

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**

Known for its supreme marbling, Black Opal Wagyu features impressive marble 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 7 ea

SYDNEY ROCK 8.5 ea

### GRILLED PACIFIC OYSTERS

KILPATRICK 6p | 42

sabayon, prosciutto crumbs 12p | 84

### CAVIAR 150

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

## SEAFOOD AND SHELLFISH

FRASER ISLE DRESSED SPANNER CRAB GF+DF 29  
crème fraîche, leek, crab butter,  
prawn & squid ink crackers

RAW YELLOW TAIL KINGFISH GF+DF 29  
pickled fennel, citrus, finger lime,  
Tabasco oil

SHARK BAY HALF SHELL SCALLOP 3p | 39  
five peppercorn crust, chive, lemon

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. Bookings of 11 or more guests are required to dine on one of our set menus

## CHARCUTERIE

CAPACOLLO <sup>GF+DF</sup> Mister Cannubi, 40gm	16
PROSCIUTTO <sup>GF+DF</sup> 20-month-old San Daniele, 40gm	19
SAN DANIELE PROSCIUTTO 20 MONTH AGED stracciatella, pickled pear, olive oil	25

## STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH <sup>v</sup> whipped butter, sea salt	13
BURNT LEEK <sup>GF+V</sup> hazelnut brown butter	20
DUCK RAVIOLI wild mushroom consommé, burnt shallot oil	29
STEAK TARTARE <sup>DF</sup> spicy ketchup, egg yolk, crostini	29
BURRATA <sup>GF+V</sup> tomato tartare, French beans, olive crumbs, sourdough crisp	30

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## WOOD-FIRED GRILLED STEAK

### TASMANIAN CAPE GRIM

pasture-fed

300g porterhouse, MB 2 50

350g Scotch fillet, MB 2 69

### BLACK OPAL WAGYU

300g rump, MB 4-5 55

250g sirloin, MB 9 110

### BASS STRAIT BEEF

220g eye fillet 54

600g rib eye on the bone 105

500g chateaubriand (to share) 115

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

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## MAINS

SWEET CORN TORTELLINI v saffron broth, basil oil	40
HAZELDENES CHICKEN confit breast, ballotine leg, piperade sauce	45
SPANNER CRAB SPAGHETTINI garlic, chilli, tomato, chives	52
CORAL TROUT GF salted fennel, garlic confit, rouille sauce	54
CORN FED DUCK BREAST GF davidson plum, caramelised witlof, orange sauce	55
ROARING FORTIES LAMB CUTLETS herb crusted loin, sautéed peas, charred shallot, mint jelly, jus gras	59
GRILLED CRAYFISH GF herbed butter, lemon	MP

## SIDES

FARM LEAF SALAD GF+DF+V+VEGAN sherry vinaigrette	15
FRENCH FRIES DF+GF+V aioli	16
HEIRLOOM TOMATO SALAD GF+DF+V+VEGAN olive oil, balsamic	16
ROASTED ZUCCHINI DF+V almond cream, granola	16
ROMAINE LETTUCE v chive & buttermilk, parmesan crumbs	16
PETITE POIS À LA FRANÇAISE GF parmesan garlic dressing, croutons, white anchovy, crisp prosciutto	16
FRENCH BEANS GF sundried tomato, anchovy, pine nut crumble	17
KIPFLER POTATOES GF+V chive & mint butter	18
MAC & CHEESE v	18
ROASTED PORTOBELLO MUSHROOM GF+V marinated fetta, balsamic	19

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