

M A R M O R

SET MENU 1

130pp

STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH v
whipped butter, sea salt

BURRATA v
tomato tartare, French beans, olive crumbs, sourdough crisp

SELECTION OF CHARCUTERIE

CAPACOLLO GF+DF
Mister Cannubi

PROSCIUTTO DF+GF
20-month-old San Daniele

MAINS

CAPE GRIM PORTERHOUSE MB 2
red wine jus

MARKET FISH GF
vegetable a la grecque, shellfish sauce

SIDES

FARM LEAF SALAD DF+GF+V+VEGAN
sherry vinaigrette

FRENCH FRIES DF+GF+V
aioli

ROASTED PUMPKIN GF+V
whipped goats curd, pepitas and currant

DESSERT

TIRAMISU
amaretto, hazelnut coffee crunch

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN

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 and 24 hours notice is required

M A R M O R

SET MENU 2

160pp

STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH v
whipped butter, sea salt

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

COLD SEAFOOD PLATTER DF+GF
oysters, prawns, bugs, salmon gravlax

MAINS

BASS STRAIT BEEF GF
rib eye on the bone, red wine jus

MARKET FISH GF
vegetable a la grecque, shellfish sauce

SIDES

FARM LEAF SALAD DF+GF+V+VEGAN
sherry vinaigrette

FRENCH FRIES DF+GF+V
aioli

GRILLED BROCOLLINI GF+V
seasoned yoghurt, dukkah, honey and lemon dressing

DESSERT

CALLEBAUT 70% DARK CHOCOLATE GÂTEAU GF
salted caramel ganache, mascarpone, chocolate sponge, coconut gelato

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VEGAN

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 and 24 hours notice is required

M

A

R

M

O

R