

M A R M O R

## SET MENU 2

155pp

### STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH V  
whipped butter, sea salt

SAN DANIELLE PROSCIUTTO 20 MONTH AGED GF  
stracciatella, pickled pear, olive oil

SEAFOOD PLATTER DF+GF  
oysters, prawns, bugs, ceviche, pickled mussels

### MAINS

BASS STRAIT BEEF GF  
rib eye on the bone, red wine jus

CORAL TROUT GF  
salted fennel, garlic confit, rouille sauce

### SIDES

FARM LEAF SALAD DF+GF+V+VEGAN  
sherry vinaigrette

ROASTED PORTOBELLO MUSHROOM GF+V  
marinated feta, balsamic

FRENCH FRIES DF+GF+V  
aioli

### DESSERT

CALLEBAUT 70% DARK CHOCOLATE GÂTEAU GF  
salted caramel ganache, mascarpone, chocolate sponge, coconut gelato

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

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.