

Martha's

TABLE

STARTERS

ROASTED NUTS 8

HOUSE ROASTED | PENINSULA HONEY | ALEPPO CHILLI

MARINATED OLIVES 8

RIDGE ESTATE OLIVES | ORANGE | GARLIC | THYME

MARTHA'S BREAD 8

HOUSE BAKED SOURDOUGH | CULTURED BUTTER

FRESHLY SHUCKED PACIFIC OYSTERS 6ea

SHALLOT MIGNONETTE

ZUCCHINI FLOWER 8ea

TEMPURA ZUCCHINI FLOWER | CHARLES ARNAUD COMTÉ | ROMESCO

SALUMI

BAGUETTE CROÛTE | CORNICHONS | GUINDILLA PEPPERS

MISTER CANNUBI MORTADELLA 10

SAISON KANGAROO & NATIVE ANISE SALAMI 10

VILLANI PROSCIUTTO DI PARMA AGED 20 MONTH 12

MISTER CANNUBI CAPOCOLLO 12

SAISON WAGYU SALAMI CLOTH MATURED 12

SALUMI SELECTION 32

SMALL PLATES

SHARK BAY SCALLOPS 26

LEMON PUREE | CHICKEN SKIN CRUMB | SOCIETY GARLIC

FREE RANGE DUCK EGG 25

CURED PORK CHEECK | FORESTRY MUSHROOMS | CRÈME FRAICHE

SPENCER GULF KINGFISH CRUDO 27

NECTARINE | PICKLED KOHLRABI | SEAWEED CRACKER

FIORE DI BURRATA 24

HEIRLOOM TOMATOES | FENNEL JAM | BLACK OLIVE | LAVOSH

SKULL ISLAND TIGER PRAWNS 30

AJI AMARILLO MAYO | FINGER LIME | FRIED BASIL

FROM THE WOOD FIRE GRILL

SOUTHERN ROCK LOBSTER HALF/WHOLE MP

TASMANIAN LOBSTER | CAFÉ DE PARIS BUTTER

300g BARLEY FED SIRLOIN PURE BLACK ANGUS MB2+ 56

PUNTARELLE | BONE MARROW | BORDELAISE JUS

450g GRAIN FED SCOTCH FILLET RIVERINE PREMIUM MB2+ 98

PUNTARELLE | BONE MARROW | BORDELAISE JUS

WHOLE HAURAKI GULF SNAPPER 60

GREEN OLIVES | CAPERS | SAUCE VIERGE

WHOLE NORTHERN TERRITORY BARRAMUNDI 54

GREEN OLIVES | CAPERS | SAUCE VIERGE

MAIN PLATES

SEAFOOD PLATTER 84

PACIFIC OYSTERS | SKULL ISLAND TIGER PRAWNS |
SPENCER GULF KINGFISH | GREEN LIP MUSSELS

MAIN RIDGE FETA GNUDI 39

KOO WEE RUP ASPARAGUS | PRESERVED LEMON | NASTURTIUMS

CORNER INLET ROCK FLATHEAD 48

FRIED POTATO | WHEY BEURRE BLANC | YARRA VALLEY CAVIAR

CONFIT WIMMERA DUCK LEG 40

BRAISED SHALLOTS | BLACK GENOA FIGS | PEDRO XIMÉNEZ JUS

HOUSE MADE CASARECCE PASTA 45

DROMANA MUSSELS | SUGAR SNAP PEAS | TARRAGON VELOUTÉ

WOOD ROASTED MARGRA LAMB 52

SWEETBREADS | PARSNIP PUREE | CHICORY | VINO COTTO

MARTHA'S CHEESEBURGER 38

AMERICAN CHEESE | STREAKY BACON | ZUNI PICKLES | FRIES

SIDES

PENINSULA LEAVES 14

GREEN OAK | BABY GEM | RADICCHIO | VERJUS VINAIGRETTE

CHARRED SEASONAL BEANS 17

FROMAGE BLANC | PANGRATTATO | NDUJA BUTTER

HAWKES FARM CARROTS 16

MACADAMIA TARATOR | PUFFED ANCIENT GRAINS | CHILLI OIL

SHOESTRING FRIES 12

ROSEMARY SALT | ROASTED GARLIC MAYO

DESSERTS

PENINSULA HONEY PARFAIT 17

PEPPERBERRY MERINGUE | AGED BALSAMIC | APRICOT SORBET

TIRAMISU 16

AMARETTO MASCARPONE | MARSALA INFUSED SPONGE
COMMONFOLK COFFEE

VALRHONA CHOCOLATE 17

MANJARI CHOCOLATE CRÈMEUX | YOUNG COCONUT |
CHERRY SORBET

HOUSE MADE SORBET 12

LEMON VERBENA | TROPICAL COCONUT | STRAWBERRY MINT

CHEESE

EACH 18 OR SELECTION 32
ACCOMPANIMENT | CRACKERS

SECTION 28 MONT PRISCILLA

