



# MARBLE & GRAIN

MORT ST BRADDON

**Walnut, avocado, feta tartlet**

**Venison & pork terrine, mustard pickles**

**Warm Bread, smoked butter, roast garlic rosemary oil**

*Veuve D 'Argent Blanc De Blanc NV*

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**FRIED ZUCCHINI FLOWERS, goats cheese, beetroot (v)**

*Wine Suggestion: T'gallant Cape Schanck Pinot Grigio Glass \$12*

**SCALLOPS, prosciutto, carrot tzatziki, kataifi pastry**

*Wine Suggestion: Squealing Pig Sauvignon Blanc Glass \$12*

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

*Wine Suggestion: Pike and Joyce Rose Glass \$13*

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**BARRAMUNDI FILLET, baby corn, asparagus (gf)**

*Wine Suggestion: Devil's Lair Dance with the Devil Chardonnay Glass \$15*

**LOCAL LAMB LOIN, cauliflower couscous, romesco sauce, baby carrots**

*Wine Suggestion: Wynns 'The Gables' Cabernet Sauvignon \$12*

**PUMPKIN TORTELLINI, fiore di latte, baby capers (v)**

*Wine Suggestion: Smith & Hooper Merlot \$12*

**GRILLED SIRLOIN STEAK, duck fat potatoes, bordelaise sauce (gf, df)**

*Wine Suggestion: Clonakilla Hilltops Shiraz \$16*

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**CITRUS TART, vanilla bean ice cream, blueberries**

**DARK CHOCOLATE TORTE, sour cherry, hazelnut gelato**

**COCONUT PANNACOTTA, peach & strawberry**

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**MINI RASPBERRY AND ROSE ECLAIR**