



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 house smoked butter (v)	\$7
OLIVES & ALMONDS Fedra olives, house smoked almonds (gf, v, df)	\$9
OYSTERS NATURAL caramelised lemon (gf, df)	\$26 6PC / \$46 12PC
OYSTERS KILPATRICK pancetta, tomato & sherry vinegar (gf, df)	\$28 6PC / \$48 12PC
TRUFFLE & PARMESAN ARANCINI (4) aioli (v)	\$12
LAMB, MINT, FETA GOZLEME (4) yoghurt sauce, lemon	\$12
GRILLED JALAPENOS (4) prosciutto, goat's cheese (gf)	\$12
FRIED CALAMARI chilli salt, aioli (df)	\$14
'OUR FAVOURITES' BOARD grilled jalapenos, feta gozleme, arancini balls	\$18
DELI TASTING BOARD venison terrine, triple ash brie, vintage peppercorn cheddar, house cured & smoked meats, fedra olives, grilled sourdough	\$36

ENTRÉE

LOCAL VENISON & PORK TERRINE beetroot relish, pickles, grilled sourdough	\$18
PORK BELLY black pudding, pear, macadamias (gf, df)	\$21
PRAWN STUFFED SQUID tomato sugo, squid ink pangratto (gf, df)	\$21
GOATS CHEESE SOUFFLE pickled grapes, petite herbs (v)	\$19

MAIN

TASMANIAN SALMON tiger prawns, seaweed butter, saffron potatoes (gf)	\$36
LOCAL LAMB rosemary crust, parsnip colcannon, black garlic jus	\$34
5 HOUR BRAISED BEEF CHEEKS smoked bacon, eshalots, king mushroom, bordelaise	\$32
BEETROOT GNOCCHI rainbow chard, heirloom beets, three cheese mascarpone (v)	\$26
GOLDEN ALE BATTERED FISH & CHIPS fennel slaw, tartare sauce (df)	\$29
CHICKEN & PUMPKIN SALAD warm chicken, roast pumpkin, haloumi, quinoa, pepitas (gf)	\$29
SEAFOOD BOUILLABAISE blue eye cod, Moreton Bay bug, mussels (df)	\$38
VEAL RAGU baby vegetables, black truffle relish, homemade pappardelle	\$28

SHARE THE LOVE

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

THE GRILL

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

RIB EYE BONE IN 400G pasture fed 'Travale Farm' (gf)	\$52
WAGYU SIRLOIN 220G grain fed QLD 'Jacks Creek' MBS 6+ (gf)	\$62
BEEF FILLET 220G pasture fed Riverina (gf)	\$42
SCOTCH FILLET 300G pasture fed Riverina (gf)	\$38
BUTCHERS STEAK 200G pasture fed Riverina oyster fillet (gf)	\$28
M&G SURF & TURF 220G pasture fed Riverina beef fillet, grilled Moreton Bay bug, garlic chive butter (gf)	\$58
SAUCES	\$4 ^{EA}
anchovy parsley butter (gf)	
wild mushroom cream (gf)	
peppercorn mustard cream (gf)	

SIDES

ONION RINGS beer battered (v)	\$7
THICK CUT CHIPS (v, df) paprika salt	\$7
TOSSED BRUSSELS SPROUTS (v, gf) rainbow chard, broccoli, lemon, garlic oil	\$9
MIXED LEAF, FENNEL, PARMESAN (v, gf) lemon dressing	\$7
ROAST POTATOES (df, gf) duck fat, rosemary, thyme	\$9
PARIS MASH POTATO (v, gf) truffle oil	\$9

15% surcharge applies to public holidays