

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}

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 ^{GF+DF} 28

pickled fennel, citrus, finger lime,
tabasco oil

DRESSED SPANNER CRAB ^{GF} 29

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

GRILLED JUMBO PRAWN MP|ea

nduja butter

COLD SEAFOOD PLATTER FOR TWO ^{GF+DF} 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 ^{GF+DF} Mister Cannubi, 40gm	15
PROSCIUTTO ^{GF+DF} 20-month-old San Daniele, 40gm	19
AGED NDUJA grilled sourdough	20

STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH ^V whipped butter, sea salt	12
BURNT LEEK ^{GF+V} hazelnut brown butter	20
DUCK RAVIOLI wild mushroom consommé, burnt shallot oil	28
STEAK TARTARE ^{DF} spicy ketchup, egg yolk, crostini	29
BURRATA ^{GF+V} 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 GF	5
RED WINE JUS GF	5
PEPPERCORN CREAM SAUCE GF	5
BÉARNAISE SAUCE GF	5
GARLIC, CHIVES AND ANCHOVY BUTTER GF	5
MAITRE D BUTTER GF	5

MAINS

WOOD FIRED HISPI CABBAGE GF+V 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 GF braised witlof, sauce vierge	52
ROARING FORTIES LAMB CUTLETS GF kale pesto, jus vinaigrette	59
BRAISED BEEF SHORT RIB (TO SHARE) bone marrow beignet, bordelaise sauce	95
MARKET FISH GF	MP
GRILLED CRAYFISH GF black garlic butter, lemon	MP

SIDES

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

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