

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 *gf | df* 5.5 *ea*

Wood-roasted, lardo, apple, aged sherry vinegar, pork crackle *gf | df* 7 *ea*

House focaccia, whipped ricotta, honey, almond, olive oil *veo | gfo* 16

Wood-fired Nimbin Valley brie, fig and orange jam, fig crackers *v | gf* 28

Pork belly, guindilla peppers, parsley verde *gf | df* 24

Chilled prawn and celeriac remoulade, preserved blood orange, sourdough crumpet 26

Salmon skewer, pickled onion and cucumber salad, nigella seeds, green onion dressing *gf | df* 26



A little more

Crab linguine, sweet corn alfredo, spinach and Aleppo pepper <i>gfo</i>	44
Casareccia pasta, seasonal mushroom ragout, tarragon, porcini powder <i>ve gfo</i>	34

From the Mibrasa

Swordfish, olives, rapa, puttanesca sauce <i>gf df</i>	40
Grain-fed Riverina Angus rump cap, wood-roasted beef fat kipfler, parsley verde, jus <i>gf</i>	45
Pasture fed Jack's Creek rib sirloin, wood-roasted beef fat kipfler, parsley verde, jus	56
Confit duck, charred sugar loaf cabbage, chestnut velouté	42
Slow-roast lamb shoulder to share, cavolo nero, eggplant, raisins and spiced yoghurt	94

On the side

Chips, Spanish paprika seasoning <i>ve/gf</i>	14
Pumpkin, sunflower cream, toasted pepita <i>ve/gf</i>	14
Seasonal greens, lemon olive oil, chilli pangrattato <i>ve</i>	14
Fire-roasted mushroom ragout, taleggio cream, parsley verde <i>gf</i>	14



Sweets

Burnt pavlova, passionfruit curd, raspberry and orange syrup <i>gf</i>	16
Chocolate fondant, coffee ice cream, pistachio crumb	18
Strawberries, cream cheese mousse, shortbread	16
Trio of ice cream and sorbet <i>veo gfo</i>	12

Martha, Feed Me

Minimum 4, Two-course 68 *pp*

Martha, Feed Me menu is shared plates, seasonal produce, and local favourites. Martha chefs pick our most loved dishes, no decisions, just good food. Dietaries? Just give us a heads-up. We've got you.

House focaccia, whipped ricotta, honey and almond, olive oil *veo | gfo*

Pork belly, guindilla peppers, salsa verde *gf*

Chilled prawn and celeriac remoulade, preserved blood orange, lavosh

Salmon, olives, rapa, puttanesca sauce *gf | df*

Martha slow-roast lamb shoulder, cavolo nero, raisins and spiced yoghurt

Chips, Spanish paprika seasoning *gf | ve*

Seasonal greens, lemon olive oil, chilli pangrattato *ve*

Add dessert 10 *pp*

Strawberries, cream cheese mousse, shortbread *gfo*

Guests may select either an entrée and main or a main and dessert per person.

Allergens

Food sold from these premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, lupins, eggs, milk, soy, wheat, gluten and sulphides. If you have any questions please talk to staff.