

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**

Like the famed beef from Japan, known for its supreme marbling, Black Opal Wagyu features impressive marbling 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

Crayfish from Tasmania and the Bass Strait

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 <sup>GF+DF</sup>

accompaniments: mignonette, bloody Mary,  
citronette, herb oil

PACIFIC 6.5 ea

SYDNEY ROCK 8 ea

### GRILLED PACIFIC OYSTERS

KILPATRICK 6p | 39

sabayon, prosciutto crumbs 12p | 78

### CAVIAR 135

Oscietra Grand Reserve (30gm), blinis,  
traditional condiments

## SEAFOOD AND SHELLFISH

### RAW YELLOW TAIL KINGFISH <sup>GF+DF</sup> 28

pickled fennel, citrus, finger lime,  
tabasco oil

### DRESSED SPANNER CRAB <sup>GF</sup> 29

crème fraîche, leek, crab butter, prawn & squid  
ink crackers

### GRILLED JUMBO PRAWN MP|ea

nduja butter

### COLD SEAFOOD PLATTER FOR TWO <sup>GF+DF</sup> 130

oysters, prawns, bugs, ceviche,  
pickled mussels

**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.

## CHARCUTERIE

CAPACOLLO <sup>GF+DF</sup> Mister Cannubi, 40gm	15
PROSCIUTTO <sup>GF+DF</sup> 20-month-old San Daniele, 40gm	19
AGED NDUJA grilled sourdough	20

## STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH <sup>V</sup> whipped butter, sea salt	12
BURNT LEEK <sup>GF+V</sup> hazelnut brown butter	20
DUCK RAVIOLI wild mushroom consommé, burnt shallot oil	28
STEAK TARTARE <sup>DF</sup> spicy ketchup, egg yolk, crostini	29
BURRATA <sup>GF+V</sup> roasted winter squash, pepitas, smoked almond, pomegranate molasses	29

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## WOOD-FIRED GRILLED STEAK

### TASMANIAN CAPE GRIM pasture-fed

300g porterhouse, MB 2	49
350g Scotch fillet, MB 2	69

### BLACK OPAL WAGYU

300g rump, MB 4-5	52
250g sirloin, MB 9	110

### BASS STRAIT BEEF

220g eye fillet	52
600g rib eye on the bone	99
500g chateaubriand (to share)	115
reef and beef, 220g eye fillet, half crayfish tail	175

### MB MARBLE SCORE

## SAUCES AND BUTTERS

MUSHROOM SAUCE <sup>GF</sup>	5
RED WINE JUS <sup>GF</sup>	5
PEPPERCORN CREAM SAUCE <sup>GF</sup>	5
BÉARNAISE SAUCE <sup>GF</sup>	5
GARLIC, CHIVES AND ANCHOVY BUTTER <sup>GF</sup>	5
MAITRE D BUTTER <sup>GF</sup>	5

## MAINS

WOOD FIRED HISPI CABBAGE <sup>GF+V</sup> green goddess, crisp vegetables, pickles, pine nut	32
HAZELDENES CHICKEN harissa, labneh, fennel salad	40
SPANNER CRAB SPAGHETTINI garlic, chilli, tomato, chives	49
add 10g caviar	50
CORAL TROUT <sup>GF</sup> braised witlof, sauce vierge	52
ROARING FORTIES LAMB CUTLETS <sup>GF</sup> kale pesto, jus vinaigrette	59
BRAISED BEEF SHORT RIB bone marrow beignet, bordelaise sauce	95
MARKET FISH <sup>GF</sup>	MP
GRILLED CRAYFISH <sup>GF</sup> black garlic butter, lemon	MP

## SIDES

FARM LEAF SALAD <sup>GF+DF+V+VEGAN</sup> sherry vinaigrette	14
FRENCH FRIES <sup>DF+GF+V</sup> aioli	15
HEIRLOOM TOMATO SALAD <sup>GF+DF+V+VEGAN</sup> olive oil, balsamic	16
ROASTED ZUCCHINI <sup>DF+V</sup> almond cream, granola	16
DUTCH CARROTS <sup>GF+V</sup> maple glaze	16
POMME PURÉE <sup>GF+V</sup>	16
KIPFLER POTATOES <sup>GF+V</sup> chive & mint butter	17
FRENCH BEANS <sup>GF</sup> sundried tomato, anchovy, pine nut crumble	17
MAC & CHEESE <sup>V</sup>	18
CREAMED SPINACH <sup>GF+V</sup>	18
CLASSIC CAESAR SALAD parmesan garlic dressing, croutons, white anchovy, crisp prosciutto	19

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