



# *cocktail*

## CANAPÉ & BEVERAGE

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 flavours. 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 flavour 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



# canapé

Martha's  
TABLE

## FROM \$95PP INCLUSIONS

Selection of 3 regular canapés (hot or cold) | Selection of 1 substantial canapés

Selection of 1 sweet canapés | Classic Beverage Package & Canapés 2 hrs | Event duration 3 hrs

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### CHOICE OF COLD CANAPÉ

- Appellation Oysters, Lemon & Black Pepper Granita **GF, DF**
- Smoked Duck Crêpe, Davidson Plum, Pickled Cucumber **DF**
- Classic Steak Tartare, Olasagasti Anchovies, Shiitake Cracker **GF, DF**
- Jarrahdale Pumpkin Scones, Crème Fraiche, Yarra Valley Caviar
- Salt Baked Carrot Tart, Macadamia Crème, Fennel Pollen **V**
- Spring Bay Mussel Escabeche, Saffron Hollandaise, Brioche

### CHOICE OF HOT CANAPÉ

- Wood Fired Halloumi & Zucchini Skewers, Bagna Càuda **GF**
- Porcini Mushroom & Grana Padano Arancini, Pesto Mayo **V**
- Shark Bay Scallops, Cultured Miso Butter, Ruby Grapefruit **GF**
- Vadouvan Spiced Chicken Skewers, Coconut Yoghurt **GF, DF**
- Westholme Wagyu & Forestry Mushroom Empanada **DF**
- King Edward Potato, Leek & Gruyère Croquettes **V**

### CHOICE OF SWEET CANAPÉ

- Raspberry Pâte de Fruit & Buttercream Macarons **GF**
- Passionfruit Curd Tartlets, Italian Meringue, Lime Sherbet
- Cantaloupe Mille-Feuille, Coconut Crème, Elderflower
- Valrhona Chocolate Pâte à Choux, Salted Hazelnut Praline **GF**

### CHOICE OF SUBSTANTIAL CANAPÉ

- Flinders Island Lamb & Date Tagine, Couscous, Almonds, Coriander **DF**
- Cape Grim Beef Sliders, Romaine Lettuce, Zucchini Pickles, Gruyère
- Wood Fired Swordfish, Heirloom Tomatoes, Green Beans, Chimichurri **GF, DF**
- Buffalo Ricotta Gnocchi, Cime di Rapa, Pecorino, Pine Nut Pangrattato **V**



# beverage

Beverage inclusions are per person for first 2 hours.

**CLASSIC BEVERAGE PACKAGE**

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

**ADDITIONAL 1 HOUR +\$20 PP**

**UPGRADE TO PREMIUM BEVERAGE PACKAGE + \$45 PP**

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](mailto:reservations@marthastable.com.au)

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Type of Event \_\_\_\_\_

Number of People \_\_\_\_\_ Date of Event \_\_\_\_\_

Comments \_\_\_\_\_

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