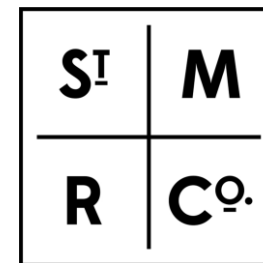


DINNER

Tuesday to Saturday 1730 - 2130



ENTRÉE

House Garlic Butter & Rosemary Turkish Bread	9
Crispy Pork Belly (GF/DF)	19
crispy skin pork with fattoush salad and palm sugar tamarind sauce	
Cold Smoked Salmon Salad (GF)	18
mix leaf salad, soft boiled egg, parmesan, smoked almonds and blue cheese dressing	
BBQ Lamb Skewers (GF)	19
moroccan seasoned lamb with garlic labneh and pickle herb salad	
Exotic Mushroom Arancini (V)	17
parmesan wafer, porcini dust, mushroom ketchup & rocket salad	

MAINS

Soft Shell Crab Burger	28
lightly tempura whole soft shell crab on brioche bun with herb salad, tamarind sauce, lemon pickle, shoestring fries & aioli	
House Southern Spiced Chicken Burger	26
crumbed chicken thighs, swiss cheese, kumara crisp, herb slaw, saffron mayonnaise on brioche bun w shoestring fries & truffle aioli	

Crispy Skin Barramundi	30
olive tomato sugo, croquet potato & petite citrus salad	
Roasted Chicken Supreme (GF/DF)	29
herb marinated chicken breast with croquet, potato red onion jam, petit herb salad, and pepper jus	
Market Mushroom Linguine (V)	28
house linguine with mushroom cream, tossed with spinach, basil, walnuts, and parmesan	
Pink Pepper Rib Eye Steak	38
250g steak with garlic butter broccolini, mushrooms, onion jam, pine nut pesto, and jus	
Garlic Prawn Linguine	30
house linguine tossed with sweet cherry tomatoes, spinach, basil, toasted pine nuts, & parmesan	
Saffron & Corn Risotto (V)	26
buttered corn risotto, with charred corn, spinach, whipped mascarpone, and parmesan	
Eye of Short Lamb Loin	35
mustard & herb crusted lamb loin w croquet potato, charred broccolini, and tomato olive sauce	

SIDES

Mix Leaf Salad with Lemon Dressing (V/GF)	8
Shoestring Fries & Truffle Aioli (V)	9
Rainbow Quinoa Salad with Rocket Fennel and Charred Corn	9
Garlic & Herb Potato Wedges with Tomato Chili Marmalade	10
Garlic Butter Parmesan Broccolini with Walnuts (GF/V)	10

DESSERT

Berry Eton Mess (GF)	16
seasonal berries, whipped vanilla mascarpone & strawberry sorbet	
White Chocolate & Vanilla Panna Cotta	16
ginger cake, mango coulis, meringue, tuile, mango sorbet & white chocolate pearls	
Apple Tart Tatin	16
whipped lemon mascarpone, with rum raisin ice cream chocolate peel and caramel sauce	
House Chocolate Mud Cake	16
chocolate fudge sauce, pistachio crumbs, meringue & pistachio gelato	
Trio of Sorbet	16
strawberry, lemon, and mango with wafer shards	

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Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.