



MARBLE & GRAIN
25 MORT ST BRADDON

CHRISTMAS FUNCTIONS
AT MARBLE & GRAIN



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FUNCTION SPACES

RESTAURANT (up to 16pax)

Marble & Grain has a large group table (pictured) available to book for functions between 12 and 16pax. The table is situated in the central area of the restaurant amongst the ambience of dining room and excitement of our open kitchen.

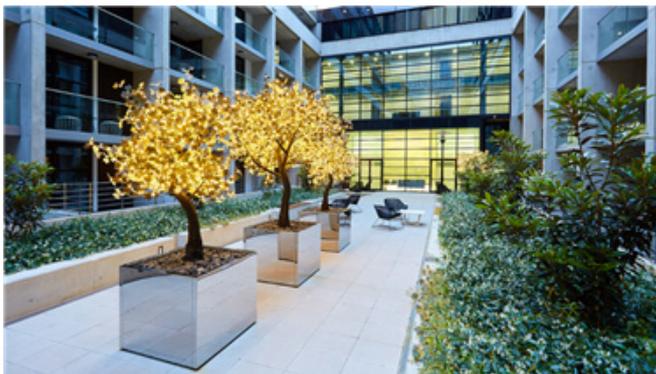


GUEST LOUNGE (20-44 pax seated or 60 pax standing)

The Guest Lounge is a private room located in between the two towers of the hotel. It is a reasonably formal space fitted with lounges and can be converted with long banquet tables or high-top cocktail tables for various set ups.

MUSTER ROOM (12-38pax seated or 50 pax standing)

The Muster Room is an alfresco dining room located just outside from our main bar area. It is fitted with fairy lights, air cooler, heaters and a television. It is completely covered however the windows can be raised.



THE COURTYARD (standing up to 80pax)

The Courtyard is an open outdoors area located between the two towers of the hotel. It is scattered with lounges and greenery and can be transformed into a beautiful cocktail party space for formal or informal.

LUNCH

3 COURSE MENU - \$70 P.P.

Restaurant: 12-16pax

Muster Room: 12-38pax

Guest Lounge: 20-44pax

TO START

(to share)

Sourdough and house smoked butter

SEAFOOD PLATTER

oysters, prawns, hot smoked salmon, cured kingfish, scallop
ceviche (gf, df)

MAPLE GLAZED HAM

pineapple chutney

MAINS

(served alternate drop)

ROAST TURKEY

cranberry stuffed and rolled, braised cabbage, jus

SIRLOIN 250G

pressed potato, mushroom, bordelaise sauce

SIDES

(to share)

ROAST SUMMER VEGETABLES

GARDEN SALAD

DESSERT

Assortment of mini desserts to share



*Please note this is a sample menu and some items are subject to seasonal changes

*Dietary requirements can be catered for and will be served as individual courses



DINNER

MINIMUM 12 PAX
MAXIMUM 16 PAX

2 courses \$85 p.p.
3 courses \$95 p.p.
3 courses & sides \$110 p.p.

TO START

Sourdough and house smoked butter (nf)

CRUMBED WHITING
new potato, peas, mustard (nf)

ROQUEFORT SALAD
walnut, pickled celery, date (v)

3 CHEESE CROQUETTE
roast tomato, basil (nf, v)

BEEF TARTARE
condiments (df, nf)

MAINS

SCOTCH FILLET 300g
grilled onion, leek, bordelaise sauce (gf)

SNAPPER GRENOBLOISE
wild garlic, lemon (gf)

CONFIT DUCK A L'ORANGE
paris mash, wilted greens (nf)

LASAGNA
pumpkin, spinach, burnt butter, sage, parmesan (nf, v)

DESSERT

PINEAPPLE COCONUT
pineapple, coconut, passionfruit sorbet, coconut mousse,
lime and ginger jam (gf, nf)

MALTED BANANA
toffee banana, salted caramel, whipped malt, caramelised
white chocolate (nf)



SIDES

GREEN BEANS
garlic, lemon, oregano (gf, df, nf, v)

GARDEN SALAD
herbs, shallots, house dressing (gf, df, nf, v)

