



MARBLE & GRAIN
25 MORT ST BRADDON

FUNCTIONS

AT MARBLE & GRAIN

25 Mort Street, Braddon
Canberra ACT 2612
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LUNCH & 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)

SIDES

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

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

DESSERT

PB&J PARFAIT
raspberry coulis, peanut brittle, whipped cream (gf)

VANILLA CHEESECAKE
orange caramel sauce, shortbread biscuit, tuile (nf)

*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

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

MUSTER ROOM OR COURTYARD

From 20 pax



MARBLE & GRAIN
25 MORT ST. BRADDON



CANAPE MENU

COLD CANAPE'S

- Steak tartare en crouete (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)
- Puffed 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, df)
- 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 - \$40 PER PERSON
7 OPTIONS - 3 COLD, 3 HOT, 1 LARGE - \$55 PER PERSON
9 OPTIONS - 4 COLD, 4 HOT, 1 LARGE - \$70 PER PERSON
ADD A SWEET DREAMS OPTION +\$4.50 PER PERSON
ADD A LARGE CANAPE OPTION +\$12 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