

Martha's

TABLE

•Please inform our friendly staff of any allergies.
We will do our best to accommodate your dietary needs

STARTERS

SOURDOUGH 10

TUERONG ÖLANDS WHEAT SOURDOUGH | CULTURED BUTTER

APPELLATION OYSTERS 7ea

APPELLATION ROCK OYSTERS | FERMENTED PLUM MIGNONETTE

DARWIN MUD CRAB BEIGNET 16ea

SMOKED CRÉME FRAICHE | YARRA VALLEY CAVIAR | SEA PURSLANE

ASPARAGUS TARTLET 12ea

MOTTA FARM ASPARAGUS | SHEEPS MILK LABNEH | WATTLESEED | BOTTARGA

STEAK TARTARE 28

ANCHOVIES | PICKLED ALLIUMS | PURPLE CONGO | CURED EGG YOLK

LAKES ENTRANCE SQUID 30

FERMENTED KOHLRABI | SEA ASPARAGUS | CHICKEN WING CONSOMMÉ

SPENCER GULF KINGFISH 29

PATISSON SQUASH | MARSH GRAPEFRUIT | BUTTERMILK | MARIGOLD

BAKED MAIN RIDGE DAIRY CILIA 52

HERITAGE BEETROOT | RADISHES | PERSIMMON | RYE CROUTES

30g STURIA OSCIETRA CAVIAR 160

BLINIS & ACCOMPANIMENTS

MAINS

CHEESEBURGER 26

MAHÓN CHEESE | ZUCCHINI PICKLES | SAUCE MAISON

ADD FRENCH FRIES +6

PORTLAND BLUE EYE TREVALLA 45

FENNEL | COURGETTE | FINGER LIME | BEURRE BLANC | BALTIC PINE

DRY AGED AYLESBURY DUCK 56

PABLO BEETROOT | HEN OF THE WOODS | FENNEL POLLEN HONEY

LION'S MANE MUSHROOM 42

MACADAMIA CREAM | PICKLED KOHLRABI | BEURRE NOISETTE | YEAST

SANCHOKU WAGYU MB6 SCOTCH FILLET 78

CAULIFLOWER PURÉE | CONFIT PEARL ONIONS | SAUCE KAMPOT POIVRADE

DRY AGED VICTORIAN PORTERHOUSE BONE IN 600g 120

WHOLEGRAIN MUSTARD | MARCHAND DE VIN

WA MANJIMUP MARRON MP

SAUCE MALTAISE | PIMENT D'ESPELETTE | BEACH NATIVES

SALUMI

RYE CROUTES | QUINDILLA PEPPERS | CAPERBERRIES

SAISON WAGYU SALAMI CLOTH MATURED 14

MARTHA'S FENNEL & ALEPPO PEPPER LONZINO 14

DE PALMA WAGYU MB7 BRESAOLA 16

MISTER CANNUBI MORTADELLA 12

SALUMI SELECTION 38

SIDES

HEIRLOOM TOMATOES 19

RICOTTA DI BUFALA | PICKLED RADISH | VERJUICE

SALADE DE MAISON 14

TYABB FARM LEAVES | BERGAMOTE VINAIGRETTE

FRENCH FRIES 16

MURRAY RIVER SALT | SMOKED PIMENTÓN MAYO

DESSERT

CHOCOLATE MARQUISE 19

VALRHONA MANJARI | MANDARIN | CALENDULA | MERINGUE

HAZELNUT MADELEINES 18

GODFATHER COFFEE | BINBARRA FARM HAZELNUT | KAHLÚA

CASHMERE PANNA COTTA 19

MAIN RIDGE GOATS CURD | BLACK GENOA FIG | NATIVE HIBISCUS

CHEESE

LAVOSH & ACCOMPANIMENTS

CAPRIOLE 21

ASHED WHITE-MOULD, MAIN RIDGE DAIRY, VIC

ROQUEFORT 18

BLEU, GABRIEL COULET, CAUSSES DE L'AVEYRON, FRA

BANKSIA 20

SEMI HARD, LONG PADDOCK CHEESE, VIC

Please note a surcharge of 1.5% will be applied to all credit card transactions and 3% for AMEX
10% surcharge on Sundays & 20% surcharge on Public Holidays

Head Chef - Andrew Perry

Martha's

TABLE

• FUNCTIONS & GROUPS DINING •

Have a special event coming up?

