



MARBLE & GRAIN
25 MORT ST BRADDON

FUNCTIONS

AT MARBLE & GRAIN

25 Mort Street, Braddon
Canberra ACT 2612
Phone: 02 6246 9555
fbmanager@marbleandgrain.com.au
marbleandgrain.com.au

RESTAURANT



MARBLE & GRAIN
25 MORT ST. BRADDON

LUNCH

MINIMUM 12 PAX

Share entrée & main \$25 per person
Share entrée, main & share dessert
\$32 per person

DINNER

MINIMUM 12 PAX
MAXIMUM 18 PAX

2 Course entrée & main \$54 per person
3 Course entrée, main & dessert
\$70 per person

TO START

(starters served on sharing boards)

Sourdough & house smoked butter

Truffle & parmesan arancini

Fried calamari, chilli salt, aioli

Lamb, mint & feta gozleme

MAINS

CHICKEN BREAST SCHNITZEL
M&G potato salad, aioli

BATTERED FISH & CHIPS
Tartare sauce, fennel slaw (df)

SLOWLY BRAISED LOCAL LAMB
buttered cous cous, herb salad

TUSCAN MINISTRONE
smoked bacon, focaccia

PENNE PASTA ARRABIATA
garlic, chilli, tomato sugo (v,df)

DESSERTS

(desserts are served on sharing boards)

Selection of desserts & petite fours plater

TO START

Sourdough and house made butter

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)

MAINS

GRILLED SIRLOIN STEAK 250GMS
bone marrow, duck fat roast potatoes
& red wine jus (gf, df)

BARRAMUNDI
corn, asparagus, grilled lime (gf)

LOCAL LAMB
romesco sauce, cauliflower cous cous, baby carrots (gf,df)

DESSERTS

DARK CHOCOLATE AND CHERRY DELICE
hazelnut gelato, sour cherry sauce

PEAR CRUMBLE TART
cardomom, sticky date ice cream

CHOCOLATE FONDANT
salted caramel, popcorn, vanilla gelato

MUSTER ROOM



BOARDS

M&G BOARD \$48 (FOR 4)

Sticky lamb riblets, BBQ pork belly,
Lamb mint & feta gozleme
Chorizo & haloumi brioche sliders

CHEESE BOARD \$44 (FOR 4)

Peppercorn cheddar,
triple cream ash brie, gorgonzola dolce

DELI BOARD \$48 (FOR 4)

Local made prosciutto, salami,
venison & pork terrine, chicken liver parfait,
vintage peppercorn cheddar, triple cream ash brie,
fedra olives, pickles

GARDEN BOARD \$44 (FOR 4)

Sweet pepper, smoked chilli & walnut dip,
Truffle & parmesan arancini, zucchini fritters,
BBQ hoisin mushroom skewers, local 'Fedra' olives,
yoghurt sauce, pickles, toast

DESSERT BOARD \$48 (FOR 4)

Chocolate delice, sour cherry coulis, hazelnut,
mini seasonal tartlets, handmade chocolate truffles

