

Martha

DRINK & DINE

WHY SHE'S A LITTLE SPECIAL

Martha's focus is cooking with our Mediterranean Mibrasa ovens.

Mibrasa (pronounced meh-brasa) is a primitive culinary method imparting subtle, smoky flavours from the simplicity of cooking over hot coals reaching beyond 500 degrees.

To share, to start

Port Stephens Oysters

Natural 4.5 ea gf

Grilled bacon & Worcestershire sauce 5 ea gf

min 3 per serve

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| Alto misto mixed olives vg gf | 10 |
| Grilled pita bread hummus, beetroot, pistachio dukkah vg | 14 |
| Green pea and mushroom arancini, truffle aioli v | 16 |
| Saganaki halloumi, elderflower compressed pear, honey drizzle v | 18 |
| Charcoal roast QLD prawns, feta, tomato, chilli, Pukara Estate lemon olive oil gf | 24 |
| Lamb Kofta, garlic yoghurt, pepper berry, honey, sumac onion gf | 20 |
| Figs, labneh, pomegrante, pine nut, blood orange oil v gf | 18 |



A little more

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| Crab linguini, chilli, garlic, tomato, parsley, tobiko | 40 |
| Pumpkin ravioli, brassicas, heirloom tomato, parmesan butter v | 28 |
| Beer battered fish & chips, lemon, sumac pickled onions, house tartare sauce | 36 |

From the Mibrasa

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| Market fish, piperade, tomato, olive oil, capers, garlic gf | MP |
| Pasture fed British heritage eye fillet steak, potatoes, Caesar wedge, red wine jus | 54 |
| Charcoal roast chicken, blackened carrot, sprouts, smoked chicken jus gf | 34 |
| Lamb Barnsley chop, chickpea, labneh, fennel, gremolata salad gf | 42 |
| Vegan fire roast Peri Peri seitan, charred capsicum, onion, heirloom tomato, chimichurri vg | 30 |

On the side

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| Classic chips, aioli v vgo | 12 |
| Cos wedge salad, white anchovy, egg, Caesar dressing gf | 12 |
| Blackened carrot, labneh, dukkah, pomegrante v gf | 12 |
| Potatoes, shallots, garlic yoghurt v | 14 |



Sweets

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| Banana parfait, walnut crumble, de leche | 16 |
| Vanilla panna cotta, seasonal berries, raspberry sorbet gf | 14 |
| Cinnamon churros, honey syrup, cream cheese Chantilly, pistachio, Belgian chocolate sauce vgo | 16 |
| Warm date pudding, cardamon date compot, vanilla ice cream | 16 |

Martha, Feed Me

Minimum 12, 59 pp.

Grilled pita bread with dips, pistachio dukkah vg

Green pea and mushroom arancini v

Figs, labneh, pomegranate, pine nut, blood orange v

Market fish, lemon caper olive oil gf

La Brasa chicken, smoked chicken jus gf

Cos leaves, Caesar dressing gf

Classic chips, house aioli v | vgo

For vegan & vegetarian substitutes please inform crew

