

WHILE YOU THINK

Mixed olives 9

garlic, rosemary, lemon

Warm bread 3pp

olive oil

Selection of cured meats shaved to order

Stone Axe Fullblood Wagyu 50g 18

Jamón Ibérico de Bellota 40g 22

Levoni Prosciutto 16 Months 80g 14

Selection of all 3 38

Oysters 26 | 48

natural, shallot vinaigrette or Chardonnay granita

SMALL PLATES

Crab cannoli 28

salmon pearls, squid ink aioli

Grilled garfish 28

fennel, crispy capers, lemon

Char-grilled Fremantle octopus 26

roasted peppers, olives

Grilled scallops 28

chorizo, pea purée, lemon & pine nut cream

Grilled king prawns 27

garlic butter, chilli, lemon

Paella arancini 7ea

mussels, prawns, saffron, tomato, chorizo

Truffled duck parfait 26

toasted sourdough, caramelised fig

Beef tartare 26

Angus beef, salted egg yolk, crispy potato

Cauliflower fritti 12

dates, pickled onion

Fresh La Stella burrata 23

local ox heart tomatoes, olive jam, basil

MARRAH SET MENUS

*Available for tables of 4 or more,
table must order from the same menu*

two course 70pp

three course 80pp

four course 100pp

SIGNATURE PLATES

800g Black Onyx rib eye 160

vine tomatoes, garlic, rosemary, thyme, truffle fries

1.6kg Lamb shoulder 110

roasted carrots, olive, rosemary jus

Roasted Tasmanian salmon tail 76

creamed spinach, lemon

BIG PLATES

300g Rangers Valley scotch fillet 44

hand-cut fries, béarnaise

300g Grandchester black angus rump cap 5+ 38

anchovy, confit onion, spring herbs

Char-grilled marinated chicken 36

salsa verde, roasted garlic, lemon

Potato gnocchi 34

wild mushroom ragù, thyme, macadamia

Salt-baked beetroot 28

asparagus, walnuts, goat's curd,
tarragon vinaigrette

Queensland spanner crab linguine 36

chilli, garlic & tomato bisque, parsley

Seared swordfish 34

eggplant purée, tomato vinaigrette, fried parsley

Grilled snapper fillet 39

cuttlefish, prawn bisque

SIDES

Steamed broccolini 10

roasted almonds, garlic butter

Roasted sprouts 10

parmesan custard, puff parmesan

Marrah salad 12

shaved witlof, orange, toasted seeds,
chervil dressing

Roasted Kipfler potatoes 10

black olives, rosemary

Fries 9

Provençal salt, aioli
add truffle salsa 3



Dessert

- Frozen tiramisu 14
- Vanilla crème brûlée, fresh berries, whipped chocolate 16
- Lemon cheesecake roll, limoncello custard 14
- Frozen watermelon, Chambord 14
- Selection of Australian artisan cheeses, compote, chutney, crispbread 32

Dessert Wine

- Old Boys 21 Barrel Aged Tawny *Riverina, NSW* 15 | 65
- '14 De Bortoli Noble One Botrytis Semillon *Riverina, NSW* 15 | 65

After Dinner Cocktails

- Espresso Martini
- Ketel One Vodka, Kahlúa, espresso, sugar syrup* 22

- Banana Cake Old Fashioned
- Ron Zacapa 23, PX Sherry, Fino Sherry, caramel & miso syrup, chocolate bitters* 22

Liqueurs & Digestifs

- Kahlúa 11 | Disaronno 11 | Frangelico 11
- Tia Maria 11 | Cointreau 11 | Baileys 11 | Montenegro 11

Coffee

- A selection of organic Chamellia tea and Toby's Estate espresso coffee available

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate these needs, we cannot guarantee that our food will be completely allergen free. 15% surcharge applies on public holidays. Credit card surcharges apply.