



MARBLE & GRAIN

MORT ST BRADDON

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

Warm bread, rosemary garlic oil, house smoked butter

ENTRÉE

PORK BELLY eggplant relish, smoked tomato dressing (gf, df)

BASIL POACHED SALMON green apple radish salad, buttermilk dressing (gf)

FRIED ZUCCHINI FLOWERS goats cheese, beetroot, snow pea leaves (v)

MAIN

GRILLED SIRLOIN 250gms, bone marrow, duck fat potatoes, red wine jus (gf,df)

BARRAMUNDI corn, asparagus, grilled lime (gf)

LOCAL LAMB Romesco sauce, cauliflower couscous, baby carrots (gf,df)

DESSERTS

DARK CHOCOLATE CHERRY DELICE hazelnut gelato, sour cherry sauce (gf)

PEAR CRUMBLE TART cardamom, sticky date ice cream

MILK CHOCOLATE FONDANT salted caramel, popcorn, vanilla gelato

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

A 15% surcharge applies to public holiday