

*Marble  
& Pearl*

## STARTERS

— An appetiser is just an excuse for an extra meal

Oysters	
— Natural <sup>GF</sup>	5 ea
<i>Red shallot vinegar</i>	
— Marble & Pearl <sup>GF</sup>	6 ea
<i>Spinach &amp; cheese</i>	
Caviar – <i>house caviar bumps with chilled Grey Goose vodka</i>	\$25
— Oscietra <sup>GF</sup>	\$150 / 250
<i>30g / 50g with traditional accompaniments</i>	
— Beluga <sup>GF</sup>	\$180 / 280
<i>30g / 50g with traditional accompaniments</i>	
Pastels - <i>Brazilian fried pastry street food</i>	\$9
— Corn & Cheese <sup>V</sup>	
— Beef, Jalapeño & Cheese	
Prawn Cocktail <sup>GF</sup>	\$28
<i>Crystal Bay prawns, avocado mousse, iceberg lettuce &amp; cocktail sauce</i>	
Peruvian Ceviche of Red Snapper <sup>GF</sup>	\$25 / 38
<i>Tigers milk, red chilli, coriander &amp; sweet potato</i>	
Vegan Ceviche <sup>GF VG</sup>	\$21 / 34
<i>Vegan tigers milk, chargrilled king brown mushrooms, Silken Tofu, zucchini &amp; red chilli</i>	
Steak Tartare (100g / 200g)	\$22 / 40
<i>Handcut O'Connors eye fillet, capers, cornichons, tabasco, egg yolk</i>	
Sausage	
— Pork <sup>GF</sup>	\$15
— Duck <sup>GF</sup>	\$15
— Morcilla <sup>GF</sup>	\$15
— Chorizo <sup>GF</sup>	\$15
Pan Fried Provolone <sup>GF</sup>	\$17
<i>Provolone Cheese, red chimichurri</i>	
Salt & Pepper Calamari <sup>GF</sup>	\$25 / 35
<i>Curry leaves, green chilli, parsley &amp; saffron mayonnaise</i>	
Miso Glazed Bone Marrow	\$22
<i>Grilled baguette &amp; pickled onion</i>	

## MAIN

— Drink wine. It isn't good to keep things *bottled up*

Caesar Salad for Two <small>GF O</small>	\$36
<i>The original recipe from Caesar's in Tijuana prepared tableside</i>	
Seafood Chowder <small>GF</small>	\$32
<i>Creamy mixed seafood potato soup with grilled baguette</i>	
Spaghetti Marinara	\$39
<i>Prawns, calamari, fish, mussels, chilli, garlic, olive oil</i>	
Cauliflower Steak <small>GF VG</small>	\$35
<i>Olive oil, capers, oregano, parmigiano reggiano</i>	
Wagyu Beef Pie	\$35
<i>Wagyu beef braised in red wine &amp; vegetables</i>	
Fettucine Wagyu Bolognese <small>GF O</small>	\$30
<i>Slow braised minced Wagyu beef &amp; napoli</i>	
Beef Wellington ( <small>35 min cooking</small> )	\$68
<i>250g O'Connors premium eye fillet, prosciutto, truffle mushroom duxelle</i>	
Tagliatelle Truffle	\$38
<i>Butter &amp; fresh shaved black truffle</i>	
Seafood Pie	\$42
<i>White &amp; pink fish, mussels, prawns, braised leeks</i>	
Eggplant Lasagne <small>GF</small>	\$30
<i>Layers of eggplant, vegan cheese, napoli &amp; basil</i>	
Yellowfin Tuna Niçoise <small>GF</small>	\$39
<i>Kipfler potato, heirloom tomato, green beans, white anchovy, green olives &amp; soft egg</i>	

## SEAFOOD

—When life gives you lemons, *order the lobster tail*

— *Add Caviar to any dish* \$25

Jumbo Grilled Prawns ( 2 / 4 ) GF \$26 / 52  
*Garlic butter, Crustacean Oil*

Peruvian Octopus GF \$39  
*Slow braised octopus tentacles & squid heads, potato & corn*

