LUNCH SPECIALS

WEEKLY SPECIALS,
SERVED EVERY DAY FROM
12PM TO 2PM

STEAK OF
THE MONTH
40

HAPPY HOUR

EVERY DAY
3:30PM TO 5:30PM

BAR SNACKS, TAP
BEERS, HOUSE WINES,
HOUSE SPIRITS!

TO START

OYSTERS NATURAL (A,DF,GF,NF) — 7ea
sherry mignonette

OYSTERS KILPATRICK (A,DF,GF,NF) — 7ea
shaved smoked bacon, classic Kilpatrick sauce

HOUSE-MADE PANCETTA TOAST (NF) — 8ea
house-made pancetta, toast, sweet & sour peppers

BREAD & BUTTER (NF) — 12
sourdough bread, smoked butter, rosemary garlic oil, local olives, pickles

ARANCINI (NF,V) — 18
truffle & parmesan arancini, aioli (4pcs)

SALT & PEPPER CALAMARI (DF,GF,I,NF) — 20
aioli, chilli & lime

CROQUETTES (NF) — 24
braised beef short rib croquette, smoked tomato chutney (3pcs)

ENTREES

PARFAIT — 22
chicken liver, port jelly, pistachio, toasted sourdough

WAGYU PASTRAMI (GF,NF) — 24
house-made pastrami, green chilli & herb salsa

PORK BELLY (GF,NF) — 26
twice-cooked pork belly, maple-glazed, charred pineapple

POTATO & COMTÉ (GF,NF,V) — 28
confit potato, smoked onion aioli, Comté cheese

BEEF TARTARE (DF,NF) — 30
raw grass-feed beef, condiments

TUNA CRUDO (A,DF,GF,NF) — 34
aleppo pepper, citrus vinegar, red onion, capers

PASTA

RAVIOLI (V) — 36
spinach & ricotta, burnt butter, sage, pine nuts

CHILLI PRAWN SPAGHETTI (A,NF) — 48
tomato, shellfish bisque, chilli oil

SIDES

M&G FRIES (DF,GF,NF,V) — 12
house seasoning

M&G MASH (GF,NF,V) — 14
smoked butter

GARDEN SALAD (DF,GF,NF,V) — 16
soft herbs, shallots, capers, house dressing

GREEN BEANS (GF,V) — 16
garden pesto, almonds

ROAST POTATOES (GF,NF) — 18
rosemary, garlic

GRATIN (V) — 19
sweetcorn & gruyère

A surcharge of 10% applies on Sundays and 15% on public holidays.
A=Australian Seafood, DF=Dairy Free, GF=Gluten Free, I=International Seafood, NF=Nut Free, V=Vegetarian

MAINS

CHICKEN KIEV (NF) — 38
corn-fed chicken, Paris mash, roast carrot

M&G STEAK FRITES (GF,NF) — 38
200g sirloin, red wine jus, Café de Paris

CRUMBED VEAL (NF) — 42
celeriac & mustard remoulade

LAMB BACKSTRAP (GF,NF) — 48
date molasses, tahini yoghurt, chickpeas, harissa

DUCK CASSOULET (NF) — 48
pork sausage, white bean, greens

SNAPPER EN PAPILLOTE (A,NF) — 48
tomato provençal, lemon

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 MBS6-7+

T-BONE 700G — 100
200 days grain-fed Black Angus MBS2+

DRY-AGED

BONE-IN SIRLOIN 400G — 80
30 days in-house dry-aged

RIB EYE 600G — 120
30 days in-house dry-aged

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.

BUTCHER'S BOARD

SUITABLE FOR 2-3 PEOPLE — 170
grilled sirloin, scotch fillet, bone marrow, chorizo, braised lamb shoulder, Wagyu pastrami, roast potatoes, garden salad, red wine jus

CONDIMENTS

LUXURY ADD-ONS FOR YOUR STEAK

GARLIC PRAWN SAUCE (GF,I,NF) — 14
king prawn, garlic sauce

PORCINI MUSHROOM CREAM (GF,NF) — 5

DIANE SAUCE (GF,NF) — 5

GARLIC HERB BUTTER (GF,NF,V) — 5

GREEN PEPPERCORN & BRANDY SAUCE (GF,NF) — 5

CHIMICHURRI (GF,NF,V) — 5

MEAT TEMPERATURES

RARE
Cool red 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 caramelised flavour and a firm texture