

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 gf 4.5 ea

Grilled bacon & Worcestershire sauce gf 5.5 ea

min 3 per serve

Alto misto mixed olives vg | gf 12

House focaccia, whipped ricotta, hot honey, rosemary, walnut brittle 16

Pan seared scallops (3), chorizo, cauliflower puree, lemon crumb, crispy leeks 28

Saganaki halloumi, compressed pear, honey, pine nuts v 18

Charcoal roast QLD prawns, garlic, umami butter, pickled fennel, salt lemon gf 26

Lamb Kofta, garlic yoghurt, pepper berry, honey, sumac onion gf 22

Fried cauliflower, garlic tahini, mixed nut and seeds vg 18



A little more

Crab linguini, chilli, garlic, tomato, parsley, tobiko	40
Pumpkin ravioli, brassicas, heirloom tomato, parmesan butter v	34
Beer battered fish & chips, lemon, sumac pickled onions, house tartare sauce	36

From the Mibrasa

Market fish, braised peas, pancetta, spinach, kelp butter gf	MP
350g Pasture fed British heritage rib sirloin MB2+ steak, twice cooked potatoes, watercress, vine tomato, red wine jus	48
Braised lamb shoulder, celeriac puree, charred cavolo nero, pearl onion gf	42
Charcoal roast chicken, blackened carrot, sprouts, jus gf	38
Vegan fire roast seitan, wood roast Jerusalem artichoke, mushrooms, cavolo nero, truffle dressing ^{VG}	34

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	115
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On the side

Classic chips, aioli v vgo	12
Sugar snaps, snow peas, peas, parmesan butter gf	14
Blackened carrot, feta, dukkah, pomegranate v gf	14
Twice cooked potatoes, shallots, garlic yoghurt v	14



Sweets

Vanilla brulee, strawberry, rhubarb, raspberry sorbet	16
Tiramisu, Italian sponge, coffee, amaretto, mascarpone cheese, coffee ice cream	18
Cinnamon churros, vanilla ice cream, pistachio, warm Belgian chocolate sauce vgo	18
Sticky toffee pudding, salted caramel, English toffee ice cream	16

Martha, Feed Me

All bookings of 12 and over, 64 pp.

2 Courses, starters and mains with sides, served to the table to share. Let our Martha Crew feed you.

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

Fried cauliflower, garlic tahini, mixed nut and seeds vg

Pumpkin ravioli, brassicas, heirloom tomato, parmesan butter v

Market fish, braised peas, sugar snap, snow peas, spinach, Kelp butter gf

Charcoal roast chicken, blackened carrot, sprouts, jus gf

Twice cooked potatoes, shallots, garlic yoghurt v

***Indicative menu only**

For vegan & vegetarian substitutes please inform crew