

# MARBLE & GRAIN ROOMSERVICE MENU



PLEASE CALL 3188 TO PLACE ORDER

Minimum order of \$12

## **BREAKFAST**

AVAILABLE 7AM-10AM (MONDAY-FRIDAY)

AVAILABLE 7AM-10:30AM (WEEKENDS - PH)

### **PICK UP ON THE GO \$12**

collect from restaurant at your preferred time

#### **BEVERAGE**

coffee, tea, juice

#### **CHOOSE ONE OF THE FOLLOWING**

mixed berry yoghurt, fresh fruit  
smashed avocado, fetta, milk bun roll  
grilled bacon, egg, milk bun roll

### **BEVERAGES**

ORANGE JUICE	\$3.50
APPLE JUICE	\$3.50
SMALL COFFEE	\$4.00
LARGE COFFEE	\$4.50

## **A LA CARTE**

### **CEREALS \$8**

granola, cornflakes, coco pops, sultana bran,  
gluten free muesli or weet-bix

### **TOAST \$8**

2 slices of toast with butter and your choice of  
spreads or jam.

### **EGGS ON SOURDOUGH TOAST \$12**

2 eggs scrambled, fried or poached

### **FRUIT & GREEK BERRY YOGHURT \$12**

### **FRENCH RAISIN TOAST \$14**

mixed berry compote, maple syrup

### **MUSHROOM BRUSCHETTA \$20**

garlic herb butter, sourdough toast, fetta

### **SPANISH OMELETTE \$20**

chorizo, roast capsicum, cheese, hash brown

### **POACHED EGGS BENEDICT \$20**

2 poached eggs, grilled bacon, leaves,  
hollandaise, sourdough

### **FULL AUSTRALIAN BREAKFAST \$28**

scrambled eggs, 2 farm sausages, bacon,  
mushrooms, grilled tomato, hash brown

### **SIDES \$8**

2 grilled bacon, 2 farm beef sausages, 2 eggs,  
grilled tomato, hash brown

# ALL DAY MENU

## TO START

<b>Baked Garlic Bread (4)</b> Nduja spread, mozzarella cheese	<b>\$14</b>
<b>Wagyu Beef Cheek Croquettes (3)</b> Roast garlic aioli	<b>\$21</b>
<b>Truffle &amp; Parmesan Arancini (4)</b> Aioli (v)	<b>\$19</b>
<b>Chicken wing</b> Choice of sauce: smokey bbq w ranch, sirracha with blue cheese, honey soy with mustard	<b>\$20</b>
<b>Jalapeno poppers (4)</b>	<b>\$20</b>
<b>Crispy Baby Calamari</b> Squid ink aioli (gf, df)	<b>\$24</b>
<b>Spiced Lamb Ribs</b> Baharat spice, pumpkin cream, pomegranate	<b>\$31</b>
<b>Burrata</b> Fennel, hazelnut, warm honey (v, gf)	<b>\$26</b>

## SOMETHING CLASSIC

<b>Beer Battered Fish 'n' Chips</b> Hoki fillets, house salad, tartare sauce (df)	<b>\$25</b>
<b>Chicken Schnitzel</b> Fries, mixed leaf, gravy	<b>\$25</b>
<b>M&amp;G Beef Burger</b> Lettuce, aioli, bacon, cheese, beetroot relish, fries	<b>\$26</b>
<b>Chicken Burger</b> Lettuce, tomato, avocado, swiss cheese, chipotle mayo, fries	<b>\$25</b>
<b>Chicken Caesar Salad</b> Cos lettuce, poached egg, grilled bacon, croutons, parmesan, classic Caesar dressing	<b>\$23</b>
<b>Croque Monsieur</b> Smoked ham, béchamel sauce, gruyere, sourdough	<b>\$24</b>
<b>Steak Sandwich</b> Minute steak, lettuce, tomato, beetroot, egg, panini, fries	<b>\$34</b>
<b>Classic Club Sandwich</b> Chicken breast, bacon, avocado, lettuce, tomato, egg, aioli, fries	<b>\$28</b>
<b>Reuban</b> Corned beef, sauerkraut, swiss cheese, Russian dressing, fries	<b>\$26</b>

AVAILABLE 10AM-10PM (MONDAY-FRIDAY)