GABRIEL COULET ROQUEFORT

ROUZAIRE BRILLAT SAVARIN

10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON ALL PUBLIC HOLIDAYS

Martha's

TABLE

WINES BY THE GLASS

SPARKLING

NV RUGGERI 'ARGEIO' PROSECCO DOC 16/78
VENETO ITALY

NV TAITTINGER CUVÉE PRESTIGE 27/165
CHAMPAGNE FRANCE

NV RAHONA VALLEY VINTAGE SPARKLING ROSE 15/69
RED HILL VIC

WHITE

2022 ROCKFORD RIESLING 18/90
FRANKLAND RIVER WA

2021 QUEALY POBBLEBONK FRIULANO BLEND 16/75
MORNINGTON PENINSULA VIC

2022 CRITTENDEN PINOT GRIS 16/75
MORNINGTON PENINSULA VIC

2021 STONIER CHARDONNAY 17/85
MORNINGTON PENINSULA VIC

2020 KLEIN CONSTANTIA SAUVIGNON BLANC 16/75
WALKER BAY SOUTH AFRICA

2022 LINNEA APICA MOSCATO D'ASTI DOCG 16/80
BAROSSA VALLEY SA

ROSE

PARINGA ESTATE ROSE 16/75
MORNINGTON PENINSULA VICTORIA

RED

2022 CRITTENDEN PINOT NOIR 16/75
MORNINGTON PENINSULA VIC

2021 KERRI GREEN EFFET-MER SHIRAZ 19/95
MORNINGTON PENINSULA VIC

2021 PAOLO SCAVINO DOLCETTO D'ALBA DOC 18/87
PIEDMONT, ITALY

2022 ALAMOS MALBEC 15/70
MENDOZA, ARGENTINA

2019 PONTIFEX GSM 16/75
GREAT SOUTHERN WA

SPRITZ

APEROL 18
APEROL | PROSECCO | SODA

LIMONCELLO 18
LIMONCELLO | PROSECCO | MINT | SODA

BERRY MULE 18
VODKA | CHAMBOARD | LIME | GINGER BEER | BERRIES

DEJA VU 18
HENDRICKS | CUCUMBER | ELDERFLOWER TONIC | LIME

COCKTAILS

PASSION FRUIT SPICY MARGARITA 22
JALAPENO INFUSED TEQUILA | PASSION FRUIT | LIME

ROSEMARY NEGRONI 22
ROSEMARY INFUSED GIN | SWEET VERMOUTH | CAMPARI

APEROL DAIQUIRI 22
APEROL | RUM | PINEAPPLE | LIME

TIRAMISU' MARTINI 22
AMARETTO | BAYLES CHOCOLAT LUXE | ESPRESSO | VANILLA SYRUP

TROPICAL MAI TAI 22
KRAKEN SPICED RUM | COINTREAU | PEACH LIQUEUR
LEMON + LIME | PINEAPPLE

SOUR 22
YOUR CHOICE OF AMARETTO - PISCO - APEROL - WHISKY
EGGWHITE | LEMON JUICE | SUGAR | BITTER

PEDRO 22
RUM | PX | KALHUA | EGGWHITE | CHOCOLATE BITTER

HIGH FLYER 22
GIN | LYCHEE LIQUEUR | PINEAPPLE | LEMON

ENVY 22
LEMON SORBET | VODKA | LEMON JUICE | CREAM

• FUNCTIONS & GROUPS DINING •

Have a special event coming up?

Ask our friendly staff about our Groups Dining and Events Packages

TAP BEERS

ST ANDREWS 'THE STRAPPER' LAGER 5% 11
FINGAL VICTORIA

ST ANDREWS 'THE APPRENTICE' 4.9% 11
FINGAL VICTORIA

HOP NATION RATTENHUND PILSNER 4.8% 10
FOOTSCRAY VICTORIA

BETTER BEER 4.2% 11
TORQUAY VICTORIA

JETTY ROAD PALE ALE 4.8% 11
DROMANA VICTORIA

MR LITTLE APPLE CIDER 4.6% 10.5
DROMANA VICTORIA

BOTTLE BEERS

PLEASE CHECK OUR FULL BEVERAGE MENU

SIGNATURE MOCKTAILS

RASPBERRY MOJITO 12
RASPBERRY PUREE | LIME | MINT | SODA

SAFETY BEACH 12
PEACH PUREE | RASPBERRY CORDAIL | LEMON
SODA | BASIL

FASCINATOR 12
PASSION FRUIT + PEAR PUREE | ELDERFLOWER | SODA

PINA NO COLADA 12
COCONUT CREAM | PINEAPPLE | MARASCHINO CHERRY

10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON ALL PUBLIC HOLIDAYS