



event

PACKAGE

Thank you for considering Martha's Table for your special event.

We are pleased to offer four function spaces across our site including Martha's Restaurant, Arthur's Bar, Martha's Cellar and Martha's Cafe.

Martha's Table offers four distinctive experiences where the ever-changing menus, produce and wines correspond with Mornington Peninsula and Mediterranean flavors. Martha's beautiful ingredients are simply grilled over wood and charcoal and the Mediterranean-inspired menu is here to please everyone. The earthy and sensory cooking methods impart a tangible element of flavor and authenticity to the cooking process.

Martha's Table is open every day of the week offering a diverse variety of dining availability amongst each location. Bookings are available through our website, and we look forward to seeing you soon.

Martha's
TABLE



event PACKAGE

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Martha's Table Events Package requires a minimum of 30 guests.
Minimum Spend apply & Venue Hire may apply.

sharing

TWO COURSES **\$110 PP**

Sharing of 2 entrées, 2 mains and 1 side

OR

2 mains, 1 side and 2 desserts

THREE COURSES **\$130 PP**

Sharing of 2 entrées, 2 mains and 1 side

AND

2 desserts

alternative serve

TWO COURSES **\$95 PP**

Alternate of 2 entrées, 2 mains and 1 side

OR

2 mains, 1 side and 2 desserts

THREE COURSES **\$115 PP**

Alternate of 2 entrées, 2 mains and 1 side

AND

2 desserts

CHOICE OF ENTRÉE

- Mooloolaba Prawn Cocktail, Celery Heart, Juniper Berry, Coral Tuile **GF, DF**
- Thumbelina Carrots, Macadamia Ajo Blanco, Toasted Yeast, Nasturtiums
- Smoked Ham Hock Terrine, Garden Peas, Wild Garlic Emulsion, Brioche
- De Palma Wagyu Bresaola, Buttermilk Crumpet, Pomegranate, Sorrel
- Snapper Ceviche, Leche de Tigre, Cantaloupe, Puffed Beef Tendon **GF, DF**

CHOICE OF MAINS

- Chicken Pâte en Croûte, Confit Kumara, Warrigal Greens, Mustard Seeds
- NZ Ora King Salmon, Preserved Swede, Fennel Pollen, Vermouth Beurre Blanc **GF**
- Pure Black Angus Tri Tip, King Edward Galette, Kelp Gremolata, Madeira Jus **GF**
- Dry Aged Pork Loin, Forestry Mushrooms, Native Karkalla, Vanilla Hollandaise **GF**
- Wood Fired Hispi Cabbage, Béchamel, Pickled Sultanas, Cashew Pangrattato **VG**

CHOICE OF SIDES, ADDITIONAL \$8 PP

- Hawkes Farm Kipfler Potatoes, Wagyu Tallow, Murray River Pink Salt **GF, DF**
- Jarrahdale Pumpkin, Whipped Bean Curd, Ancient Grains, Chilli Oil **VG**
- Peninsula Leaves, Manchego, Hazelnuts, Burnt Honey Vinaigrette **GF, V**
- Heirloom Beans, Buffalo Ricotta, Vadouvan Butter, Peanut Granola **V**

CHOICE OF DESSERTS

- Valrhona Opalys Panna Cotta, Main Ridge Strawberries, Lemon Crostoli **GF**
- Mock Orchard Apple Mille-Feuille, Pine Needle Crème, Sweet Alyssum
- Spiced Jimmy Rum & Date Pudding, Banana Caramel, Jersey Milk Sorbet
- Caramelised Brioche, Earl Grey Crème Anglaise, Bergamot Ice Cream
- Mascarpone Mousse, Hawkes Farm Rhubarb, Pailletè Feuilletine

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



ALL MENUS ARE SAMPLE MENUS. MENU ITEMS ARE
SUBJECT TO CHANGE, BASED UPON AVAILABILITY.

beverage

Beverage inclusions are per person for first 2 hours.

**CLASSIC BEVERAGE PACKAGE
\$45 PER PERSON**

Prosecco
House Pinot Grigio or Chardonnay
House Pinot Noir or Shiraz
Beer on tap
Soft drinks, Juices

ADDITIONAL 1 HOUR +\$20 PP

**PREMIUM BEVERAGE PACKAGE
\$85 PER PERSON**

Taittinger Champagne
Premium Pinot Grigio
Premium Chardonnay
Premium Pinot Noir
Premium Shiraz
Beer on tap
Soft Drink, Juices

ADDITIONAL 1 HOUR +\$40 PP

Non-Alcoholic package and Cocktail beverage menu available upon request.

Please complete and email to reservations@marthastable.com.au

First Name _____ Last Name _____

Phone _____ Email _____

Type of Event _____

Number of People _____ Date of Event _____

Comments _____

