

BEEF DEGUSTATION
SIRLOIN SIX WAYS

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Experience a specialty set menu
at Marmor using produce from
Flinders Meats, complemented
by wines from Fowles.

BEEF DEGUSTATION SIRLOIN SIX WAYS

CANAPÉ

SMOKED OYSTER AND CRISPY BEEF BRISKET
parmesan custard, pickled shallot

PAIRED WITH

Fowles “stone dwellers” sparkling pinot noir

ENTRÉE

MARBLED BEEF CARPACCIO
mustard cream, black garlic, mushrooms, buckwheat crisp

PAIRED WITH

Fowles “ladies who shoot their lunch” chardonnay 2021

MAINS

FLIGHT ONE - YOUNG VS OLD ^{GF}
wanderer yearling vs vintage galiciana MB3

PAIRED WITH

Fowles “stone dwellers” shiraz 2021

FLIGHT TWO - GRASS VS GRAIN ^{GF}
bass strait vs pure black angus MB2

PAIRED WITH

Fowles “ladies who shoot their lunch” shiraz 2020

FLIGHT THREE - WAGYU VS DRY AGED ^{GF}
black opal MB7 vs cape grim 28 days aged

PAIRED WITH

Fowles “the exception” madame shiraz 2018

SIDES FOR THE TABLE

DUCK FAT ROASTED KIPFLER POTATOES DF+GF
rosemary and garlic

BITTER LEAF SALAD DF+GF+V+VEGAN
hazelnuts, beetroot vinaigrette

TO FINISH

CHOCOLATE FIG
vanilla cream, spiced port wine sauce

PAIRED WITH
Fowles “ginger prince” sparkling rosé nv

Marmor. Elevating the very best of Australian cuisine.

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complemented by wines from Fowles.

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

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. Vantage Rewards discounts not applicable. Ardo practices the responsible service of alcohol.

Visit ardohotel.au for details.