

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

SALMON GRAVLAX GF	29
gin, beetroot, citrus, crème fraiche	
FRASER ISLE DRESSED SPANNER CRAB GF	30
crème fraîche, 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

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

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

BLACK OPAL WAGYU

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

BASS STRAIT BEEF

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

JAPANESE A5 WAGYU

250g striploin, MB 12	180
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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 AND ANCHOVY BUTTER GF	5
BLACK TRUFFLE BUTTER GF	9

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MAINS

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

SIDES

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

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