Alaskan King Crab Legs 1/2 lb / 1lb GF \$55 / 110  
*Grilled Alaskan King Crab legs with hot clarified butter*

Pan Fried Whole Flounder GF \$52  
*Olive oil, parsley & lemon*

Market Fish of the Day MP  
*Served with fries and green leaves, choice of -*  
— *Pan fried* GF  
— *Beer battered*  
— *Panko crumbed*

Southern Rock Lobster MP  
— Mornay  
*White gruyère cheese sauce*  
  
— Grilled GF  
*Garlic butter, crustacean oil*

## PARILLA

— I hate reality but it's still the best place to get a good steak

— *All steaks are served with our housemade red & green chimichurri on the side*

O'Connors Hanger Steak 300g \$36

### Wagyu <sup>GF</sup>

— Rangers Valley, Wagyu MB5+ Scotch Fillet 250g \$80

— Rangers Valley, Wagyu MB5+ Scotch Fillet 500g \$160

— Stone Ax, Grain Fed Wagyu MB9+ Rump 250g \$49

### Eye Fillet <sup>GF</sup>

— O'Connors, Premium Grass Fed MB2/4 200g \$55

— O'Connors, Premium Grass Fed MB2/4 (28 days) 300g \$80

### Rib Eye <sup>GF</sup>

— O'Connors, Premium Grass Fed MB2/4 (28 days) 500g \$85

— Southern Ranges, Grain Fed MS4+ (28 days) 700g \$95

### Porterhouse <sup>GF</sup>

— Southern Ranges, Grain Fed MB4+ (28 days) 250g \$43

— O'Connors, Bone in Porterhouse (28 days) 400g \$59

### Fillet Mignon <sup>GF</sup>

— O'Connors, Premium Grass Fed MB2/4 (28 days) 200g \$60

### Surf & Turf - Fillet Mignon

— *Add Jumbo Grilled Prawns (2)* <sup>GF</sup> \$85

— *1/4 lb Alaskan King Crab Leg* <sup>GF</sup> \$90

— *Add Lobster Tail* <sup>GF</sup> \$110

### Add to any steak

— *Shaved Truffle* <sup>GF</sup> \$25

— *Sliced Foie Gras* <sup>GF</sup> \$25

— *Jumbo Grilled Prawns with garlic butter (2)* <sup>GF</sup> \$25

— *1/4 lb Alaskan King Crab Legs with garlic butter* <sup>GF</sup> \$35

— *Grilled Lobster Tail with garlic butter (1/2 or full)* <sup>GF</sup> \$35 / \$70

*M&P*

## ACCOMPANIMENTS

— I followed my heart and it led me to The Kingston

Sauces	\$5
— Béarnaise <small>GF</small>	
— Green Pepper <small>GF</small>	
— Mushroom <small>GF</small>	
— Red Wine Jus <small>GF</small>	
— Roquefort Blue Cheese	

Butters — <i>Trio</i>	\$10
— Porcini & Truffle <small>GF</small>	\$5
— Café de Paris <small>GF</small>	\$5
— Garlic <small>GF</small>	\$5

## SIDES

Creamy Mashed Potato <small>GF</small>	\$12
Potato Gratin <small>GF</small>	\$12
Mac & Cheese	\$12
— <i>Add Truffle</i>	\$21
— <i>Add Truffle &amp; Lobster</i>	\$28
French Fries <small>GF</small>	\$12
— Truffle Fries <small>GF</small>	\$15
Broccolini <small>GFO</small>	\$14
Green Beans <small>GFO</small>	\$14
Crisp Green Salad <small>GF</small>	\$14

## DESSERTS

— The classics are classics for a reason

Crème Brûlée GF \$16

Classic Lemon Tart \$16

Chocolate Delice \$16

Cheese Selection GFO \$26

*A selection of International & Australian cheeses served with muscatels*