

M A R M O R

SET MENU 1

120pp

STARTERS

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

BURRATA GF+V
heirloom tomatoes, basil, aged balsamic

SELECTION OF CHARCUTERIE

CAPACOLLO GF+DF
Mister Cannubi

SALAMI DF+GF
Morcon Ahumado Picante

MAINS

CAPE GRIM PORTERHOUSE GF
red wine jus

CORAL TROUT GF
braised witlof, sauce vierge

SIDES

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

FRENCH FRIES DF+GF+V
aioli

DESSERT

TIRAMISU
amaretto cream, cafe praline

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.

M A R M O R

SET MENU 2

150pp

STARTERS

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

SEAFOOD PLATTER DF+GF
oysters, prawns, bugs, ceviche, pickled mussels

SELECTION OF CHARCUTERIE

CAPACOLLO DF+GF
Mister Cannubi

SALAMI DF+GF
Morcon Ahumado Picante

MAINS

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

CORAL TROUT GF
braised witlof, sauce vierge

SIDES

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

FRENCH BEANS GF
sundried tomato, anchovy, pine nut crumble

FRENCH FRIES DF+GF+V
aioli

DESSERT

SELECTION OF LOCAL CHEESES
served with lavosh & honeycomb

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