



**MARBLE & GRAIN**  
25 MORT ST BRADDON

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# **FUNCTIONS**

## **AT MARBLE & GRAIN**

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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

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)

\*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)

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### 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)

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### PETIT FOURS

selection of mini tarts and cakes

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### 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.

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### ROQUEFORT SALAD

rocket, pickled celery, walnuts, dates (v)

### FRIED CALAMARI

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

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### GRILLED PORK CHOP

roast apple, sauce charcuterie (gf, nf)

### PAN ROASTED SNAPPER

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

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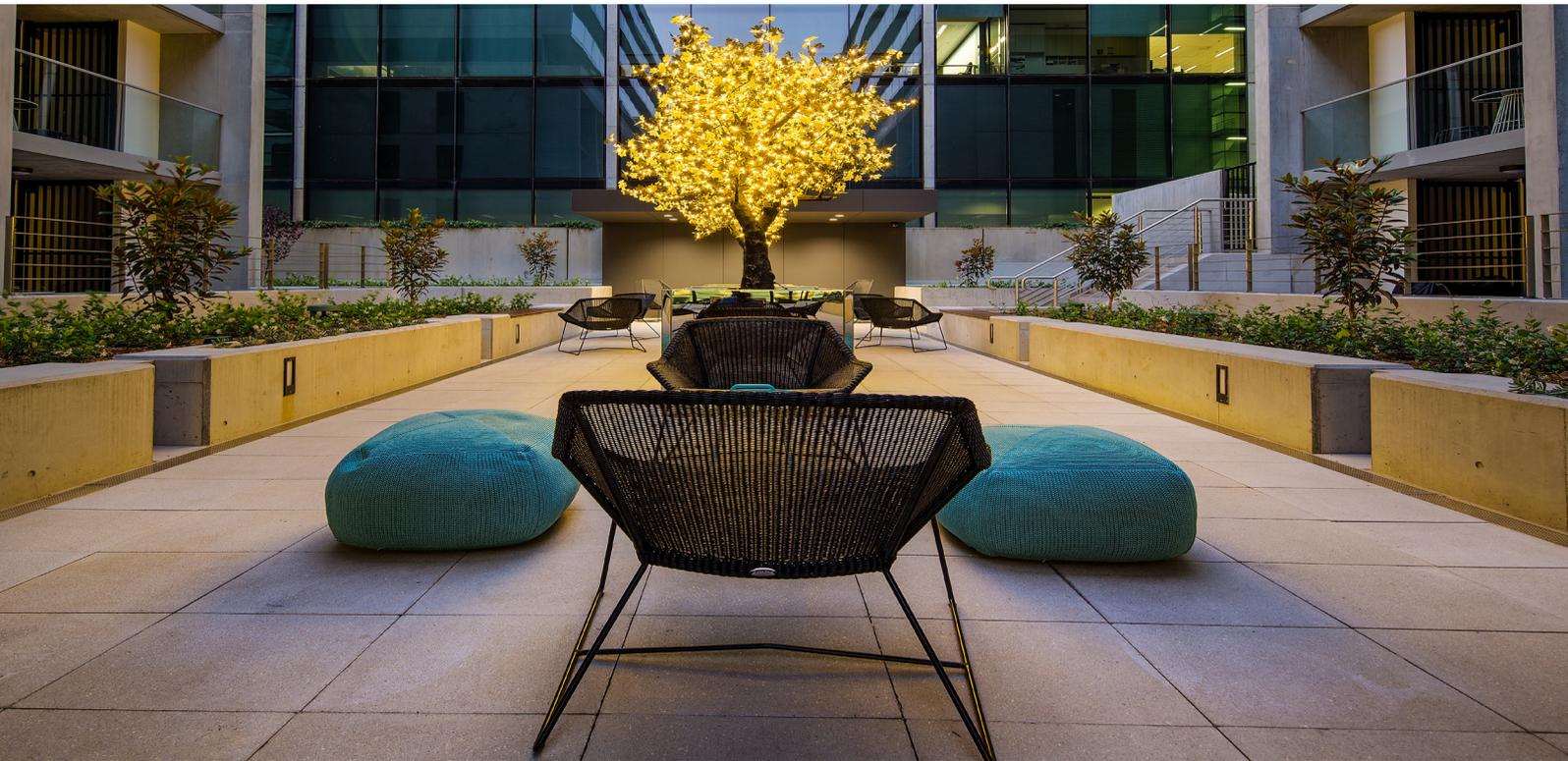
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# MUSTER ROOM OR COURTYARD

From 20 pax



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## 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