

# Martha's

TABLE

## STARTERS

**RIDGE ESTATE OLIVES 10**  
MARSALA | MARJORAM | CITRUS

**SOURDOUGH 10**  
HOUSE BAKED SOURDOUGH | CULTURED BUTTER

**PACIFIC OYSTERS 7ea**  
RAHONA SPARKLING ROSE | SHALLOT | RASPBERRY

**SALMON PASTRAMI 12ea**  
ORA KING SALMON | DONUT | CRÉME FRAICHE | WILD FENNEL

**ZUCCHINI TARTLET 12ea**  
SQUASH BLOSSOM | MAIN RIDGE CASHMERE | LEMON VERBENA

## SALUMI

BAGUETTE CROÛTE | CORNICHONS | QUINDILLA PEPPERS

VILLANI CULATTA PROSCIUTTO 16 MONTHS 10

MISTER CANNUBI CAPOCOLLO 10

SAISON WAGYU SALAMI CLOTH MATURED 12  
WIMMERA DUCK & NATIVE PEPPER PROSCIUTTO 12

LA BOQUERIA FREE RANGE WILD BOAR JABALI 12

SALUMI SELECTION 34

## SMALL PLATES

**MORETON BAY BUG 32**  
GORDAL OLIVES | MANDARIN | BUTTERMILK | BALTIC PINE

**LAMB TONGUE SKEWER 26**  
MEDJOL DATE | LABNEH | PISTACHIO | MISO

**FIORE DI BURRATA 27**  
VICTORIAN PEAS | CUCUMBER | GOLDEN RAISIN | LAVOSH

**DUCK LIVER PARFAIT 24**  
SABLÉ BRETON | LAVENDAR | QUINCE | PEDRO XIMÉNEZ

**STEAK TARTARE 28**  
FERMENTED CHILLI | JERUSALEM ARTICHOKE | BONE MARROW

## LARGE PLATES

**BLACK ANGUS CHEESEBURGER 38**  
LETTUCE | GRUYÈRE | PICKLES | POMMES FRITES

**BASS GROUPER FILLET 50**  
JAMON IBÉRICO | PRESERVED SWEDE | DASHI BEURRE BLANC

**ANCIENT GRAIN RISOTTO 39**  
CAULI BLOSSOM | PARMIGIANO REGGIANO | CALENDULA

**VENISON PATE EN CROÛTE 52**  
FORESTRY MUSHROOM | SILVERBEET | JUNIPER BERRY

**BERKSHIRE PORK CHEEK 45**  
SMOKED CELERIAC | VICHYSOISE | OSCIETRA CAVIAR

**PORT LINCOLN ABALONE 48**  
SPAGHETTI | SAUCE VIN JAUNE | MOLITERNINO PECORINO  
ADD FLINDERS FARM BLACK TRUFFLE +15

**SEAFOOD PLATTER 92**  
PACIFIC OYSTERS | MORETON BAY BUG  
GREEN LIP MUSSELS | SKULL ISLAND PRAWNS

## TUSCAN GRILL

300G JACK'S CREEK BLACK ANGUS MB2 SIRLOIN 58

200G TASMANIAN CAPE GRIM MB2 TENDERLOIN 84

400G ICON XB WAGYU MB4 SCOTCH FILLET 120  
SHISHITO PEPPERS | CAVOLO NERO | VINO COTTO

**GOULBURN RIVER RAINBOW TROUT 56**  
CIME DI RAPA | CAPERS | BEURRE BLANC

**SOUTHERN ROCK LOBSTER HALF/WHOLE MP**  
TASMANIAN LOBSTER | CAFÉ DE PARIS BUTTER

## SIDES

**PENINSULA LEAVES 15**  
MANCHEGO | HAZELNUTS | BURNT HONEY VINAIGRETTE

**BRUSSEL SPROUTS 18**  
CASHEW AJO BLANCO | VADOUVAN | MORCILLA PANGRATTATO

**HAKUREI TURNIPS 19**  
SOYBEAN CURD | PUFFED WILD RICE | SEAWEED BUTTER

**POMMES FRITES 14**  
MURRAY RIVER PINK SALT | ROASTED GARLIC MAYO

## DESSERTS

**JIMMY RUM SAVARIN 19**  
CONFIT RHUBARB | JERSEY MILK SORBET | FENNEL POLLEN

**TIRAMISU 18**  
BUNYA NUT MASCARPONE | CHOCOLATE | MARSALA | COFFEE

**VALRHONA OPALYS MOUSSE 19**  
AMARETTO GENOISÉ | RASPBERRIES | BEETROOT SORBET

**HOUSE MADE SORBET 12**  
COCONUT & ELDERFLOWER | WILD STRAWBERRY & SAUTERNES

**CHEESE**  
ACCOMPANIMENT | CRACKERS

**1792, WASHED RIND 18**  
BRUNY ISLAND, TAS  
**GABRIEL COULET ROQUEFORT 18**

CAUSSES DE L'AVEYRON, FRANCE