Ask our friendly staff about our Groups Dining and Events Packages

WINES BY THE GLASS

Gl. Btl. Mag.

SPARKLING

NV RUGGERI 'ARGEO' PROSECCO DOC VENETO ITALY	16	78	
NV Moët & CHANDON CHAMPAGNE CHAMPAGNE FRANCE	27	165	300
NV RAHONA VALLEY SPARKLING ROSE RED HILL VIC	16	75	120

WHITE

2024 ROCKFORD RIESLING EDEN VALLEY SA	16	80	
2025 CRITTENDEN ESTATE PINOT GRIS MORNINGTON PENINSULA VIC	16	75	
2024 STONIER CHARDONNAY MORNINGTON PENINSULA VIC	17	85	
2024 SOUND OF WHITE SAUVIGNON BLANC MARLBOROUGH NZ	16	75	
2024 ALASIA MOSCATO D'ASTI PIEDMONT ITALY	13	60	

ROSE

2023 PARINGA ESTATE ROSE MORNINGTON PENINSULA VIC	16	75	
2024 RAMEAU D'OR ROSE PROVENCE FRANCE	17	85	150

RED

2025 CRITTENDEN PINOT NOIR MORNINGTON PENINSULA VIC	16	75	
2025 TEN MINUTES BY TRACTOR 10X SHIRAZ MORNINGTON PENINSULA VIC	17	85	
2021 TOR DEL COLLE SANGIOVESE DOC EMILIA ROMAGNA ITALY	14	65	
2024 ALAMOS MALBEC MENDOZA ARGENTINA	14	65	
2022 ALLANDALE GSM HUNTER VALLEY SA	16	75	

SPRITZ

APEROL 19 APEROL PROSECCO SODA
LIMONCELLO 19 LIMONCELLO PROSECCO MINT SODA
BERRY MULE 20 VODKA CHAMBOARD LIME GINGER BEER BERRIES
DEJA VU 20 HENDRICKS CUCUMBER ELDERFLOWER TONIC LIME

COCKTAILS

PASSION FRUIT SPICY MARGARITA 23 JALAPENO INFUSED TEQUILA PASSION FRUIT LIME
ROSEMARY NEGRONI 23 ROSEMARY INFUSED GIN SWEET VERMOUTH CAMPARI
UNDER THE MARTHA'S SUN 23 LIMONCELLO VANILLA VODKA LEMON THYME
TIRAMISU' MARTINI 23 AMARETTO BAYLES CHOCOLAT LUXE ESPRESSO VANILLA SYRUP
TROPICAL MAI TAI 23 KRAKEN SPICED RUM COINTREAU PEACH LIQUEUR LEMON + LIME PINEAPPLE
SOUR 24 YOUR CHOICE OF AMARETTO - PISCO - APEROL - WHISKY EGGWHITE LEMON JUICE SUGAR BITTER
LEMON VELVET MARTINI 23 LIMONCELLO VODKA LICOR 43 LEMON CREAM
HIGH FLYER 23 GIN LYCHEE LIQUEUR PINEAPPLE LEMON

TAP BEERS

ST ANDREWS 'THE STRAPPER' LAGER 5% 11 FINGAL VICTORIA
ST ANDREWS 'THE APPRENTICE' SESSION ALE 3.5% 10 FINGAL VICTORIA
CARLTON DRAUGHT 4.6% 12 ABBOTSFORD VICTORIA
BETTER BEER ZERO CARBS 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 14 RASPBERRY PUREE LIME MINT SODA
SAFETY BEACH 14 PEACH PUREE RASPBERRY CORDIAL LEMON SODA BASIL
FASCINATOR 14 PASSION FRUIT + PEAR PUREE ELDERFLOWER SODA
PINA NO COLADA 14 COCONUT CREAM PINEAPPLE MARASCHINO CHERRY

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