

ALL DAY

10am - 10pm

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

CLASSICS

10am - 10pm

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

SIDES

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

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

WINES

		120ml	750ml
CHAMPAGNE & SPARKLING			
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

		150ml	750ml
WHITE WINE			
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

		150ml	750ml
ROSÉ WINE			
Nick O'Leary Rosé		\$13	\$52

		150ml	750ml
RED WINE			
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

		90ml	375ml
DESSERT WINE			
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

SOUR | \$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

BAR MENU



MARBLE & GRAIN

25 MORT ST BRADDON

