

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 *min 3 per serve*

Natural <i>gf df</i>	5.5 <i>ea</i>
Lychee gin martini granita, dill <i>gf df</i>	6 <i>ea</i>
Wood roast, lardo, apple, aged sherry vinegar, pork crackle <i>gf df</i>	7 <i>ea</i>
Baked haloumi, honey, roasted grapes <i>v</i>	18
Bresaola di parma, pear, rocket, Grana Padano, truffle dressing <i>gf</i>	25
House focaccia, whipped ricotta, fennel jam, black olives, Greek olive oil <i>veo</i>	16
Stracciatella, cucumber, tomato, olives, white anchovy, basil, Pukara olive oil <i>v gf</i>	24
Charcoal roast QLD prawns, garlic butter, dried chilli, sweet paprika, parsley, pickled fennel, lemon <i>gf</i>	26
Salmon crudo, citrus, capers, zuni pickle, watercress, Pukara lemon olive oil <i>gf df</i>	26



A little more

Crab linguini, chilli, garlic, tomato, parsley, fish roe	40
Casareccia pasta, goats cheese, asparagus, peas, rocket, green garlic, basil <i>veo</i>	34
Salt and pepper Moreton Bay Bugs, Catalonian salsa roja <i>gf</i>	56

From the Mibrasa

Shawarma spiced vegan seitan, macadamia creme, tabouli pomegranate <i>ve</i>	34
350g pasture fed Jacks Creek rib sirloin steak MB3+, leek puree, burnt onion and mustard butter <i>gf</i>	56
Market fish, roast vine tomato, asparagus, lemon, saffron butter <i>gf</i>	38
Wood roast confit duck, charred mango, macadamia creme, charred cos, agrodolce dressing <i>gf df</i>	42
Martha slow roast lamb shoulder to share, hummus, pearl cous cous and mint tabouli, Greek yoghurt	94

On the side

Chips, Redgum smoked salt <i>ve gf</i>	12
Baby cos wedge, Caesar dressing, chopped egg, parmesan, white anchovy <i>gf</i>	14
Seasonal greens, tahini, toasted sesame, pine nut <i>ve gf df</i>	12
Cucumber, heirloom tomato, mint, goats cheese, balsamic <i>v gf</i>	14



Sweets

Coffee and date brûlée, biscotti <i>gfo</i>	16
Basque chocolate cheesecake, blackberry	16
Lemon tart, Pink Fizz and berry compote, mascarpone	14
Trio of ice cream and sorbet <i>veo gf</i>	12

Martha, Feed Me

Minimum 12, 68 *pp*

House focaccia, whipped ricotta, fennel jam, black olives, olive oil *veo*

Bresaola de parma, pear, rocket, Grana Padano, truffle dressing *gf*

Stracciatella, cucumber, tomato, olive, white anchovy, basil, Pukara olive oil *v | gf*

Market fish, roast vine tomato, asparagus, saffron butter *gf*

Martha slow roast lamb shoulder, hummus, pearl cous cous and mint tabouli, Greek yoghurt

Chips, Redgum smoked salt *ve*

Add dessert 10*pp*

Basque chocolate cheesecake, blackberry

For vegan & vegetarian substitutes please inform crew