

NYE DINNER

A curated selection of dishes, sourced with careful purpose and crafted with flavours that tell a unique story, where land meets sea. We hope that this night is an unforgettable dining experience to bring in 2026.

Happy New Year from the Marmor team.

STARTER

JEAN PIERRE LEMON MYRTLE
SOURDOUGH v
truffle butter

CANAPES

BEETROOT TARTLET v
goat cheese, macadamia

GNOCCO FRITTO
beef tartare, nduja, parmesan crumbs

FIRST COURSE

BOUILLABAISSE
reef fish, scallop, prawn, mussels,
rouille and crouton

MAIN

BLACK OPAL WAGYU SIRLOIN
eggplant and polenta cigar, caramelised
onion, tomato confiture, mushroom jus

SIDES

hasselback potato GF v
leaf salad, beetroot vinaigrette
GF DF V VG

DESSERT

RASPBERRY SOUFFLE
raspberry coulis, mascarpone ice cream
GF

**DF DAIRY FREE | GF GLUTEN FREE |
V VEGETARIAN | VEGAN**

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.