



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, rosemary garlic oil (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 aioli (v)	\$12 4PC
LAMB, MINT, FETA GOZLEME yoghurt sauce, lemon	\$12 4PC
STEAK TARTARE grass-fed beef fillet, jalapeno pickles, vegetable crisps (gf, df)	\$14
FRIED CALAMARI chilli salt, aioli (df)	\$14
'OUR FAVOURITES' BOARD fried zucchini flowers, feta gozleme, arancini balls	\$18 6PC
DELI TASTING BOARD venison terrine, black garlic cheddar, house cured meats, smoked lamb, Fedra olives, grilled sourdough	\$36

ENTRÉE

BASIL POACHED SALMON green apple radish salad, buttermilk dressing (gf)	\$19
PORK BELLY eggplant relish, smoked tomato dressing (gf, df)	\$21
SCALLOPS carrot tzatziki, serrano ham, kataifi pastry, petite herbs	\$21
FRIED ZUCCHINI FLOWERS goats cheese, beetroot hummus, snow pea leaves (v)	\$18

MAIN

BARRAMUNDI charred corn, asparagus, caramelised lime (gf)	\$35
LOCAL LAMB roasted carrots, cauliflower rice, romesco sauce (gf, df)	\$34
SLOW BRAISED SHORT RIBS baby beets, horseradish, onion jam, taro fries (gf)	\$32
PUMPKIN TORTELLINI buffalo mozzarella, Tuscan vegetables, capers (v)	\$26
GOLDEN ALE BATTERED FISH & CHIPS fennel slaw, tartare sauce (df)	\$29
ROAST DUCK LEG spiced duck breast, wild rice, greens, baby figs (gf, df)	\$36
GRILLED MORETON BAY BUGS herb butter, fennel, mix leaf, parmesan salad (gf)	\$42
GARDEN PLATE beetroot hummus, roast carrots, cauliflower rice, halloumi (v, gf)	\$24

SHARE THE LOVE

Signature boards for 2 or more, choose 1 side

SLOW COOKED LOCAL LAMB SHOULDER 1.2KG salsa verde, red wine jus (gf, df)	\$75
MARBLE & GRAIN BUTCHERS BOARD 'Travale Farm' venison sausages, baby lamb ribs, grilled sirloin steak, bone marrow, chorizo stuffed onion, black pudding, stuffed pepper, red wine jus (gf, df)	\$89
T-BONE 21 DAY DRY AGED FLORENTINA STEAK 800G garlic butter, red wine jus (gf)	\$79

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
SIRLOIN 250G pasture fed VIC Gippsland MBS 3+ (gf)	\$29
M&G SURF & TURF 220G pasture fed Riverina beef fillet, grilled Moreton Bay bug, garlic chive butter (gf)	\$58
SAUCES roast garlic, parsley butter (gf) wild mushroom cream (gf) peppercorn mustard cream (gf)	\$4^{EA}

SIDES

ONION RINGS spiced flour (v)	\$7
THICK CUT CHIPS (v, df) paprika salt	\$7
ITALIAN ROAST VEGETABLES (v, gf) olive oil, roast garlic, green olive tapenade	\$9
MIXED LEAF, FENNEL, PARMESAN SALAD (v, gf) lemon dressing	\$7
ROAST POTATOES (gf, df) duck fat, rosemary, thyme	\$9
GREEK SALAD (v, gf) white balsamic dressing	\$9

15% surcharge applies to public holidays