M A R M O R

SET MENU 1

140pp

STARTERS

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

STEAK TARTARE DF
egg yolk, anchovy mayo, radish, melba toast

PROSCIUTTO & STRACCIATELLA GF
20-month-old San Daniele, stracciatella, pickled pear, olive oil

MAINS

CAPE GRIM PORTERHOUSE MB 2
red wine jus

MARKET FISH A+GF
black mussels, seasonal vegetables, saffron & lemon butter sauce

SIDES

FARM LEAF LETTUCE DF+GF+V+VEGAN
fennel, radish, sherry vinaigrette

DUCK FAT ROASTED POTATO GF
garlic, rosemary

ROASTED PUMPKIN GF+V
whipped goats curd, pepitas & currants

DESSERT

TIRAMISU
amaretto, hazelnut coffee crunch

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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. Vantage Rewards discounts applicable.

M A R M O R

SET MENU 2

170pp

STARTERS

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

PROSCIUTTO & STRACCIATELLA GF
20-month-old San Daniele, stracciatella, pickled pear, olive oil

COLD SEAFOOD PLATTER GF
fresh oysters, prawns, spanner crab cocktail, scallop ceviche

MAINS

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

MARKET FISH A+GF
black mussels, seasonal vegetables, saffron & lemon butter sauce

SIDES

FARM LEAF LETTUCE DF+GF+V+VEGAN
fennel, radish, sherry vinaigrette

DUCK FAT ROASTED POTATO GF
garlic, rosemary

GRILLED BROCCOLINI GF+V
anchovy & garlic cream, honey & lemon dressing

DESSERT

CALLEBAUT 70% DARK CHOCOLATE MOUSSE GF
orange confit, almond nougatine

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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. Vantage Rewards discounts applicable.

M A R M O R

SET MENU 3

195pp

APPETISERS

BEEF PAVÉ GF+DF
beef tartare, truffle mayo, crisp potato pavé, shallot, chives

BLACK TRUFFLE & POTATO CROQUETTE
spiced cream, Wagyu bresaola

ENTRÉE

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

HOT & COLD SEAFOOD SELECTIONS

COLD
natural oyster, Chartreuse oyster, spanner crab cocktail

HOT
baked half-shell scallop, five peppercorn crust, nduja prawn

MID-COURSE

DUCK RAVIOLI
wild mushroom consommé, burnt shallot oil

MAIN

BLACK OPAL WAGYU
sirloin MB 9, red wine jus

DUCK FAT ROASTED POTATO GF
garlic, rosemary

GRILLED BROCCOLINI GF+V
anchovy & garlic cream, honey & lemon dressing

DESSERT

CALLEBAUT 70% DARK CHOCOLATE MOUSSE GF
orange confit, almond nougatine

A AUSTRALIAN | I IMPORTED | M MIXED ORIGIN

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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. Vantage Rewards discounts applicable.

M

A

R

M

O

R