

Martha's

TABLE

•Please inform our friendly staff of any allergies.
We will do our best to accommodate your dietary needs

STARTERS

RIDGE ESTATE OLIVES 10
MARSALA | MARJORAM | CITRUS

MARTHA'S SOURDOUGH 10
HOUSE BAKED SOURDOUGH | CULTURED BUTTER

PACIFIC OYSTERS 7ea
RAHONA ROSE SPARKLING & RASPBERRY MIGNONETTE

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

BEETROOT TARTLET 12ea
SALT BAKED BEETROOT | BLACKCURRANT | LABNEH | WALNUT

SALUMI

BAGUETTE CROÛTES | CORNICHONS | QUINDILLA PEPPERS

VILLANI CULATTA PROSCIUTTO 16 MONTHS 10
MISTER CANNUBI FREE RANGE 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 35
BRAISED FENNEL | SAUCE AMÉRICAINNE | NATIVE FURIKAKE

FIORE DI BURRATA 26
WOODFIRED PEPPERS | PILU BOTTARGA | CHAMOMILE | LAVOSH

KINGFISH CRUDO 27
GREEN TOMATO | GORDAL OLIVES | BUTTERMILK | BALTIC PINE

CHICKEN TERRINE 26
GUANCIALE | LOCAL ASPARAGUS | PICKLED MUSTARD | BRIOCHE

STEAK TARTARE 28
YURRITA ANCHOVIES | FERMENTED KOHLRABI | POMME GAUFRETTES

LARGE PLATES

CAPE GRIM CHEESEBURGER 36
LETTUCE | COMTÉ CHEESE | PICKLES | FRENCH FRIES

BASS GROPER FILLET 50
JAMÓN IBÉRICO | PRESERVED SWEDE | DASHI BEURRE BLANC

AYLESBURY DUCK 54
DRY AGED BREAST | NECK SAUSAGE | MUNTRIES | HENNESSY COGNAC

BERKSHIRE PORK CHEEK 45
VICTORIAN PEAS | SAUCE VERMOUTH | OSCIETRA CAVIAR

WINTER SQUASH RAVIOLONI 39
MOLITERNINO PECORINO | ONION CONSOMMÉ | CALENDULA
ADD FLINDERS FARM BLACK TRUFFLE +15

SEAFOOD PLATTER 92
PACIFIC OYSTERS | HIRAMASA KINGFISH CRUDO
MORETON BAY BUG | BASS STRAIT SCALLOPS

TUSCAN GRILL

AUSTRALIAN BEEF
SHISHITO PEPPERS | CAVOLO NERO | VINO COTTO

250G PURE BLACK ANGUS BARLEY FED 2+ SIRLOIN 58
200G TASMANIAN CAPE GRIM 2+ TENDERLOIN 84
350G WESTHOLME WAGYU 5+ SCOTCH FILLET 126

NORTHERN TERRITORY BABY BARRAMUNDI 60
CIME DI RAPA | GORDAL OLIVES | VADOUVAN BUTTER

TASMANIAN ROCK LOBSTER - HALF/WHOLE MP
SAISON NDUJA | CLOUD EAR FUNGI | SAMPHIRE

SIDES

PENINSULA LEAVES 15
MANCHEGO | HAZELNUTS | BURNT HONEY VINAIGRETTE

ROASTED HISPI CABBAGE 18
FERMENTED MACADAMIA | ANCIENT SEEDS | SALSA MACHA

WOODFIRED CARROTS 19
RICOTTA DI BUFALA | BLACK GARLIC | ROSEMARY GRANOLA

FRENCH FRIES 14
MURRAY RIVER FENNEL SALT | PIMENT D'ESPELETTE AIOLI

DESSERTS

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

MARTHA'S TIRAMISU 18
TONKA BEAN MASCARPONE | CHOCOLATE | MARSALA | COFFEE

VALRHONA OPALYS MOUSSE 19
AMARETTO GÉNOISE | RASPBERRIES | BEETROOT SORBET

HOUSE MADE GELATO 12
CRÉME FRAICHE & BAY LEAF | WILD STRAWBERRY & ROSE

CHEESE

ACCOMPANIMENTS | CRACKERS

DRIFTWOOD, WASHED RIND 18
LONG PADDOCK, VIC

GABRIEL COULET ROQUEFORT 18
CAUSSES DE L'AVEYRON, FRANCE

LA DAME, SEMI HARD 18
BAROSSA VALLEY, SA

CHEESE SELECTION 36

Martha's

TABLE

WINES BY THE GLASS

SPARKLING

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

NV TAITTINGER CUVÉE PRESTIGE 27/165
CHAMPAGNE FRANCE

NV RAHONA VALLEY SPARKLING ROSE 15/69
RED HILL VIC

WHITE

2023 ROCKFORD RIESLING 16/80
EDEN VALLEY SA

2023 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

2023 PARINGA ESTATE ROSE 16/75
MORNINGTON PENINSULA VIC

RED

2023 CRITTENDEN PINOT NOIR 16/75
MORNINGTON PENINSULA VIC

2022 KERRI GREEN EFFET-MER SYRAH 19/95
MORNINGTON PENINSULA VIC

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

2023 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

JAFFA MARTINI 22
CHOC LIQUEUR | COINTREAU | VANILLA VODKA | CREME

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' SESSION ALE 3.5% 10
FINGAL VICTORIA

CARLTON DRAUGHT 4.6% 12
ABBOTSFORD VICTORIA

BETTER BEER ZERO CARBS 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 CORDIAL | LEMON
SODA | BASIL

FASCINATOR 12
PASSION FRUIT + PEAR PUREE | ELDERFLOWER | SODA

PINA NO COLADA 12
COCONUT CREAM | PINEAPPLE | MARASCHINO CHERRY

Please note a surcharge of 1.5% will be applied to all credit card transactions and 3% for AMEX
15% surcharge on Sundays & 20% surcharge on Public Holidays