M A R M O R

A union of land and sea

FROM THE LAND

Australia's diverse landscapes provide the foundation for some of the country's finest produce. From the pristine islands of Bass Strait to the rich pastures of Victoria, Tasmania and Queensland, our beef is selected for its provenance, quality and exceptional flavour.

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 Gippsland, Cape Otway, Flinders Island, and King Island combine to create the ideal climate for creating tender beef.

FROM THE SEA

From the warm tropical waters of Far North Queensland to the pristine coastlines of Australia, our seafood celebrates the abundance of the ocean.

Coral trout from Far North QLD
Spanner crabs from Fraser Island, QLD
King prawns and bugs from Mooloolaba, QLD
Rock oysters from the East Coast of NSW
Pacific oysters from Coffin Bay, SA and Tasmania

ARTISAN BREAD

Crafted in Townsville by artisan bakers, using traditional techniques and carefully selected ingredients. Each loaf is made with time, skill and attention to detail, bringing a true sense of craft to the table.

FROM THE LAND. FROM THE SEA. FROM AUSTRALIA.

A celebration of the people, places and natural environments that make Australian produce exceptional.

APPETISER

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH V — 2p | 15
whipped butter, sea salt

ROASTED TOMATO TARTLET V — 15ea
onion jam, gruyère custard, thyme oil

BEEF PAVÉ GF+DF — 18ea
beef tartare, truffle mayo, crisp potato pavé, shallot, chives

BLACK TRUFFLE & POTATO CROQUETTE — 18ea
Wagyu bresaola, spiced cream

GRILLED JUMBO PRAWN — 23ea
nduja butter

OYSTERS AND CAVIAR

CHILLED OYSTERS

NATURAL A+GF+DF
eschalot mignonette, lemon

PACIFIC A — 8ea

SYDNEY ROCK A — 9ea

CHARTREUSE OYSTERS A+GF+DF — 9.50ea
green chilli, apple, celery

GRILLED PACIFIC OYSTERS

KILPATRICK A — 6p | 48
sabayon, prosciutto crumbs

CAVIAR I — 245
Oscietra (30gm), blinis, traditional condiments

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

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

ENTRÉE

COAL ROASTED BEETROOT V+GF 29
macadamia cream, pickled leek, marinated feta

PROSCIUTTO & STRACCIATELLA GF 29
San Daniele prosciutto 20 month aged,
stracciatella, pickled pear, olive oil

DUCK RAVIOLI 32
wild mushroom consommé, burnt shallot oil

STEAK TARTARE DF 32
egg yolk, anchovy mayo, radish, Melba toast

SPANNER CRAB A+GF 33
crème fraîche, leek, apple, finger lime,
squid ink crackers

MORETON BAY BUG TAIL A+GF 37
bisque butter, finger lime, shaved fennel

SHARK BAY HALF SHELL SCALLOP A 3p | 41
five peppercorn crust, chive, lemon

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WOOD-FIRED GRILLED STEAK

TASMANIAN CAPE GRIM
pasture-fed

300g porterhouse, MB 2	57
300g scotch fillet, MB 2	76

BLACK OPAL WAGYU

300g rump, MB 6-7	59
250g sirloin, MB 9	118

BASS STRAIT BEEF

220g eye fillet	62
600g rib eye on the bone	120
500g chateaubriand (to share)	130

JAPANESE A5 WAGYU

250g striploin, MB 12	182

MB MARBLE SCORE

SAUCES AND BUTTERS

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

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MAINS

PARISIENNE GNOCCHI V 42
sautéed mushrooms, parmesan, fried enoki

LAMB RUMP 54
burnt apple & goat cheese cream, eggplant
& polenta filo, gremolata, raisin, rosemary jus

CORN FED DUCK BREAST GF 56
davidson plum, braised red cabbage, kohlrabi,
bitter chocolate sauce

SPANNER CRAB SPAGHETTINI A 57
garlic, chilli, tomato, chives

LINE CAUGHT CORAL TROUT A+GF 58
black mussels, seasonal vegetables, saffron
& lemon butter sauce

SIDES

FARM LEAF LETTUCE GF+DF+V+VEGAN 17
fennel, radish, sherry vinaigrette

FRENCH FRIES DF+GF+V 17
aioli

ROASTED PUMPKIN GF+V 17
whipped goats curd, pepitas & currants

HEIRLOOM TOMATO SALAD GF+DF+V+VEGAN 18
white onion, basil, olive, aged balsamic

BRUSSELS SPROUTS GF+V 18
quinoa, burnt honey glaze

DUCK FAT ROASTED POTATO GF 18
garlic & rosemary

GRILLED BROCCOLINI GF 18
anchovy and garlic cream, honey & lemon
dressing

MAC & CHEESE V 18

SAUTÉED BUTTON MUSHROOM GF 18
herb butter

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