

TO SHARE - TO START

oysters natural, sherry mignonette (a, df, gf, nf).....	7 ea
oysters kilpatrick, shaved smoked bacon, classic kilpatrick sauce (a, df, gf, nf)	7 ea
housemade pancetta, toast , sweet & sour peppers (nf).....	8ea
sourdough bread, smoked butter, rosemary garlic oil, local olives, pickles (nf)	10
truffle & parmesan arancini, aioli (nf, v) 4 pieces	18
salt & pepper calamari, aioli, chilli lime (df, gf, i, nf).....	20
braised beef shortrib croquette, smoked tomato chutney (nf) 3 pieces.....	24

ENTREES

chicken liver parfait, port jelly, pistachio, toasted sourdough.....	22
pastrami, green chilli & herb salsa (gf, nf).....	24
twice coooked pork belly, maple glazed, charred pineapple (gf, nf).....	26
confit potato, smoked onion aioli, comte cheese (gf, nf, v)	28
hand cut beef tartare, condiments (df, nf)	30
tuna crudo, aleppo pepper, citrus vinegar, red onion, capers (a, df, gf, nf).....	34

PASTA

spinach and ricotta ravioli, burnt butter, sage, pine nuts (v)	36
chilli prawn spaghetti, tomato, shellfish bisque, chilli oil (a, nf).....	48

MAINS

cornfed chicken kiev , paris mash, roast carrot (nf).....	38
M&G steak frites, red wine jus, cafe de paris (gf, nf)	38
crumbed veal, celeriac & mustard remoulade (nf).....	42
lamb backstrap, date molasses, tahini yoghurt, chickpeas, harissa (gf, nf)	48
duck cassoulet, pork sausage, white bean, greens (nf)	48
snapper en papillote, tomato provencal, lemon (a, nf).....	48

SIDES

M&G fries, house seasoning (df, gf, nf, v)	12
M&G mash, smoked butter (gf, nf, v)	14
garden salad, soft herbs, shallots, capers, house dressing (df, gf, nf, v)	16
green beans, garden pesto (gf, v)	16
roast potatoes, rosemary, garlic (gf, nf)	18
sweetcorn & gruyere gratin (gf, v)	19

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

inside skirt 300g.....	44
400 days grain fed Wagyu NSW	
eye fillet 250g.....	54
120 days grain fed Black Angus VIC	
scotch fillet 300g.....	70
200 days grain fed black angus VIC	
wagyu rump 350g.....	90
200 days grain fed wagyu QLD MBS 6-7+	
T-bone 700g.....	100
200 days grain fed Black Angus MBS 2+	

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.

DRY AGED

bone in sirloin 400g.....	80
30 days in-house dry aged	
rib eye 600g.....	120
30 days in house dry aged	

CONDIMENTS

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

BUTCHER'S BOARD

suitable for 2-3 people (df, gf, nf).....	170
grilled sirloin, scotch fillet, bone marrow, wagyu pastrami, chorizo, braised lamb shoulder, roast potatoes, garden salad, red wine jus	

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
A australian seafood I international seafood

