

M A R M O R

CHRISTMAS DAY LUNCH

A fire, earth, and reef experience - we hope that this selection of mouthwatering dishes makes your day one to remember.

Merry Christmas from the Marmor team.

STARTER

JEAN PIERRE LEMON MYRTLE
SOURDOUGH v
whipped butter

ENTRÉE

COLD SEAFOOD PLATTER GF DF
oysters, prawns, bug, cured salmon,
spanner crab cocktail

traditional condiments: Marie Rose,
mignonette, lemon and Tabasco

add on caviar \$220

MAINS

BASS STRAIT BEEF
CHATEAUBRIAND GF
red wine jus

ROASTED TURKEY ROULADE
bread and chestnut stuffings, natural
gravy

SIDES

roasted vegetables, potato and
pumpkin DF GF V

steamed broccolini, olive oil,
lemon DF GF V Vegan

farm leaf salad, sherry vinaigrette
DF GF V Vegan

DESSERT

DARK CHOCOLATE GATEAU
sour cherry compote, rum chantilly,
dark chocolate

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.