



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



TO START

House Baked Sourdough, Main Ridge Olive Oil 2pp

ENTREE

Fresh Burrata, La Boqueria Chorizo XO, Red Cabbage, Citrus Lavosh 23

New York Pastrami, Brioche French Toast, Blackberries, Crème Fraiche 21

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

New Zealand Ora King Salmon Crudo, Yarra Valley Chèvre, Calamansi, Sea Greens 22 gf

Thyme Roasted Beetroot, Quince, Gorgonzola, Nasturtiums 23 gf

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 in you have any concerns.



MAINS

Roasted Cauliflower, Pickled Golden Raisins, Red Pepper Harissa, Ancient Grains	32	gf, vg
Wild Boar Ragu, House Made Tagliatelle, Forestry Mushrooms, Pecorino Romano	35	
Port Phillip Bay Snapper, Heirloom Tomatoes, Pickled Fennel, Saffron Whey Veloute	46	gf
Whole Rannoch Farm Quail, Braised Witlof, Butternut Squash, Barberry Sauce	37	gf
Rolled Victorian Lamb Saddle, Winter Beans, Smoked Eggplant, Rosemary Jus	44	gf

TUSCAN GRILL – Green Beans & Shallots, Madeira Jus gf

300g Bass Strait Grass Fed Scotch Fillet	84	gf
300g Southern Ranges Grass Fed Striploin	58	gf

SIDES

Hawkes Farm Carrots, Chickpea Hummus, Pistachio Dukkah	14	gf
Baby Oak Leaves, Red Radishes, Olasagasti Anchovy Dressing	12	gf
Roasted Heirloom Zucchini, Buffalo Ricotta, Nduja, Hazelnuts	15	gf
Hawkes Farm Kipfler Potatoes, Duck Fat, Lemon Thyme	14	



DESSERTS

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

CHEESE

Australian Cheese 50g, House Made Condiments	18 each
Maffra Cloth Ashed Cheddar	
Milawa King River Gold Washed Rind	
Pyengana St Columba Blue	