



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."

1% SURCHARGE APPLIES TO ALL EFTPOS TRANSACTIONS

MARTHA'S RESTAURANT OPENING HOURS:

LUNCH FRI – SUN 1200 - 1430

DINNER THURS – SAT 1730 -2030

GROUP BOOKINGS CALL US: 0396175377

Martha's

TABLE

TO START

House made focaccia rosemary, olive oil 2pp

ANTIPASTI

Fresh Burrata, Heirloom Tomatoes, Chorizo XO, Ancient Grains 23 gf

Lemon Myrtle Crumpet, New York Pastrami, Blackberries, Crème Fraiche 21

Southern Rock Lobster Bisque, Risoni, Wagyu Bresaola, Lovage 27

Spencer Gulf Kingfish, Yarra Valley Chèvre, Yuzu, Sea Greens 22 gf

Applewood Smoked Beetroot, Watermelon, Gorgonzola, Nasturtiums 23

MAIN

House Made Tagliatelle, Forest Mushrooms, Cavolo Nero, Hazelnuts 34

Saffron Risotto, Smoked Dromana Mussels, Fermented Fennel, Pimentón 35 gf

King George Whiting, Heirloom Zucchini, Red Pepper Harissa, Parmesan Crumb 40 *gf

Hazeldene's Farm Chicken Breast, Labneh, Dutch Carrots, Pedro Ximénez Jus 37 gf

Wood Fired Lamb Brisket, Smoked Eggplant, Cipollini Onions, Aged Balsamic 42 gf, df

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.

TUSCAN GRILL - Red Wine Jus, Grain Mustard, Lemon

500g Tasmanian Cape Grim Grass Fed Rib Eye (for 2 to Share) 120 gf,df

300g Southern Ranges Grass Fed Striploin 58 gf,df

WHOLE FISH - Sauce Vierge, Black Olives

Werribee Infinity Blue Baby Barramundi 50 gf

Hauraki Gulf Baby Snapper 54 gf

SIDES

Baby Oak Leaves, Olasagasti Anchovy Dressing 12 gf

Local Green Beans, Salsa Verde, Feta, Sunflower Seeds 15 gf

Hawkes Farm Potatoes, Chicken Skin, Murray River Pink Salt 14 gf

DOLCE

Peninsula Honey Parfait, Red Hill Bosc Pear, Bee Pollen, Golden Tuile	17	
Veliche Dark Chocolate Aero, Poached Rhubarb, Burnt Butter Ice Cream	18	
Buttermilk Panna Cotta, Pink Chocolate Crystals, Wild Strawberry Sorbet	17	gf
Three Scoops Meno Zero Gelato, Chocolate, Pistachio, Raspberry	12	gf

FORMAGGIO

Australian Cheese 50g, House Made Condiments	18	
Maffra Cloth Ashed Cheddar		
Milawa King River Gold Washed Rind		
Pecora Jamberoo Blue		