

# Martha's

TABLE

## BAR MENU

### SNACKS

PENINSULA HONEY & ALEPPO CHILLI ROASTED NUTS 8  
MARINATED RIDGE ESTATE OLIVES 8  
MARTHA'S HOUSE BAKED SOURDOUGH | CULTURED BUTTER 8  
FRESHLY SHUCKED PACIFIC OYSTERS | SHALLOT MIGNONETTE 6ea  
TEMPURA ZUCCHINI FLOWER | CHARLES ARNAUD COMTÉ | ROMESCO 8ea  
SHOESTRING FRIES | ROSEMARY SALT | ROASTED GARLIC MAYO 12  
SPENCER GULF KINGFISH CRUDO | NECTARINE | PICKLED KOHLRABI | SEAWEED CRACKER 27  
FIORE DI BURRATA | HEIRLOOM TOMATOES | FENNEL JAM | BLACK OLIVE | LAVOSH 24

### MARTHA'S CLASSIC W CHIPS

CHEESEBURGER | STREAKY BACON | ZUNI PICKLES | SHOESTRING FRIES 38  
BATTERED LOCAL MARKET FISH, LEAF SALAD, CAPERS & HERBS MAYO 36

### SALUMI

SLICED TOASTED BAGUETTE | 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

### CHEESE

ACCOMPANIMENTS | CRACKERS

SECTION 28 MONT PRISCILLA 18  
GABRIEL COULET ROQUEFORT 18  
ROUZAR BRILLAT SAVARIN 18  
SELECTION OF ALL 3 CHEESES 32

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