



MARBLE & GRAIN

MORT ST BRADDON

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

Warm bread, rosemary garlic oil, house smoked butter

ENTRÉE

PORK BELLY black pudding, pear, macadamias (gf, df)

PRAWN STUFFED SQUID tomato sugo, squid ink pangratto (gf, df)

GOATS CHEESE SOUFFLE pickled grapes, petite herbs (v)

MAINS

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

TASMANIAN SALMON seaweed butter, saffron potatoes (gf)

LOCAL LAMB rosemary crust, parsnip colcannon, black garlic jus

DESSERTS

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

PEAR CRUMBLE TART cardamom, sticky date ice cream

CHOCOLATE FONDANT, salted caramel, popcorn, vanilla gelato

2 Courses \$54p.p / 3 Courses \$70p.p

A 15% surcharge applies to public holiday