PUREE GF+V | 18 |
| DUCK FAT ROASTED POTATO GF | 18 |
| garlic and rosemary | |
| MAC & CHEESE v | 18 |
| ROASTED PORTOBELLO MUSHROOM GF+V | 19 |
| marinated fetta, balsamic | |

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