

ANTIPASTI MENU

NIBBLES

- OLIVES, warm marinated olives, chili, garlic, garden herbs 8
MARTHA'S GARLIC BREAD, freshly baked flat bread with confit garlic and oregano 12
PICKLES Martha's Table seasonal mixed pickled vegetables 8
NUTS mix nuts, spiced with chili 8

COLD PLATES

- OYSTER OF THE DAY, sherry mignonette, 27/54
PROSCIUTTO CRUDO DI SAN DANIELE DOP 24 MONTH, frigioli, gundilla peppers 15
GREEN ASPARAGOS SALAD, coral lettuce, fresh herbs and buttermilk dressing 16
YELLOWFIN TUNA CRUDO, raw tuna, Main Ridge goat cheese, sorel 19
SARDINES, cured sardines, house baked sourdough, tarragon aioli, 15
KUMATO, black tomatoes, macadamia pesto, watercress 14
BURRATA, soft cow's milk cheese, rocket, garlic bread 18

HOT PLATES

- PORK RIBS, sticky boneless pork spare ribs, cumin-mushroom glaze, herb salad 18
HALLOUMI, grilled halloumi, over charcoal, roasted grapes-walnut dressing 16
SWORD FISH, grilled sword fish filet smoked cherry tomato, capers - lemon dressing 28
LAMB RUMP, lamb minute steak, chimichurri, mint 23
BEEF FILLET, chargrilled, romesco sauce 29
POLPETTE, oven baked meatball, fior di latte 15
CALAMARI, salt & pepper calamari, aioli 17
CHIPS skin on, rosemary, aioli 12

DESSERT | 12

- MARTHAS TIRAMISU
PEANUT BUTTER CHOCOLATE BAR
ICECREAM