



Our menu at Martha's Table Restaurant is truly Mediterranean in nature. We take immense pride in what we do, consciously sourcing the very best in produce. We strive to highlight ingredients at the peak of their season, taking special care when working closely with local farmers to source the very best of both Australian and International ingredients at their seasonal crescendo.

Plenty of thought goes into each heart-warming and uncompromising dish to align with our food ethos; "local, seasonal, ethical."

2 COURSES \$69 | 3 COURSES \$79

1% SURCHARGE APPLIES TO ALL EFTPOS TRANSACTIONS

MARTHA'S RESTAURANT OPENING HOURS: THURS – SUN 12-21

ARTHUR'S BAR OPENING HOURS MON – SUN 12-21

GROUP BOOKINGS CALL US: 0396175377

ANTIPASTI

Swamp paperbark Smoked crumpet, chive, calamari and salmon roe

Lobster claw ravioli, avocado foam and heritage grains

Seared Venison, heritage tomato, bocconcini, shallots and chive oil (gf)

MAIN

Pork belly, lemon preserved Red Hill cherries, butter glazed and spiced cabbage (gf, *df)

Fire Smoked Dromana mussels, Tagliatelle, crushed peas, mint, smoked cream

Ricotta Gnocchi, fresh chard, Broccoli hearts & puree, King Browns (v)

SIDE

One side to share between two included, additional \$9 each

Heirloom Tomatoes, Stracciatella, Vino Cotto, Sunflower Seeds (gf, v)

Baby Mixed Leaves, Lemon Vinaigrette (gf, v, df)

Chard Broccoli, pine nut pesto

Chips, Aioli

DESSERT

Glazed chocolate mousse, cocoa tuile, raspberry gel sorbet

Soft & Crispy Italian meringue, sticky custard, pink grapefruit, bergamot sorbet (gf, v)

50g choice of daily cheese selection, muscatels, lavosh, fruit preserve

Food Allergy Statement

Please note that whilst Martha's Table will endeavour to accommodate requests for special meals, free from customers who have allergies or intolerances, we cannot guarantee complete allergen-free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients.

Please speak to one of our staff if you have any concerns.

PREMIUM GRILL

Premium Grill and Whole fish items replace the main course

Certain items from the Grill are additional

Rib Eye grass fed 500g - red wine jus, Dijon mustard	+\$12	(2 to share)
Hanger Steak 450g – Forestry Mushroom café crème		(2 to share)

WHOLE FISH (market price)

Served with Grenoble sauce and fresh lemon

Barramundi	+\$12
Snapper	+\$18
Flounder	+\$28

VEGETARIAN

ANTIPASTI

Heritage tomato, bocconcini, shallots and chive oil (gf)

MAIN

Ricotta Gnocchi, fresh chard, Broccoli hearts & puree, King Browns (v)

SIDE

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Heirloom Tomatoes, Stracciatella, Vino Cotto, Sunflower Seeds (gf, v)

Baby Mixed Leaves, Lemon Vinaigrette (gf, v, df)

Chard Broccoli, pine nut pesto

Chips, Aioli

DESSERT

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