



MARBLE & GRAIN

MORT ST BRADDON

(For groups of 12pax and more, maximum 18pax)

Warm bread, rosemary garlic oil, house smoked butter

ENTRÉE

PORK BELLY piquillo peppers, chickpea, chilli oil, sherry raisins (gf)

SCALLOPS avocado, smoked tomato, flying fish roe (gf)

GRILLED HALLOUMI watermelon, mint, pomegranate, pistachio dressing (v)

MAINS

BUTCHERS STEAK oyster fillet 200g, bone marrow, duck fat roast potatoes
& red wine jus (gf)

BARRAMUNDI soft leeks, sweet peppers, baby capers, sea fern (gf)

LOCAL LAMB carrot hummus, cauliflower almond tabouli, minted salsa verde

DESSERTS

DARK CHOCOLATE AND CHERRY DELICE, hazelnut gelato, sour cherry sauce

COCONUT PARFAIT, passionfruit custard, torched pineapple, coconut tuile

CHOCOLATE FONDANT, salted caramel, popcorn, vanilla gelato

A 15% surcharge applies to public holiday