

STARTERS

RIDGE ESTATE OLIVES 10
MARSALA | MARJORAM | CITRUS

SOURDOUGH 10
HOUSE BAKED SOURDOUGH | CULTURED BUTTER

PACIFIC OYSTERS 7ea
RAHONA ROSE SPARKLING & RASPBERRY MIGNONETTE

SALMON DONUT 12ea
ORA KING SALMON PASTRAMI | CRÈME FRAICHE | WILD FENNEL

BEETROOT TARTLET 12ea
SALT BAKED BEETROOT | BLACKCURRANT | LABNEH | WALNUT

SALUMI
BAGUETTE CROÛTES | CORNICHONS | QUINDILLA PEPPERS

VILLANI CULATTA PROSCIUTTO 16 MONTHS 10
MISTER CANNUBI FREE RANGE CAPOCOLLO 10
SAISON WAGYU SALAMI CLOTH MATURED 12
WIMMERA DUCK & NATIVE PEPPER PROSCIUTTO 12
LA BOQUERIA FREE RANGE WILD BOAR JABALI 12
SALUMI SELECTION 34

SMALL PLATES

MORETON BAY BUG 32
BRAISED FENNEL | SAUCE AMÉRICAINNE | SEAWEED CRACKER

KINGFISH CRUDO 27
SOUR CUCUMBER | GORDAL OLIVES | BUTTERMILK | BALTIC PINE

SHALLOT TARTE TATIN 25
ARMAGNAC CARAMEL | MAIN RIDGE CASHMERE | FENUGREEK

DUCK LIVER PARFAIT 24
SPICED PEAR CHUTNEY | PEDRO XIMÉNEZ | LAVENDER | BRIOCHE

STEAK TARTARE 28
OLASAGASTI ANCHOVIES | CURED EGG YOLK | JERUSALEM ARTICHOKE

LARGE PLATES

CAPE GRIM CHEESEBURGER 38
LETTUCE | COMTÉ CHEESE | PICKLES | FRENCH FRIES

BASS GROUPER FILLET 50
JAMÓN IBÉRICO | PRESERVED CELERIAC | DASHI BEURRE BLANC

VENISON PÂTE EN CROÛTE 52
FORESTRY MUSHROOM | SILVERBEET | JUNIPER BERRY

BERKSHIRE PORK CHEEK 45
VICTORIAN PEAS | SAUCE VERMOUTH | OSCIETRA CAVIAR

WINTER SQUASH RAVIOLONI 39
MOLITERNINO PECORINO | ONION CONSOMMÉ | CALENDULA
ADD FLINDERS FARM BLACK TRUFFLE +15

SEAFOOD PLATTER 92
PACIFIC OYSTERS | HIRAMASA KINGFISH
MORETON BAY BUG | PORT LINCOLN MUSSELS

TUSCAN GRILL

300G JACK'S CREEK BLACK ANGUS MB2+ SIRLOIN 58
200G TASMANIAN CAPE GRIM MB2+ TENDERLOIN 84
400G ICON XB WAGYU MB4+ SCOTCH FILLET 120
SHISHITO PEPPERS | CAVOLO NERO | VINO COTTO

NORTHERN TERRITORY BARRAMUNDI 56
CIME DI RAPA | CAPERS | CAFÉ DE PARIS BUTTER

TASMANIAN LOBSTER - HALF/WHOLE MP
SOUTHERN ROCK LOBSTER | SAUCE MALTAISE

SIDES

PENINSULA LEAVES 15
MANCHEGO | HAZELNUTS | BURNT HONEY VINAIGRETTE

BRUSSEL SPROUTS 18
RICOTTA DI BUFALA | VADOUVAN | GUANCIALE | PANGRATTATO

HERITAGE CARROTS 19
WHITE PEA HUMMUS | ANCIENT GRAINS | NDUJA BUTTER

FRENCH FRIES 14
MURRAY RIVER FENNEL SALT | ROASTED GARLIC MAYO

DESSERTS

JIMMY RUM SAVARIN 19
CONFIT RHUBARB | JERSEY MILK SORBET | FENNEL POLLEN

TIRAMISU 18
TONKA BEAN MASCARPONE | CHOCOLATE | MARSALA | COFFEE

VALRHONA OPALYS MOUSSE 19
AMARETTO GÉNOISE | RASPBERRIES | BEETROOT SORBET

HOUSE MADE SORBET 12
CRÈME FRAICHE & BAY LEAF | WILD STRAWBERRY & SAUTERNES

CHEESE
ACCOMPANIMENTS | CRACKERS

DRIFTWOOD, WASHED RIND 18
LONG PADDOCK, VIC
GABRIEL COULET ROQUEFORT 18
CAUSSES DE L'AVEYRON, FRANCE
LA DAME, SEMI HARD 18
BAROSSA VALLEY, SA
CHEESE SELECTION 36

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 16/80
FRANKLAND RIVER WA

2022 CRITTENDEN ESTATE 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 ALASIA MOSCATO D'ASTI 13/60
PIEDMONT ITALY

ROSE

2022 PARINGA ESTATE ROSE 16/75
MORNINGTON PENINSULA VIC

RED

2022 CRITTENDEN PINOT NOIR 16/75
MORNINGTON PENINSULA VIC

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

2019 TOR DEL GROSSO SANGIOVESE DOC 14/65
EMILIA ROMAGNA ITALY

2022 ALAMOS MALBEC 14/65
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' 3.5% 10
FINGAL VICTORIA

CARLTON DRAUGHT 4.6% 12
ABBOTSFORD VICTORIA

BETTER BEER 4.2% 11
TORQUAY VICTORIA

JETTY ROAD PALE ALE 4.8% 10
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

Please note a surcharge of 1.5% will be applied to all credit card transactions and 3% for AMEX
15% surcharge on Sundays & 20% surcharge on Public Holidays