

Martha

DRINK & DINE

Martha is about eating together, passing plates and trying a bit of everything.

For two people, we suggest starting with bread and olives, then choosing two dishes from the “To share” section, one pasta, one “from the fire” and a side. There’s no wrong way to do it, if you need help or just want our chefs to choose let our crew know.

One tip is to order extra bread, to mop up your plates!

To start

Marinated Murray River olives <i>gf/ve</i>	10
Sourdough, balsamic vinegar, Hunter Valley olive oil, <i>ve</i>	14
Bruschetta, vine tomato, onion, basil, Hunter Valley olive oil <i>df/ve</i>	18

To share

Port Stephens Oysters Limoncello vinaigrette (3) <i>gf/df</i>	18
Whipped ricotta, pistachio, honey, Hunter Valley olive oil <i>gf/v</i>	16
<i>Best paired with sourdough</i>	
Prosciutto, pear, pecorino cheese, honey, pink peppercorn <i>gf</i>	22
<i>Best paired with sourdough</i>	
Beef meatballs, tomato sugo, pecorino cheese, parsley (5)	18
Zucchini, mint, mozzarella <i>gf/v</i>	16
Fried baby calamari, aioli, lemon	24
Wood roast prawns, garlic butter bean puree, prawn oil (5)	26



Pasta

Spinach and ricotta ravioli, lemon, pistachio, pecorino cheese, butter	<i>v</i>	36
Prawn linguini, cherry tomato, chilli, parmesan butter, toasted breadcrumbs		38
Arrabbiata penne, chilli, garlic, basil, cherry tomato sauce	<i>ve</i>	32
Wagyu ragu, ribbon fettuccine, parmesan, fresh herbs		38

From the fire

Grilled Swordfish, fennel, orange, lemon, green olive tapenade	<i>gf/df</i>	40
Wood roast chicken, fresh herbs, garlic, grilled zucchini, hazelnut and capsicum sauce	<i>gf/df</i>	38
Upper Hunter rib sirloin 350g, rocket, wood roasted potato, jus	<i>gf/df</i>	56
For two		
Slow roast whole lamb shoulder, chicory, olives, salsa verde	<i>gf</i>	90

On the side

Chips, rosemary salt	<i>ve</i>	14
Broccolini, almond, lemon dressing	<i>gf/ve</i>	14
Mixed leaves, balsamic vinegar, Hunter Valley olive oil	<i>df/gf/ve</i>	14
Caprese salad of vine tomato, mozzarella, basil, Hunter Valley olive oil	<i>gf/v</i>	16



Sweet finish

Ask our crew about our dessert cocktails

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.

Sourdough, balsamic vinegar, Hunter Valley olive oil *ve*

Zucchini, mint, mozzarella *gf/v*

Fried baby calamari, aioli, lemon

Prosciutto, pear, pecorino cheese, honey, pink peppercorn *gf*

Arrabbiata penne, chilli, garlic, basil, cherry tomato sauce *ve*

Slow roast whole lamb shoulder, chicory, olives, salsa verde *gf*

Chips, rosemary salt *ve*

Mixed leaves, balsamic vinegar, Hunter Valley olive oil *df/gf/ve*

Public holidays

We are mindful of the costs associated with public holidays and choose not to apply surcharges, however, to help offset the additional wage, we do require a minimum of two courses per guest when dining on a public holiday in Martha.

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.