



**MARBLE & GRAIN**  
25 MORT ST BRADDON

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# **FUNCTIONS**

## **AT MARBLE & GRAIN**

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**25 Mort Street, Braddon**  
Canberra ACT 2612  
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# CONFERENCES



## DAY DELEGATE PACKAGES

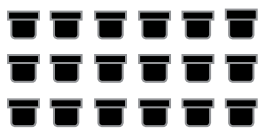
MINIMUM 25 DELEGATES

**\$61** per person

### INCLUDES:

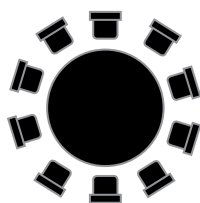
- Arrival Tea & Coffee
- Morning Tea
- Lunch
- Afternoon Tea

## SET UP OPTIONS



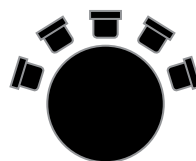
### THEATRE

50 PAX



### BANQUET

40 PAX



### CABARET

36 PAX

## EQUIPMENT

- Data projector and screen \$190 per day
- LCD TVs complimentary
- Microphone \$30 per day
- Flip chart / Whiteboard \$30 per day

# RESTAURANT

## LUNCH

**MINIMUM 12 PAX**

Share entrée & main \$25 per person  
Share entrée, main & share dessert  
\$32 per person

## DINNER

**MINIMUM 12 PAX  
MAXIMUM 18 PAX**

2 Course entrée & main \$54 per person  
3 Course entrée, main & dessert  
\$70 per person

### TO START

(starters served on sharing boards)

Sourdough & house smoked butter

Truffle & parmesan arancini

Fried Calamari, chilli salt, aioli

Lamb, Mint & Feta Gozleme

### MAINS

#### CHICKEN BREAST SCHNITZEL

M&G potato salad, aioli

#### BATTERED FISH & CHIPS

Tartare sauce, fennel slaw (df)

#### GRILLED OPEN STEAK SANDWICH

sour dough, caramelised onion, bacon, mushrooms, roasted tomato, barbeque sauce

#### CHICKPEA & FETTA SALAD

tomato, cucumber, red onion, lemon oregano dressing (gf)

#### CONFIT LAMB AND HALLOUMI

roasted carrots, rocket, pepitas, tzatziki dressing (gf)

### DESSERTS

(desserts are served on sharing boards)

Selection of desserts & petite fours plater

### TO START

Warm bread, rosemary garlic oil, house smoked butter

#### 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 250G

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

# THE MUSTER ROOM



## BOARDS

### **M&G BOARD \$48 (FOR 4)**

Sticky lamb riblets  
Truffle & parmesan arancini  
Lamb empanadas  
BBQ pork belly  
Chorizo sliders  
Crispy onion rings  
Aioli & smokey BBQ relish  
Venison sausages

### **CHEESE BOARD \$44 (FOR 4)**

Peppercorn cheddar, triple cream  
ash brie, gorgonzola dolce

### **DELI BOARD \$48 (FOR 4)**

Venison bresaola, lamb prosciutto,  
vintage peppercorn cheddar, venison  
& pork terrine, chicken liver parfait,  
triple ash brie, fedra olives, pickles

### **DESSERT BOARD \$46 (FOR 4)**

Chocolate pear honeycomb tart, rhubarb  
ginger caramel sponge, handmade  
petit fours

## FEED ME MENU

### **\$54 PER PERSON**

**WARM BREAD**  
house smoked butter, garlic rosemary oil  
truffle & parmesan arancini aioli

**FRIED CALAMARI**  
chilli salt, lemon

**VENISON & PORK TERRINE**  
beetroot relish, pickles, sourdough

**SLOW COOKED LAMB SHOULDER**  
red wine jus

**GRILLED BUTCHERS STEAK**  
wild mushroom sauce

**BARRAMUNDI**  
sweet peppers, capers

Green beans, zucchini, spinach, garlic oil

Battered onion rings

Duck fat roast potatoes

**Dessert optional extra add \$15 chefs choice  
alternate drop**

# THE MUSTER ROOM & COURTYARD

From 20 pax



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## CANAPÉ MENU

Butchers steak, coffee rub, chimichurri

Grilled smoked venison sausage, sour cherry balsamic

Pulled pork sliders, red cabbage slaw, chipotle BBQ sauce

Lamb cevapcici sausage, roast capsicum relish, lettuce cups

Chicken drumettes, cornflake crumb, lemon aioli

Pacific oysters, freshly shucked lemon

Heirloom tomato bruschetta, mozzarella, torn basil, white anchovy

Chicken tenderloin, chorizo, haloumi skewer

Fried south coast calamari with squid ink aioli

Truffle & parmesan arancini, garlic mayo

Pork belly, apple salsa, spiced crackling

Seared scallops, cauliflower, chorizo

Mini M&G sliders

Haloumi, cauliflower, black garlic

Deep fried piquillo peppers stuffed with goat's cheese

Pork & provolone cheese empanadas

**4 OPTIONS \$20 PER PERSON**

**6 OPTIONS \$28 PER PERSON**

**8 OPTIONS \$35 PER PERSON**

**10 OPTIONS \$41 PER PERSON**

# BEVERAGE PACKAGES



## HOUSE PACKAGE

### BEERS:

Hahn Super Dry  
Boags Premium Light

### WINES:

Morgans Bay Semillion  
Morgans Bay Shiraz  
Morgans Bay Sparking

**2 HOURS \$35 PER PERSON**  
**3 HOURS \$49 PER PERSON**  
**4 HOURS \$52 PER PERSON**

## PREMIUM PACKAGE

### BEERS:

Crown Lager, Peroni  
Boags Premium Light

### WINES:

Veuve D'Argent Sparkling  
Squealing Pig Sauvignon Blanc  
Rosemount Little Berry Shiraz

**2 HOURS \$48 PER PERSON**  
**3 HOURS \$55 PER PERSON**  
**4 HOURS \$60 PER PERSON**

# BEER GARDEN



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## FEED ME MENU

### \$54 PER PERSON

#### WARM BREAD

house smoked butter, garlic rosemary oil truffle & parmesan arancini aioli

#### FRIED CALAMARI

chilli salt, lemon

#### VENISON & PORK TERRINE

beetroot relish, pickles, sourdough

#### SLOW COOKED LAMB SHOULDER

red wine jus

#### GRILLED BUTCHERS STEAK

wild mushroom sauce

#### BARRAMUNDI

sweet peppers, capers

Green beans, zucchini, spinach, garlic oil

Battered onion rings

Duck fat roast potatoes

**Dessert optional extra add \$15 chefs choice alternate drop**