

TO SHARE - TO ST ART

sourdough bread, smoked butter, rosemary garlic oil, local olives, pickles (nf)	10
saucisson sec, house pickles, sourdough (nf)	18
M&G garlic bread, caramelised onion, confit garlic, mozzarella (v)	14
oysters natural, sherry mignonette (df, gf).....	7 ea
oysters kilpatrick, shaved smoked bacon, classic kilpatrick sauce (df, gf)	8 ea
3 cheese croquette, roast tomato, basil (nf, v) 3 pieces	18
truffle & parmesan arancini, aoili (nf, v) 4 pieces	18
braised duck spring rolls, spiced pineapple chutney (df, nf)	24
salt and pepper calamari, aoili, chilli and lime (df, gf, nf).....	20

ENTREES

crumbed whiting, new potato, peas, mustard (nf)	28
scallop ceviche, grapefruit, green chilli and herb salsa (df, gf, nf)	28
twice cooked pork belly, radish, mustard, aged balsamic (df, gf, nf)	28
hand cut beef tartare, condiments (df, nf)	30
onion, leek and speck tart, comte (nf, v)	26
roquefort, walnut, pickled celery, date salad (v)	26

MAINS

confit duck a l'orange, paris mash, wilted greens (nf)	48
crispy boneless chicken, wild mushroom risotto (gf, nf).....	48
grilled pork chop sauce charcuterie, apple (gf, nf)	46
snapper grenobloise, wild garlic, lemon (gf, nf).....	48
lasagna, pumpkin, spinach, burnt butter, sage, parmesan (v).....	36
M&G minute steak, fries, salad, cafe de paris (gf, nf)	38

SIDES

M&G fries, house seasoning (df, gf, nf, v)	12
M&G mash, smoked butter (gf, nf, v)	16
roast potatoes, r osemary, garlic (gf, nf)	16
green beans, garlic, lemon, oregano (df, gf, nf, v)	16
roast pumpkin, feta, honey (gf, v)	16
garden salad, soft herbs, shallots, capers, house dressing (df, gf, nf, v)	14
M&G mac & cheese (nf, v)	18
iceberg, blue cheese dressing, bacon, chives (gf, nf)	16

surcharge of 10% on Sundays, 15% on public holidays.

LUNCH SPECIALS

weekly specials everyday
from 12pm - 2pm

steak of the month
\$40

HAPPY HOUR

Everyday
3:30pm - 5:30pm

bar snacks, tap
beers, house wines,
house spirits!

THE GRILL

served with watercress, lemon wedge, red wine jus and tableside mustard service.
all steaks from the grill (df, gf, nf)

PREMIUM

hanger 300g.....	48
<i>120 days grain fed VIC</i>	
beef tenderloin 250g.....	54
<i>100 days grain fed VIC</i>	
scotch fillet 300g.....	60
<i>130 days grain fed black angus NSW</i>	
sirloin 300g.....	50
<i>120 days grain fed NSW</i>	

DRY AGED

bone in sirloin 400g.....	80
<i>60 days dry aged</i>	
rib eye 600g.....	120
<i>60 days dry aged</i>	
T-bone 1kg.....	140
<i>60 days dry aged</i>	

WAGYU

wagyu scotch fillet 300g.....	80
<i>200 days grain fed wagyu QLD MBS3+</i>	
wagyu rump 350g.....	90
<i>200daysgrainfed wagyuQLDMBS8-9+</i>	
sirloin 300g.....	80
<i>200 days grain fed wagyu QLD MBS 6-7+</i>	

M&G SIGNATURE IN-HOUSE
DRY-AGED SELECTION

At Marble & Grain, our hand-selected cuts are dry-aged in-house
for a minimum of 30 days, developing rich, nutty depth of flavour
and exceptional tenderness.

CONDIMENTS

luxury add-on for your steak	
'surf & turf' (gf, nf).....	14
<i>king prawn garlic sauce</i>	
mushroom porcini cream (gf, nf).....	5
diane sauce (gf, nf).....	5
black truffle butter (gf, nf, v)	5
green peppercorn and brandy (gf, nf).5	
chimichurri (gf, nf, v).....	5

SHARE THE LOVE

butcher's board (gf, nf)	170
<i>grilled sirloin, scotch fillet, bone marrow, wagyu pastrami, chorizo, braised lamb shoulder, roast potatoes, garden salad, red wine jus</i>	
braised lamb shoulder (gf, nf)	120
<i>pomegranate, parsley, roast potatoes, garden salad</i>	

MEAT TEMPERATURES

RARE	Cool warm centre. Delicate and tender
MEDIUM RARE	Warm red centre. Tender, flavourful and perfectly balanced (chef's preferred doneness)
MEDIUM	Warm pink centre. Full bodied flavour with a firm, juicy texture
MEDIUM-WELL	Light blush of pink. Hearty robust flavour with a firmer bite
WELL-DONE	Cooked through. Rich caramelized flavour and a firm texture

V vegetarian DF dairy free NF nut free GF gluten free

