

*Marble  
& Pearl*

## STARTERS

Oscietra Caviar Bump	25
<i>Served with chilled Grey Goose Vodka or Billecart Salmon Brut</i>	
Freshly Shucked Oysters	6
<i>Served with lemon &amp; red wine vinaigrette</i>	
Empanadas	7
<i>Served with housemade red chimichurri</i>	
— Corn & Cheese v	
— Beef, Jalapeño & Cheese	
Crumbed Olives	12
<i>Stuffed with Nduja</i>	
Chicken Pâté	16
<i>Chicken liver pâté &amp; fennel jam, served with crostinis</i>	
Housemade Sausage Rolls	16
<i>Our signature recipe with flaky pastry served with tomato relish - 3 pieces</i>	
Peruvian Ceviche GF	18
<i>Tigers milk, red chilli, coriander &amp; sweet potato</i>	
Burrata v	19
<i>Served with caramelised onion, housemade chilli oil &amp; chargrilled bread</i>	
Classic Prawn Cocktail GF	19
<i>Crystal Bay prawns, avocado mousse, iceberg lettuce &amp; cocktail sauce</i>	
Salt & Pepper Calamari GF	19   28
<i>Green chilli, parsley, fried garlic &amp; saffron mayo</i>	
Nardin Spanish Anchovies	34
<i>Cantabrian anchovies are considered the finest in the world for their plump texture and rich flavour. Served with tomato relish &amp; chargrilled sourdough</i>	

## MAINS

Pan Fried Fish Fillet of the Day <i>Check today's accompaniments with our staff</i>	MP
Fish & Chips <i>Beer battered fish fillet served with tartare sauce, house salad &amp; fries</i>	MP
Chef's Pasta Special <i>Check today's flavour with our staff</i>	MP
Moussaka <i>French lentils, eggplant, zucchini, potatoes &amp; Napoli sauce, served with house salad</i>	30
Pie of the Day <i>Check today's flavour with our staff</i>	32
Beef Wellington <small>(35 min cooking, med rare only)</small> <i>250g O'Connors premium eye fillet, prosciutto &amp; truffle mushroom duxelle, served with red wine jus</i>	68

## BAR MEALS

Chicken Schnitzel <i>Served with coleslaw, lemon &amp; fries</i>	29
Chicken Parma <i>Served with coleslaw &amp; fries</i>	30
Wagyu Steak Sandwich <i>MB4+ Sirloin, Swiss cheese, caramelised onion, tomato, lettuce, mayo, mustard &amp; fries</i>	30
Wagyu Beef Burger <i>Monterey jack cheese, lettuce, tomato, pickle, special sauce &amp; fries</i>	30
Pork Bangers & Mash <i>Creamy mash, peas &amp; red wine jus</i>	32

## CHARCOAL FIRED GRILL

— Steaks are served with our signature house salad & a choice of potatoes

### Porterhouse

- Southern Ranges, Grain Fed MB4+ ( 28 days ) 250g 42
- O'Connors, Bone in Porterhouse ( 28 days ) 400g 59

### Scotch Fillet

- O'Connors, MB4+ Scotch Fillet 250g 44

### Eye Fillet

- O'Connors, Premium Grass Fed MB2/4 250g 68

### Rib Eye

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

### Add to any steak

- *Grilled Prawns with garlic butter* GF 25
- *Grilled 1/2 Lobster Tail with garlic butter* GF 35

## ACCOMPANIMENTS

### Butter GF

3 ea

- Café de Paris
- Garlic

### Sauces

4 ea

- Béarnaise GF
- Green Pepper GF
- Mushroom GF
- Red Wine Jus GF

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

## SIDES

Crisp Leaves Salad <sup>GF</sup> <i>Sherry vinaigrette</i>	10
Green Beans <sup>GF</sup>	10
Creamy Mashed Potato <sup>GF</sup>	12
Mac & Cheese	12
French Fries	12
Seasonal Vegetables 16 <i>Check today's dish with our staff</i>	

## KIDS MENU

Spaghetti Napoli	16
Fish, Salad & Chips	16
Steak, Salad & Chips	16
Chicken Schnitzel, Salad & Chips	16
Ice Cream with Chocolate Topping	7

## DESSERTS

Crème Brûlée <sup>GF V</sup>	15
Classic Lemon Tart	15
Tiramisu à la Cuillère	15
Affogato <i>Served with your choice of liqueur</i>	15
Cheese Selection <sup>GFO</sup> <i>Check current cheese selection with our staff</i>	26