**LA DAME, SEMI HARD 18**

BAROSSA VALLEY, SA  
**CHEESE SELECTION 36**

15% SURCHARGE ON SUNDAYS  
20% SURCHARGE ON ALL PUBLIC HOLIDAYS

# Martha's

TABLE

## WINES BY THE GLASS

### SPARKLING

NV RUGGERI 'ARGEIO' PROSECCO DOC 16/78  
VENETO ITALY

NV TAITTINGER CUVÉE PRESTIGE 27/165  
CHAMPAGNE FRANCE

NV RAHONA VALLEY VINTAGE SPARKLING ROSE 15/69  
RED HILL VIC

### WHITE

2022 ROCKFORD RIESLING 16/80  
FRANKLAND RIVER WA

2022 CRITTENDEN ESTATE PINOT GRIS 16/75  
MORNINGTON PENINSULA VIC

2021 STONIER CHARDONNAY 17/85  
MORNINGTON PENINSULA VIC

2020 KLEIN CONSTANTIA SAUVIGNON BLANC 16/75  
WALKER BAY SOUTH AFRICA

2022 ALASIA MOSCATO D'ASTI 13/60  
PIEDMONT ITALY

### ROSE

2022 PARINGA ESTATE ROSE 16/75  
MORNINGTON PENINSULA VIC

### RED

2022 CRITTENDEN PINOT NOIR 16/75  
MORNINGTON PENINSULA VIC

2021 KERRI GREEN EFFET-MER SYRAH 19/95  
MORNINGTON PENINSULA VIC

2019 TOR DEL GROSSO SANGIOVESE DOC 14/65  
EMILIA ROMAGNA ITALY

2022 ALAMOS MALBEC 14/65  
MENDOZA ARGENTINA

2019 PONTIFEX GSM 16/75  
GREAT SOUTHERN WA

## SPRITZ

APEROL 18  
APEROL | PROSECCO | SODA

LIMONCELLO 18  
LIMONCELLO | PROSECCO | MINT | SODA

BERRY MULE 18  
VODKA | CHAMBOARD | LIME | GINGER BEER | BERRIES

DEJA VU 18  
HENDRICKS | CUCUMBER | ELDERFLOWER TONIC | LIME

## COCKTAILS

PASSION FRUIT SPICY MARGARITA 22  
JALAPENO INFUSED TEQUILA | PASSION FRUIT | LIME

ROSEMARY NEGRONI 22  
ROSEMARY INFUSED GIN | SWEET VERMOUTH | CAMPARI

APEROL DAIQUIRI 22  
APEROL | RUM | PINEAPPLE | LIME

TIRAMISU' MARTINI 22  
AMARETTO | BAYLES CHOCOLAT LUXE | ESPRESSO | VANILLA SYRUP

TROPICAL MAI TAI 22  
KRAKEN SPICED RUM | COINTREAU | PEACH LIQUEUR  
LEMON + LIME | PINEAPPLE

SOUR 22  
YOUR CHOICE OF AMARETTO - PISCO - APEROL - WHISKY  
EGGWHITE | LEMON JUICE | SUGAR | BITTER

PEDRO 22  
RUM | PX | KALHUA | EGGWHITE | CHOCOLATE BITTER

HIGH FLYER 22  
GIN | LYCHEE LIQUEUR | PINEAPPLE | LEMON

ENVY 22  
LEMON SORBET | VODKA | LEMON JUICE | CREAM

• FUNCTIONS & GROUPS DINING •

Have a special event coming up?

Ask our friendly staff about our Groups Dining and Events Packages

## TAP BEERS

ST ANDREWS 'THE STRAPPER' LAGER 5% 11  
FINGAL VICTORIA

ST ANDREWS 'THE APPRENTICE' 3.5% 10  
FINGAL VICTORIA

CARLTON DRAUGHT 4.6% 12  
ABBOTSFORD VICTORIA

BETTER BEER 4.2% 11  
TORQUAY VICTORIA

JETTY ROAD PALE ALE 4.8% 10  
DROMANA VICTORIA

MR LITTLE APPLE CIDER 4.6% 10.5  
DROMANA VICTORIA

## BOTTLE BEERS

PLEASE CHECK OUR FULL BEVERAGE MENU

## SIGNATURE MOCKTAILS

RASPBERRY MOJITO 12  
RASPBERRY PUREE | LIME | MINT | SODA

SAFETY BEACH 12  
PEACH PUREE | RASPBERRY CORDAIL | LEMON  
SODA | BASIL

FASCINATOR 12  
PASSION FRUIT + PEAR PUREE | ELDERFLOWER | SODA

PINA NO COLADA 12  
COCONUT CREAM | PINEAPPLE | MARASCHINO CHERRY

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