

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 GF+DF

accompagniments: 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 130

San Gregorio De Polanco Oscietra Grand Reserve
(30gm), blinis, traditional condiments

SEAFOOD AND SHELLFISH

DRESSED SPANNER CRAB GF 27
crème fraîche, leek, crab butter, prawn & squid
ink crackers

RAW YELLOW TAIL KINGFISH GF+DF 28
pickled fennel, citrus, finger lime,
tabasco oil

GRILLED JUMBO PRAWN MP|ea
nduja butter

COLD SEAFOOD PLATTER FOR TWO

CLASSIC GF+DF 130
oysters, prawns, bugs, ceviche,
pickled mussels

DELUXE GF+DF 295
classic platter plus crayfish,
10gm caviar

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 ^{GF+DF} Mister Cannubi, 40gm	15
BRESAOLA ^{GF+DF} full blood wagyu, De Palma, 30gm	18
PROSCIUTTO ^{GF+DF} 20-month-old San Daniele, 40gm	19
SALAMI ^{GF+DF} Morcon Ahumado Picante, 40gm	19

STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH ^v whipped butter, sea salt	10
BURNT LEEK ^{GF+V} hazelnut brown butter	19
DUCK RAVIOLI wild mushroom consommé, burnt shallot oil	27
STEAK TARTARE ^{DF} spicy ketchup, egg yolk, crostini	29
BURRATA ^{GF+V} heirloom tomatoes, basil, aged balsamic	29

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.

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	105

BASS STRAIT BEEF

220g eye fillet	49
600g rib eye on the bone	95
500g chateaubriand (to share)	110
reef and beef, 220g eye fillet, half crayfish tail	195

MB MARBLE SCORE

SAUCES

MUSHROOM GF	5
RED WINE JUS GF	5
PEPPERCORN CREAM GF	5
BÉARNAISE GF	5

MAINS

ROASTED CAULIFLOWER MUHAMMARA <small>DF+V+VG</small>	32
pickles, pine nuts, crisp herbs	
HAZELDENES CHICKEN	40
harissa, labneh, fennel salad	
CORAL TROUT <small>GF</small>	49
braised witlof, sauce vierge	
ROARING FORTIES LAMB CUTLETS <small>GF</small>	59
kale pesto, jus vinaigrette	
ROASTED PATAGONIAN TOOTHFISH <small>GF</small>	69
poached leek, squid ink sauce	
MARKET FISH <small>GF</small>	MP
olive oil, lemon	
GRILLED CRAYFISH <small>GF</small>	MP
black garlic butter, lemon	

SIDES

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

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