

## ALL DAY 10am - 10pm

<b>Sourdough artisan breads</b> house smoked butter, rosemary garlic oil, local olives (v)	<b>\$10</b>
<b>M&amp;G baked garlic bread</b> caramelised onion, herb, mozzarella cheese (v)	<b>\$14</b>
<b>Oysters natural (each)</b> sherry mignonette (df, gf, nf)	<b>\$7</b>
<b>Oysters kilpatrick (each)</b> shaved smoked bacon, classic Kilpatrick sauce (df, gf)	<b>\$8</b>
<b>Truffle &amp; parmesan arancinis</b> 4 pieces aioli (nf, v)	<b>\$18</b>
<b>Braised duck spring rolls</b> 2 pieces spiced pineapple chutney (df, nf)	<b>\$24</b>
<b>Salt &amp; pepper Calamari</b> aioli, chilli, lime (df, gf, nf)	<b>\$20</b>
<b>Pork belly</b> twice cooked pork belly, radish, mustard, aged balsamic (df, gf)	<b>\$28</b>
<b>Beef tartare</b> hand cut beef tartare, condiments (df, nf)	<b>\$30</b>
<b>Chicken wings</b> Choose your sauce: Smokey bbq sauce with ranch dressing Sriracha with blue cheese Honey soy with mustard (gf)	<b>\$18</b>
<b>M&amp;G fries</b> house seasoning (df, gf, nf, v)	<b>\$12</b>

## CLASSICS 10am - 10pm

<b>Beer battered fish 'n' chips</b> hoki fillets, house salad, tartare sauce (df)	<b>\$24</b>
<b>Chicken schnitzel</b> fries, salad, gravy	<b>\$24</b>
<b>M&amp;G beef burger</b> lettuce, tomato, aioli, caramelised onion, bacon, cheddar cheese, beetroot relish, fries	<b>\$23</b>
<b>Crispy chicken burger</b> lettuce, tomato, aioli, fries	<b>\$24</b>
<b>Chicken caesar salad</b> cos lettuce, poached egg, grilled bacon, croutons, parmesan, classic Caesar dressing (nf)	<b>\$21</b>
<b>Steak sandwich</b> minute steak, lettuce, tomato, beetroot relish, egg, fries	<b>\$32</b>
<b>Classic minute steak (180g)</b> salad, fries, cafe de paris (gf, nf)	<b>\$38</b>

## SIDES

<b>Garden salad, soft herbs, shallots, capers, house dressing (df, gf, nf, v)</b>	<b>\$16</b>
<b>Green beans, garlic, lemon, oregano (v, g)</b>	<b>\$18</b>
<b>Roast potatoes, rosemary, garlic (gf, nf)</b>	<b>\$16</b>

10% surcharge applies on public sundays  
15% surcharge applies on public holidays

## WINES

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>120ml</b>	<b>750ml</b>
Morgan's Bay Sparkling Brut Cuvée	\$11	\$35
Fiori Pink Moscato	\$12	\$48
Vedova Prosecco DOC	\$13	\$55
Veuve D'Argent Blanc de Blanc	\$14	\$55
Moët & Chandon		\$145
<b>WHITE WINE</b>	<b>150ml</b>	<b>750ml</b>
Morgan's Bay Semillon Sauvignon Blanc	\$11	\$35
Isabel Estate Sauvignon Blanc	\$13	\$54
Bleasdale Pinot Gris	\$14	\$52
Nick O'Leary Riesling	\$14	\$54
Cape Mentelle Chardonnay	\$14	\$54
Tar & Roses Chardonnay	\$18	\$80
<b>ROSÉ WINE</b>	<b>150ml</b>	<b>750ml</b>
Nick O'Leary Rosé	\$13	\$52
<b>RED WINE</b>	<b>150ml</b>	<b>750ml</b>
Morgan's Bay Shiraz Cabernet	\$11	\$35
Eden Road Pinot Noir	\$16	\$65
Devil's Staircase Pinot Noir	\$16	\$68
Smith & Hooper Merlot	\$12	\$54
Wynns 'The Gables' Cabernet Sauvignon	\$12	\$58
Clonakilla Hilltops Shiraz	\$16	\$75
Hentley Farm Shiraz	\$17	\$80
<b>DESSERT WINE</b>	<b>90ml</b>	<b>375ml</b>
Mr Riggs Sticky End	\$12	\$48
Yalumba 'FSW' Botrytis Viognier	\$15	\$64

FOR OUR FULL WINE LIST PLEASE ASK A MEMBER OF STAFF

## COCKTAILS

### MARTINI | \$21

Have it dry, dirty, Vodka or Gin, have it with a twist.

### MOJITO | \$19

Rum, mint, soda, sugar and lime

### MARGARITA | \$18

Tequila, lime and Cointreau

### OLD FASHIONED | \$18

Bourbon, bitters and sugar

### SOURS | \$19

Whisky, Amaretto, Pisco..your choice!

### ESPRESSO MARTINI | \$20

Vodka, Tia Maria and espresso

### NEGRONI | \$18

Gin, Campari and red Vermouth

### COSMOPOLITAN | \$19

Vodka, Cointreau, cranberry and lime

### LONG ISLAND ICE TEA | \$21

Vodka, Gin, Rum, Tequila, Cointreau, lemon and coke

### PINA COLADA | \$18

Rum, coconut cream, pineapple

### APEROL SPRITZ | \$17

Aperol, prosecco and soda

### MOSCOW MULE | \$18

Vodka, lime, ginger beer

## BEER & CIDER

### Draught

	425ml	560ml
Apple Thief Granny Smith Apple Cider	\$11	\$14
Great Northern Super Crisp Lager	\$11	\$14
Young Henrys Natural Lager	\$11	\$14
Lord Nelson Old Admiral	\$11	\$14
Young Henrys Newtowner Pale Ale	\$11	\$14
Lord Nelson Three Sheets Pale Ale	\$11	\$14
Hawkes Lager	\$11	\$14
Wayward Pilsner	\$11	\$14
Capital Brewing Co. Coast Ale	\$11	\$14

### BOTTLES

James Boags Light	\$9
Hahn Super Dry	\$10
Crown Lager	\$12
James Boags Premium	\$12
Asahi Super Dry	\$12
Little Creatures Pale Ale	\$12
Corona	\$11
Peroni Nastro Azzurro	\$11
Tumut River Ginga Ninja Ginger Beer	\$12
Batlow Apple Cider	\$12
The Hills Pear Cider	\$12



**HAPPY HOUR**  
3.30pm-5.30pm  
7 days  
MARBLEANDGRAIN.COM.AU

- \$5 HOUSE WINE
- \$5 BASIC SPIRITS
- \$6 BEER

## BAR MENU



# MARBLE & GRAIN

25 MORT ST BRADDON