

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
ALEPPO PEPPER | FENNEL SEED | CITRUS

MARTHA'S SOURDOUGH 10
HOUSE BAKED SOURDOUGH | CULTURED BUTTER

PACIFIC OYSTERS 7ea
RAHONA ROSE SPARKLING & RASPBERRY MIGNONETTE

SPANNER CRAB DONUT 12ea
CRÈME FRAICHE | YARRA VALLEY CAVIAR | BEACH NATIVES

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

SALUMI

RYE SOUR BAGUETTE | CORNICHONS | QUINDILLA PEPPERS

VILLANI PROSCIUTTO DI SAN DANIELE 16 MONTHS 10

MISTER CANNUBI FREE RANGE MORTADELLA 10

SAISON WAGYU SALAMI CLOTH MATURED 12

WIMMERA DUCK & NATIVE PEPPER PROSCIUTTO 12

MISTER CANNUBI FREE RANGE CAPOCOLLO 12

SALUMI SELECTION 34

SMALL PLATES

MORETON BAY BUG 35
BRAISED FENNEL | SAUCE AMÉRICAINNE | NATIVE FURIKAKE

MAIN RIDGE CASHMERE 27
SUMMER VEGETABLES | PIEL DE SAPO MELON | AJI AMARILLO

SNAPPER CRUDO 28
GREEN TOMATO | GORDAL OLIVES | BUTTERMILK | BALTIC PINE

BRISBANE VALLEY QUAIL 36
ALMOND CREAM | LEEK ALLUMETTES | LEMON BEEBRUSH

STEAK TARTARE 28
FERMENTED CHILLI | JERUSALEM ARTICHOKE | MOUNTAIN MARIGOLD

LARGE PLATES

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

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

AYLESBURY DUCK 54
DRY AGED BREAST | NECK SAUSAGE | PICKLED KOHLRABI | LAVENDER

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

BUTTERNUT SQUASH RAVIOLONI 39
MOLITERNINO PECORINO | ONION CONSOMMÉ | CALENDULA

SEAFOOD PLATTER 92
PACIFIC OYSTERS, MIGNONETTE
PORT PHILLIP BAY SNAPPER CRUDO
BASS STRAIT SCALLOPS, STRAWBERRY PONZU
MORETON BAY BUG, SALSAL ROSA

TUSCAN GRILL

AUSTRALIAN BEEF
SHISHITO PEPPERS | CAVOLO NERO | MARCHAND DE VIN

250G PURE BLACK ANGUS BARLEY FED 2+ SIRLOIN 58

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
CAFÉ DE PARIS BUTTER

SIDES

PENINSULA LEAVES 15
MANCHEGO | HAZELNUTS | BURNT HONEY VINAIGRETTE

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

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

FRENCH FRIES 14
OAKWOOD SMOKED 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
COCONUT MILK & LYCHEE | WILD STRAWBERRY & ROSE

CHEESE

ACCOMPANIMENTS | LAVOSH

MONTE ROSSO 18
WASHED RIND, SECTION 28, SA

ST COLUMBA 18
BLUE, PYENGANA DAIRY, TAS

LA DAME 18
SEMI HARD, BAROSSA VALLEY, SA

CHEESE SELECTION 40

Martha's

TABLE

WINES BY THE GLASS

SPARKLING

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

NV Moët & CHANDON CHAMPAGNE 27/170
CHAMPAGNE FRANCE

NV RAHONA VALLEY SPARKLING ROSE 15/69
RED HILL VIC

WHITE

2023 ROCKFORD RIESLING 16/80
EDEN VALLEY SA

2024 CRITTENDEN ESTATE PINOT GRIS 16/75
MORNINGTON PENINSULA VIC

2022 STONIER CHARDONNAY 17/85
MORNINGTON PENINSULA VIC

2023 CRAGGY RANGE SAUVIGNON BLANC 16/75
MARLBOROUGH NZ

2022 ALASIA MOSCATO D'ASTI 13/60
PIEDMONT ITALY

ROSE

2023 PARINGA ESTATE ROSE 16/75
MORNINGTON PENINSULA VIC

2022 RAMEAU D'OR PROVENCE 17/85
COTES DE PROVANCE FRANCE

RED

2024 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
BAROSSA VALLEY, SA

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

UNDER THE MARTHA'S SUN 22
LIMONCELLO | VANILLA VODKA | LEMON | THYME

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 | GIN | 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