

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

Alto misto mixed olives vg gf	10
House focaccia, whipped ricotta, hot honey, rosemary, walnut brittle	16
Pan seared scallops (3), chorizo, cauliflower puree, lemon crumb, crispy leeks	28
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, pomegranate, pine nut, blood orange oil v gf	18



A little more

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

Market fish, piperade, tomato, olive oil, capers, garlic gf	MP
Mibrasa charred eye fillet for two	
500gm Mibrasa roast eye fillet, wagyu fat potato, wood roast Jerusalem artichoke and forest mushroom panache, bearnaise and red wine jus	100
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
Braised lamb shoulder, celeriac puree, charred cavolo nero, pearl onion, chermoula gf	38
Vegan fire roast Peri Peri seitan, charred capsicum, onion, heirloom tomato, chimichurri vg	30

On the side

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



Sweets

Banana parfait, walnut crumble, de leche	16
Tiramisu, Italian sponge, coffee, amaretto, mascarpone cheese	16
Cinnamon churros, honey syrup, cream cheese Chantilly, pistachio, Belgian chocolate sauce vgo	16
Earl grey panna cotta, meringue, bergamont gel, passionfruit curd, macadamia nut	16

Martha, Feed Me

Minimum 12, 64 pp.

House focaccia, whipped ricotta, hot honey, rosemary, walnut brittle

Lamb Kofta, garlic yoghurt, pepper berry, honey, sumac onion gf

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