

*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, lavosh crackers *v* 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
250g Shiro kin rump cap 450 day Grain fed MB 9+ wood-roasted beef fat kipfler, parsley verde, jus <i>gf</i>	72
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.