

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 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 Island, QLD

King prawns and bugs from Mooloolaba, QLD

Rock oysters from the 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

NATURAL <sup>A+GF+DF</sup>

eschalot mignonette, lemon

PACIFIC <sup>A</sup>

8 ea

SYDNEY ROCK <sup>A</sup>

9 ea

FRESH PACIFIC OYSTERS <sup>A+GF</sup>

9 ea

champagne granita, finger lime

### GRILLED PACIFIC OYSTERS

KILPATRICK <sup>A</sup>

6p | 48

sabayon, prosciutto crumbs

CAVIAR <sup>I</sup>

230

Oscietra (30gm), blinis,  
traditional condiments

## SEAFOOD AND SHELLFISH

GRILLED JUMBO PRAWN <sup>A</sup>

23 ea

nduja butter

CURED SALMON <sup>A+GF</sup>

32

pickled fennel, orange, shallot cream

SPANNER CRAB CRUMPET <sup>A</sup>

32

crème fraîche, leek, finger lime, radish,  
preserved lemon

MORETON BAY BUG TAIL <sup>A+GF</sup>

35

bisque butter, finger lime, shaved fennel

SHARK BAY HALF SHELL SCALLOP <sup>A</sup>

3p | 40

five peppercorn crust, chive, lemon

WOOD GRILLED JUMBO PRAWN, CALAMARI,  
MUSSELS & SCALLOP <sup>A</sup>

48

garlic & saffron sauce, brioche croutons,  
rouille

**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

## STARTERS

JEAN-PIERRE ARTISAN BAKERY LEMON MYRTLE SOURDOUGH <sup>v</sup> whipped butter, sea salt	15
SMOKED CARROT <sup>v+GF</sup> macadamia cream, spiced carrot jus, marinated feta	28
PROSCIUTTO & STRACCIATELLA <sup>GF</sup> San Daniele prosciutto 20 month aged, stracciatella, pickled pear, olive oil	29
DUCK RAVIOLI wild mushroom consommé, burnt shallot oil	32
STEAK TARTARE <sup>DF</sup> egg yolk, anchovy mayo, radish, Melba toast	32
VEAL CARPACCIO <sup>GF</sup> white poached veal loin, capers, parmesan, green oil, tonnato sauce	32

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## WOOD-FIRED GRILLED STEAK

### TASMANIAN CAPE GRIM pasture-fed

300g porterhouse, MB 2	57
300g Scotch fillet, MB 2	76

### BLACK OPAL WAGYU

300g rump, MB 6-7	59
250g sirloin, MB 9	118

### BASS STRAIT BEEF

220g eye fillet	62
600g rib eye on the bone	120
500g chateaubriand (to share)	130

### JAPANESE A5 WAGYU

250g striploin, MB 12	182
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### 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 & ANCHOVY BUTTER GF	5
BLACK TRUFFLE BUTTER GF	9

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## MAINS

PUMPKIN, RICOTTA & HAZELNUT AGNOLOTTI v parmesan foam, sage & tomato brown butter	42
LAMB RUMP burnt apple & goat cheese cream, eggplant & polenta filo, gremolata, raisin, rosemary jus	54
SPANNER CRAB SPAGHETTINI A garlic, chilli, tomato, chives	56
CORN FED DUCK BREAST GF davidson plum, blackberries, braised red cabbage, bitter chocolate sauce	56
LINE CAUGHT CORAL TROUT A+GF white bean, salted cod, vegetable fricassee	57

## SIDES

FARM LEAF LETTUCE GF+DF+V+VEGAN fennel, radish, sherry vinaigrette	17
FRENCH FRIES DF+GF+V aioli	17
ROASTED PUMPKIN GF+V whipped goats curd, pepitas & currants	17
HEIRLOOM TOMATO SALAD GF+DF+V+VEGAN white onion, basil, olive, aged balsamic	18
BRUSSELS SPROUTS GF+V quinoa, burnt honey glaze	18
DUCK FAT ROASTED POTATO GF garlic & rosemary	18
GRILLED BROCCOLINI GF+V seasoned yoghurt, dukkah, honey & lemon dressing	18
MAC & CHEESE v	18
ROASTED DUTCH CARROT GF+DF+V almond cream, spiced pine nuts	18
SAUTÉED BUTTON MUSHROOM GF herb butter	18

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