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MUSTER ROOM



FEED ME MENU (all dishes shared - choice of 3 for entree & mains)

Sourdough and house smoked butter

WAGYU PASTRAMI

mustard, pickles, horseradish (df, gf, nf)

THREE CHEESE CROQUETTE

roast tomato, basil (nf, v)

CRUMBED WHITING

new potato, garden peas, mustard (nf)

CHARGRILLED SIRLOIN

roast potatoes, caramelised onion, bordelaise sauce (gf, nf)

BUTTERFLY SPATCHCOCK

soft polenta, burnt butter, sage (gf, nf)

RISOTTO

wild mushroom, parmesan (gf, nf, v)

PETIT FOURS

selection of mini tarts and cakes

CHEESE PLATTERS

assortment of cheeses, quince paste (nf)

ENTREE & MAIN \$85 P.P.

ENTREE, MAIN & DESSERT \$95 P.P.

ENTREE, MAIN, DESSERT & CHEESE \$110 P.P.

ROQUEFORT SALAD

rocket, pickled celery, walnuts, dates (v)

FRIED CALAMARI

chilli, lime salt, aioli (df, gf, nf)

GRILLED PORK CHOP

roast apple, sauce charcuterie (gf, nf)

PAN ROASTED SNAPPER

wild garlic, mash potato, grenobloise sauce, lemon (nf)

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MUSTER ROOM OR COURTYARD

From 20 pax



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CANAPE MENU

COLD CANAPE'S

- Steak tartare en croute (df, nf)
- Country terrine, grilled brioche, chutney (nf)
- Cured salmon, green apple, dill (df, nf)
- Caramelised onion and peppers tart (nf)
- Smoked chicken & avocado (gf, df, nf)
- Seared yellowfin tuna, cucumber, radish, wasabi (gf, df, nf)
- Avruga caviar, sour cream rosti (gf, nf)
- Pulled beef tendon, peanut, lime (gf, df)

HOT CANAPE'S

- Grilled wagyu beef skewer, horseradish (gf, df, nf)
- Seared scallop vadouvan (gf, nf)
- Chicken wing skewer, burnt onion, lime (gf, df, nf)
- Arancini, mushroom, truffle, parmesan (nf)
- Fried semolina, preserved lemon, aioli (nf)
- Grilled octopus, romesco (gf, nf)
- Prawn toast, spicy mayo (nf)
- Smoked fried pork belly, pickles, ketchup (nf)

LARGE CANAPE'S

- Mini M&G Cheeseburgers (nf)
- Fish & chips, tartare (df, nf)
- Fried southern chicken, coleslaw (nf)
- Pork belly bao, chilli, peanut, coriander
- Lamb kofta, smoked eggplant, salsa verde (df, nf)
- Chickpea falafel, tahini yoghurt, pickled onion (gf)
- Mini chilli dog, jalapeno salsa (nf)
- Scotch egg, onion jam (nf)

SWEET DREAMS

- Assorted petit fours

5 OPTIONS - 2 COLD, 2 HOT, 1 LARGE - \$36 PER PERSON

7 OPTIONS - 3 COLD, 3 HOT, 1 LARGE - \$48 PER PERSON

9 OPTIONS - 4 COLD, 4 HOT, 1 LARGE - \$60 PER PERSON

ADD A SWEET DREAMS OPTION +\$4.50 PER PERSON

ADD A LARGE CANAPE OPTION +\$10 PER PERSON

BEVERAGE PACKAGES



HOUSE PACKAGE

BEERS:

Hahn Super Dry
Boags Premium Light

WINES:

Morgans Bay Semillion
Morgans Bay Shiraz
Morgans Bay Sparking

2 HOURS \$35 PER PERSON
3 HOURS \$49 PER PERSON
4 HOURS \$52 PER PERSON

PREMIUM PACKAGE

BEERS:

Crown Lager, Peroni
Boags Premium Light

WINES:

Veuve D'Argent Sparkling
Squealing Pig Sauvignon Blanc
Rosemount Little Berry Shiraz

2 HOURS \$48 PER PERSON
3 HOURS \$64 PER PERSON
4 HOURS \$72 PER PERSON