



**MARBLE
& GRAIN**
25 MORT ST BRADDON

FATHERS DAY FEAST

SHARED MENU

ENTREE

GARDEN PLATE

Truffle arancini, barbeque mushrooms, fried cauliflower,
beetroot hummus, local olives

DELI BOARD

Cured meats, ash brie, venison terrine, pickles, toast

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MAINS

SLOW COOKED LAMB SHOULDER

Salsa verde, lemon

TASMANIAN SALMON

Asparagus, saffron, nori butter sauce

ROAST PORK BELLY

Fennel salt rubbed crackling, cider jus

DUCK FAT ROASTED POTATOES

TOSSED GREENS

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DESSERT

BOMBE ALASKA

Sticky date ice cream, banana, salted caramel

BAKED CHOCOLATE FONDANT

RHUBARB UPSIDE DOWN SPONGE

Vanilla, cherries, anglaise custard