AVAILABLE 10:30AM-10PM (WEEKENDS - PH)

Minimum order of \$12

## NOURISHING PLATES

<b>Risotto</b> Jerusalem artichoke, porcini mushrooms, buffalo mozzarella (v, gf, nf)	<b>\$38</b>
<b>Slow Braised Beef Cheeks</b> Cauliflower puree, porcini mushrooms, chestnuts, jus (gf)	<b>\$44</b>
<b>Berkshire Pork Ribs</b> Smokey bbq glaze, house slaw	<b>\$40</b>

## GRILL

all served with choice of  
seasonal greens or  
fries and salad

<b>Barramundi Fillet</b>	<b>\$36</b>
<b>Sirloin 250G</b>	<b>\$43</b>
<b>Scotch Fillet 300G</b>	<b>\$48</b>
<b>Tenderloin 200G</b>	<b>\$50</b>

## SIDES

<b>Fries</b>	<b>\$11</b>
<b>Mash Potato</b>	<b>\$11</b>
<b>Rocket, fennel, apple salad</b>	<b>\$16</b>
<b>Roast Broccoli with garlic and parmesan cream and crispy pork belly</b>	<b>\$18</b>
<b>4 Cheese Mac &amp; Cheese</b>	<b>\$18</b>

## SOMETHING SWEET

<b>White Chocolate &amp; Raspberry Brulée</b> Raspberry sorbet, orange almond biscotti	<b>\$19</b>
<b>Dark Chocolate Budino</b> Hazelnut gelato, ginger wafers	<b>\$20</b>
<b>Deconstructed Apple &amp; Rhubarb Crumble</b> Granny smith sorbet, custard (gf, df, vegan)	<b>\$20</b>
<b>Cheese Selection</b> Three cheese, quince paste, crackers	<b>\$36</b>

## DRINKS MENU

AVAILABLE 7AM-10PM 7 DAYS



### CHAMPAGNE & SPARKLING

<b>Morgan Bay Sparkling Brut NV</b> South Eastern Australia	\$10	\$35
<b>Veuve D'Argent Blanc de Blanc</b> Burgundy France	\$14	\$55
<b>Moet &amp; Chandon NV</b> Epernay France		\$140

### WHITE WINE

<b>Morgan Bay Sem Sauv Blanc</b> South Eastern Australia	\$10	\$35
<b>Shaw &amp; Smith Sauvignon Blanc</b> Marlborough NZ		\$68
<b>Nick O'Leary Riesling</b> Canberra District NSW	\$14	\$52
<b>Cape Schnack Pinot Grigio</b> Mornington Peninsula VIC	\$12	\$46
<b>Nick O'Leary Chardonnay</b> Canberra District NSW	\$15	\$68

### RED WINE

<b>Morgan Bay Shiraz Cabernet</b> South Eastern Australia	\$10	\$35
<b>Smith &amp; Hooper Merlot</b> Wrattonbully SA	\$12	\$52
<b>Amelia Park Cab Merlot</b> Coonawarra SA		\$48
<b>Hartogs Plate Cab Merlot</b> Margaret River WA		\$39
<b>Clonakilla Hiltops Shiraz</b> Canberra District NSW	\$16	\$66
<b>Nick O'Leary Shiraz</b> Canberra District NSW		\$69
<b>St Huberts Stag Pinot Noir</b> Yarra Valley, VIC	\$15	\$58

### BOTTLED BEER

Hahn Super Dry 3.5%	\$9
James Boags Premium	\$10
Asahi Super Dry	\$10
Corona	\$9
Peroni Nastro Azzurro	\$9
Little Creatures Pale Ale	\$10
Batlow Apple Cider	\$10
Hills Pear Cider	\$10

### DRAFT BEER & CIDER

SCHOONERS \$11  
PINTS \$14

Apple Thief Apple Cider
Young Henry's Natural Lager
Young Henry's Newtowner Pale Ale
Wayward Charmer Indian Red Ale
Lord Nelson Old Admiral
Lord Nelson Three Sheets Pale Ale
Young Henry's Newtowner Pale Ale
Great Northern Super Crisp Lager

FOR A COPY OF OUR COMPLETE BEVERAGE LIST  
PLEASE VISIT [MARBLEANDGRAIN.COM.AU](http://MARBLEANDGRAIN.COM.AU)