

CHRISTMAS DAY LUNCH

A fire, earth, and reef experience - we hope that this selection of expertly crafted dishes makes your Christmas one to remember. Merry Christmas from the Marmor Team.

STARTER

BEEF MARMALADE

sourdough toast, pickles

DUCK CANNOLI DF

rillette, toasted nuts, Davidson plum

JEAN PIERRE LEMON

MYRTLE SOURDOUGH V

whipped butter

ENTRÉE

MARMOR COLD SEAFOOD

PLATE DF GF (A)

oysters, prawn, cured salmon, spanner crab cocktail

traditional condiments: Marie Rose, mignonette, lemon, Tabasco

add-on caviar 30g \$220

CHRISTMAS ROASTS

PRIME RIB GF

truffle jus

TURKEY

bread stuffing, natural gravy

SIDES

STEAMED BROCCOLINI GF (I)

sun-dried tomato, anchovy butter

FARM LEAF SALAD GF DF VG

sherry vinaigrette

KIPFLER POTATOES GF V

burnt onion, herb oil

DESSERT

CHERRY SUNDAE V

vanilla bean ice cream, honeycomb, gingerbread crumbs

SEAFOOD ORIGIN: (A) AUSTRALIAN | (I) IMPORTED | (M) MIXED

DF DAIRY FREE | GF GLUTEN FREE | V VEGETARIAN | VG 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.