

# M A R M O R

## NYE DINNER

A curated selection of dishes, sourced with careful purpose and crafted with flavours that tell a unique story, where land meets sea. We hope that this night is an unforgettable dining experience to bring in 2026.

Happy New Year from the Marmor team.

## STARTER

JEAN PIERRE LEMON MYRTLE  
SOURDOUGH v  
truffle butter

## CANAPES

GOAT CHEESE TARTLET  
roasted beetroot, macadamia

WAGYU BEEF TARTARE  
zucchini and saffron beignet,  
horseradish cream

## FIRST COURSE

BOUILLABAISSE  
coral trout, bug, prawn, mussels,  
calamari, rouille, crouton DF

## MAIN

BLACK OPAL WAGYU SIRLOIN  
eggplant and polenta cigar, caramelised  
onion, tomato confiture, mushroom jus

## SIDES

hasselback potato GF V  
leaf salad, beetroot vinaigrette  
GF DF V VG

## DESSERT

RASPBERRY SOUFFLE  
vanilla bean ice cream

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.