



MARBLE & GRAIN

MORT ST BRADDON

Where possible M&G use locally sourced produce including beef, venison and lamb grown on our very own farm, 'Travale' located just North West of Canberra.

TO SHARE

WARM BREAD	\$7
house smoked butter, rosemary garlic oil (v)	
OLIVES & ALMONDS	\$9
Fedra olives, house smoked almonds (gf, v, df)	
OYSTERS NATURAL	\$22 6PC / \$42 12PC
caramelised lemon (gf, df)	
OYSTERS KILPATRICK	\$22 6PC / \$42 12PC
pancetta, tomato & sherry vinegar (gf, df)	
TRUFFLE & PARMESAN ARANCINI	\$9
aioli (v)	
LAMB, MINT, FETA GOZLEME	\$9
yoghurt sauce, lemon	
STEAK TARTARE	\$12
baby cos, pickles, curly potato crisps (gf, df)	
FRIED CALAMARI	\$14
chilli salt, aioli (df)	
DELI TASTING BOARD	\$36
venison terrine, triple ash brie, vintage peppercorn cheddar, house cured & smoked meats, local olives, grilled sourdough	

ENTRÉE

LOCAL VENISON & PORK TERRINE	\$14
beetroot relish, pickles, grilled sourdough	
PORK BELLY	\$19
piquillo peppers, chickpea, chilli oil, sherry raisins (gf, df)	
SCALLOPS	\$21
avocado, smoked tomato, flying fish roe (gf, df)	
GRILLED HALOUMI	\$16
watermelon, mint, pomegranate, pistachio dressing (gf,v)	

MAIN

BARRAMUNDI	\$34
soft leeks, sweet peppers, baby capers, sea fern (gf)	
LOCAL LAMB	\$32
carrot hummus, cauliflower almond tabouli, minted salsa verde	
ROAST DUCK	\$36
confit leg, sweet & sour rhubarb, shallot pancake	
PUMPKIN RAVIOLI	\$26
oyster mushrooms, artichokes, walnut sage butter	
GOLDEN ALE BATTERED FISH & CHIPS	\$29
fennel slaw, tartare sauce (df)	
WARM CHICKEN SALAD	\$28
roast carrots, quinoa, haloumi, buttermilk dressing (gf)	
GRILLED QLD MORTON BAY BUGS	\$39
lemon, garlic chive butter, rocket fennel parmesan salad	

SHARE THE LOVE

Signature boards for 2 or more	
SLOW COOKED LOCAL LAMB SHOULDER 1.2KG (gf, df)	\$75
red wine jus, crispy onion rings, lemon	
MARBLE & GRAIN BUTCHERS BOARD	\$85
'Travale Farm' venison sausages, baby lamb ribs, grilled butchers steak, grilled bone marrow, chorizo stuffed onion, black pudding stuffed pepper (gf, df)	
T-BONE 21 DAY DRY AGED FLORENTINA STEAK	\$70
duck fat roast potatoes, red wine jus 800g (gf, df)	

THE GRILL

All served with bone marrow, red wine jus & duck fat roast potatoes

RIB EYE BONE IN	\$52
pasture fed 'Travale Farm' 400g (gf)	
WAGYU SIRLOIN	\$62
QLD MBS 6+, grain fed 220g (gf)	
BEEF FILLET	\$42
pasture fed 220g (gf)	
SCOTCH FILLET	\$38
pasture fed 300g (gf)	
BUTCHERS STEAK	\$28
oyster fillet 200g (gf)	
M&G SURF & TURF	\$58
beef fillet, grilled Morton Bay bug, garlic chive butter (gf)	
SAUCES	\$3^{EA}
anchovy, parsley butter (gf)	
wild mushroom (gf)	
peppercorn mustard cream (gf)	

SIDES

ONION RINGS	\$7
beer battered (v)	
THICK CUT CHIPS (v, df)	\$7
DUCK FAT ROAST POTATOES (gf)	\$9
TOSSED ZUCCHINI (v, gf, df)	\$9
green beans, spinach, garlic oil	
ROCKET LEAF, FENNEL, PARMESAN (v, gf)	\$7
GREEK SALAD (v, gf)	\$9
heirloom tomato, roast peppers, Persian fetta	

A 15% surcharge applies to public holidays