



canapé

PACKAGES

Thank you for considering Martha's Table for your special event.

We are pleased to offer four function spaces across our site including Martha's Restaurant, Arthur's Bar, Martha's Cellar and Martha's Cafe.

Martha's Table offers four distinctive experiences where the ever-changing menus, produce and wines correspond with Mornington Peninsula and Mediterranean flavours. Martha's beautiful ingredients are simply grilled over wood and charcoal and the Mediterranean-inspired menu is here to please everyone. The earthy and sensory cooking methods impart a tangible element of flavour and authenticity to the cooking process.

Martha's Table is open every day of the week offering a diverse variety of dining availability amongst each location. Bookings are available through our website, and we look forward to seeing you soon.

Martha's
TABLE



CHOICE OF COLD CANAPÉ

\$8 EA

- Appellation Oysters, Lemon & Black Pepper Granita **GF, DF**
- Smoked Duck Crêpe, Davidson Plum, Pickled Cucumber **DF**
- Classic Steak Tartare, Olasagasti Anchovies, Shiitake Cracker **GF, DF**
- Jarrahdale Pumpkin Scones, Crème Fraiche, Yarra Valley Caviar
- Salt Baked Carrot Tart, Macadamia Crème, Fennel Pollen **V**
- Spring Bay Mussel Escabeche, Saffron Hollandaise, Brioche

CHOICE OF HOT CANAPÉ

\$8 EA

- Wood Fired Halloumi & Zucchini Skewers, Bagna Càuda **GF**
- Porcini Mushroom & Grana Padano Arancini, Pesto Mayo **V**
- Shark Bay Scallops, Cultured Miso Butter, Ruby Grapefruit **GF**
- Vadouvan Spiced Chicken Skewers, Coconut Yoghurt **GF, DF**
- Westholme Wagyu & Forestry Mushroom Empanada **DF**
- King Edward Potato, Leek & Gruyère Croquettes **V**

CHOICE OF SWEET CANAPÉ

\$8 EA

- Raspberry Pâte de Fruit & Buttercream Macarons **GF**
- Passionfruit Curd Tartlets, Italian Meringue, Lime Sherbet
- Cantaloupe Mille-Feuille, Coconut Crème, Elderflower
- Valrhona Chocolate Pâte à Choux, Salted Hazelnut Praline **GF**

CHOICE OF SUBSTANTIAL CANAPÉ

\$18 EA

- Flinders Island Lamb & Date Tagine, Couscous, Almonds, Coriander **DF**
- Cape Grim Beef Sliders, Romaine Lettuce, Zucchini Pickles, Gruyère
- Wood Fired Swordfish, Heirloom Tomatoes, Green Beans, Chimichurri **GF, DF**
- Buffalo Ricotta Gnocchi, Cime di Rapa, Pecorino, Pine Nut Pangrattato **V**



All Martha's Table grazing platters serve 30 guests

- HEALTHY GF, VG** **\$330**
- Hawkes Farm Crudités, Jarrahdale Pumpkin Hummus, Dill Cashew Chèvre, Ridge Estate Olives, Chickpea Panisse, Turmeric Pickled Cauliflower, Peninsula Grapes & Berries.
- Served with Beetroot Crispbread & Rice Crackers
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- CHEESE** **\$420**
- Barossa Valley La Dame, Section 28 Monte Rosso, Gabriel Coulet Roquefort, Muscatel Grapes, Peninsula Honeycomb, Fig & Walnut Rolada, Semi Dried Tomatoes, Stuffed Bell Peppers.
- Served with Buckwheat Crispbread & Lavosh
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- MEDITERRANEAN** **\$480**
- Mozzarella di Bufala, Villani Culatta Prosciutto, De Palma Free Range Capocollo, House Smoked Ocean Trout, Ridge Estate Olives, Artichoke Hearts, Guindilla Peppers & Cornichons.
- Served with Baguette Croûtes & Lavosh



beverage

Beverage inclusions are per person for first 2 hours.

**CLASSIC BEVERAGE PACKAGE
\$45 PER PERSON**

Prosecco
House Pinot Grigio or Chardonnay
House Pinot Noir or Shiraz
Beer on tap
Soft drinks, Juices

ADDITIONAL 1 HOUR +\$20 PP

**PREMIUM BEVERAGE PACKAGE
\$85 PER PERSON**

Taittinger Champagne
Premium Pinot Grigio
Premium Chardonnay
Premium Pinot Noir
Premium Shiraz
Beer on tap
Soft Drink, Juices

ADDITIONAL 1 HOUR +\$40 PP

Non-Alcoholic package and Cocktail beverage menu available upon request.

Please complete and email to reservations@marthastable.com.au

First Name _____ Last Name _____

Phone _____ Email _____

Type of Event _____

Number of People _____ Date of Event _____

Comments _____

