

*Marble
& Pearl*

STARTERS

— An appetiser is just an excuse for an extra meal

Oysters

— Natural ^{GF} \$5 ea

Red shallot vinegar

— Marble & Pearl ^{GF} \$6 ea

Spinach & cheese

Caviar – *house caviar bumps with chilled Grey Goose vodka* \$25

— Oscietra \$150 / \$250

30g / 50g with traditional accompaniments

— Beluga \$180 / \$280

30g / 50g with traditional accompaniments

Pastels - *Brazilian fried pastry street food* \$9

— Corn & Cheese ^V

— Beef, Jalapeño & Cheese

Prawn Cocktail ^{GF} \$28

Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce

Peruvian Ceviche of Red Snapper ^{GF} \$25 / \$38

Tigers milk, red chilli, coriander & sweet potato

Vegan Ceviche ^{GF VG} \$21 / \$34

Vegan tigers milk, chargrilled king brown mushrooms, Silken Tofu, zucchini & red chilli

Steak Tartare (100g / 200g) \$22 / \$40

Handcut O'Connors eye fillet, capers, cornichons, tabasco, egg yolk

Sausage

— Pork \$15

— Duck \$15

— Morcilla \$15

— Chorizo \$15

Pan Fried Provolone ^{GF V} \$17

Provolone Cheese, red chimichurri

Salt & Pepper Calamari \$25 / \$35

Curry leaves, green chilli, parsley & saffron mayonnaise

Miso Glazed Bone Marrow \$22

Grilled baguette & pickled onion

M&P

MAIN

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

Seafood Chowder <i>Creamy mixed seafood potato soup with grilled baguette</i>	\$32
Spaghetti Marinara <i>Prawns, calamari, fish, mussels, chilli, garlic, olive oil</i>	\$39
Cauliflower Steak <small>GF V VNO</small> <i>Olive oil, capers, oregano, parmigiano reggiano</i>	\$30
Wagyu Beef Pie <i>Wagyu beef braised in red wine & vegetables</i>	\$35
Spaghetti Wagyu Bolognese <small>GFO</small> <i>Slow braised minced Wagyu beef & napoli</i>	\$30
Beef Wellington (<small>35 min cooking</small>) <i>250g O'Connors premium eye fillet, prosciutto, truffle mushroom duxelle</i>	\$68
Seafood Pie <i>White & pink fish, mussels, prawns, braised leeks</i>	\$42
Eggplant Lasagne <small>GF VN</small> <i>Layers of eggplant, vegan cheese, napoli & basil</i>	\$30
Yellowfin Tuna Niçoise <small>GF</small> <i>Kipfler potato, heirloom tomato, green beans, white anchovy, green olives & soft egg</i>	\$39

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 \$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 \$52

Olive oil, parsley & lemon

Market Fish of the Day MP

Served with fries and green leaves, choice of -

— *Pan fried* GF

— *Beer battered*

Southern Rock Lobster MP

— *Mornay*

White gruyère cheese sauce

— *Grilled* GF

Garlic butter, crustacean oil

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

PARILLA

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

O'Connors Hanger Steak 300g	\$36
O'Connors, MB4+ Scotch Fillet 250g	\$44
Wagyu ^{GF}	
— Rangers Valley, Wagyu MB5+ Scotch Fillet 250g	\$80
— Rangers Valley, Wagyu MB5+ Scotch Fillet 500g	\$160
Eye Fillet ^{GF}	
— O'Connors, Premium Grass Fed MB2/4 200g	\$55
— O'Connors, Premium Grass Fed MB2/4 (28 days) 300g	\$80
Rib Eye ^{GF}	
— O'Connors, Premium Grass Fed MB2/4 (28 days) 500g	\$85
— Southern Ranges, Grain Fed MS4+ (28 days) 700g	\$95
Porterhouse ^{GF}	
— Southern Ranges, Grain Fed MB4+ (28 days) 250g	\$43
— O'Connors, Bone in Porterhouse (28 days) 400g	\$59
Fillet Mignon ^{GF}	
— O'Connors, Premium Grass Fed MB2/4 (28 days) 200g	\$60
Surf & Turf - Fillet Mignon	
— Add Jumbo Grilled Prawns (2) ^{GF}	\$85
— 1/4 lb Alaskan King Crab Leg ^{GF}	\$90
— Add Lobster Tail ^{GF}	\$110
Add to any steak	
— Shaved Truffle ^{GF}	\$25
— Sliced Foie Gras ^{GF}	\$25
— Jumbo Grilled Prawns with garlic butter (2) ^{GF}	\$25
— 1/4 lb Alaskan King Crab Legs with garlic butter ^{GF}	\$35
— Grilled Lobster Tail with garlic butter (1/2 or full) ^{GF}	\$35 / \$70

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> <small>GF</small>	\$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	\$12
Mac & Cheese	\$12
— <i>Add Truffle</i>	\$21
— <i>Add Truffle & Lobster</i>	\$28
French Fries	\$12
— Truffle Fries	\$15
Green Beans <small>GF VN</small>	\$14
Crisp Green Salad <small>GF VN</small>	\$14
Brussels Sprouts <small>GF</small>	\$14
<i>Bacon, shallots & butter</i>	

DESSERTS

— The classics are classics for a reason

Crème Brûlée <small>GF</small>	\$16
Classic Lemon Tart	\$16
Chocolate Delice	\$16
Affogato <i>Served with your choice of liqueur</i>	\$16
Ice Cream Selection	\$16
Cheese Selection <small>GFO</small> <i>A selection of International & Australian cheeses served with muscatels</i>	\$26

10% surcharge applies on Sundays
15% surcharge applies on Public Holidays

M&P