FEED ME MENU \$59 PER PERSON

WARM BREAD

house smoked butter, garlic rosemary oil

FRIED CALAMARI

chilli salt, aioli

ARANCINI

truffle, mushroom, parmesan

VENISON & PORK TERRINE

beetroot relish, toast

SLOW COOKED LAMB SHOULDER

salsa verde

SIRLOIN STEAK MBS 3+

wild mushroom sauce

BARRAMUNDI FILLET

corn, asparagus, grilled lime

ROAST ITALIAN VEGETABLES, ROAST DUCK FAT

POTATOES, MIXED LEAF SALAD

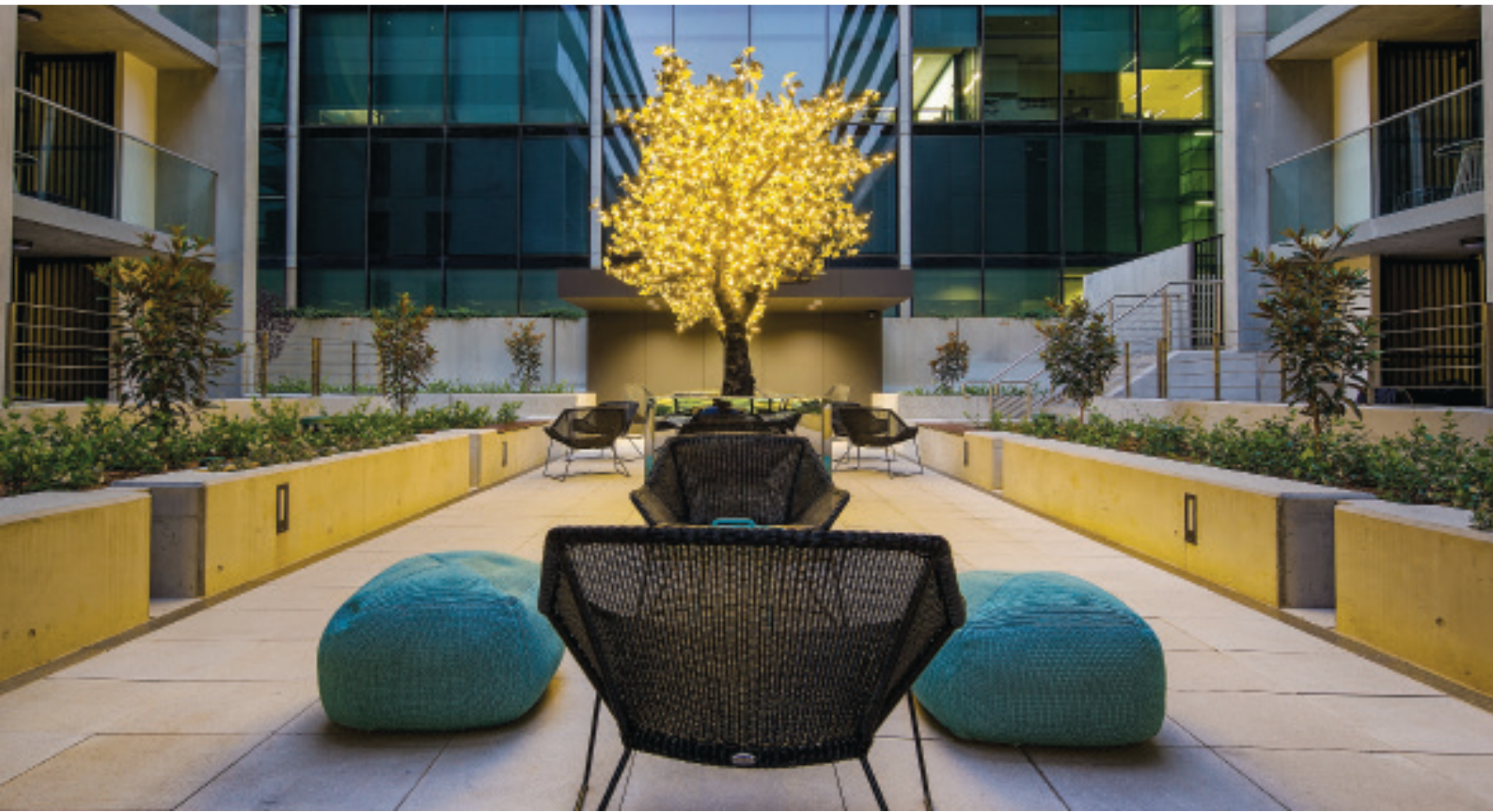
DESSERT OPTIONAL \$15 ALTERNATE DROP
(CHEFS CHOICE)

MUSTER ROOM OR COURTYARD

From 20 pax



MARBLE & GRAIN
25 MORT ST. BRADDON



CANAPE MENU

Butchers steak, coffee rub, chimichurri (df, gf)

Pulled pork sliders, red cabbage slaw,
chipotle BBQ sauce

Lamb cevapcici sausage, roast capsicum relish,
lettuce cups (df, gf)

Chicken drumettes, balsamic, chilli glaze (df, gf)

Pacific oysters, charred lemon (df, gf)

Heirloom tomato bruschetta, mozzarella, torn basil,
baby capers (v)

Chicken tenderloin, chorizo,
sweet pepper skewer (gf, df)

Fried south coast calamari with
squid ink aioli (df)

Truffle & parmesan arancini, aioli (v)

Mini M&G beef sliders

Lamb, mint & feta gozleme

Chargrilled scallops

wrapped in smoked bacon (df, gf)

Zucchini & dill fritters, yoghurt sauce (v)

BBQ Hoisin mushroom skewers (v, gf, df)

Stir fried vegetable san choy bao cups (v, df, gf)

Roast cauliflower, lemon, feta (v, df)

Potato, corn & provolone cheese empanadas (v)

4 OPTIONS \$25 PER PERSON

6 OPTIONS \$32 PER PERSON

8 OPTIONS \$39 PER PERSON

10 OPTIONS \$46 PER PERSON

BEVERAGE PACKAGES



HOUSE PACKAGE

BEERS:

Hahn Super Dry
Boags Premium Light

WINES:

Morgans Bay Semillion
Morgans Bay Shiraz
Morgans Bay Sparkling

2 HOURS \$35 PER PERSON
3 HOURS \$49 PER PERSON
4 HOURS \$52 PER PERSON

PREMIUM PACKAGE

BEERS:

Crown Lager, Peroni
Boags Premium Light

WINES:

Veuve D'Argent Sparkling
Squealing Pig Sauvignon Blanc
Rosemount Little Berry Shiraz

2 HOURS \$48 PER PERSON
3 HOURS \$55 PER PERSON
4 HOURS \$60 PER PERSON