



Brunch & Cocktails

CLUB CHICKEN SANDWICH

honey citrus chicken on sourdough bread with bacon mayonnaise, swiss cheese, tomatoes & skinny fries

FARMERS GREEN SALAD

cashew hummus, market mix greens, mushrooms with poached egg, orange segments and herb croutons
- Add chicken 6

SOFT SHELL CRAB CROISSANT

tempura soft shell crab with, fried egg, palm sugar reduction pickle slaw salad & chilli jam mayo

SMRC MEAT BOWL

smoked bacon, chorizo, shaved ham, scrambled eggs seasonal greens, thyme roasted tomatoes & hash nuggets
(Vegetarian option available)

HOUSE SOUTHERN SPICED CHICKEN BURGER

crumbed chicken thighs, swiss cheese, kumara crisp, herb slaw, saffron mayonnaise on brioche bun W fries & truffle aioli

BERRY LIME CURD WAFFLE

berry coulis, fresh berries, fairy floss, pistachio crumbs & rock salt caramel ice cream

GARLIC HERB BARRAMUNDI

crumb fillet with skinny fries, buttered broccolini, pickle herb slaw and truffle mayo

MARKET MUSHROOM LINGUINE

house linguine with mushroom cream, tossed with spinach, basil, walnuts, and parmesan

CHILI JAM TIGER PRAWNS

poached egg on brioche served with spinach florentine, pickle cucumber, fried shallots, walnuts and parmesan crumbs

12 HOURS BRAISED LAMB SHOULDER

braised lamb with rich tomato ragu, puffed chickpeas, charred broccolini, labneh & leek croquet

25 ADD ONS

POPCORN CHICKEN SPRING ROLL WITH CORN RELISH 5 EACH

23 SHOESTRING FRIES & TRUFFLE AIOLI 9

ROSEMARY GARLIC BUTTER TURKISH BREAD 9

27 SPINACH AND MUSHROOM ARANCINI WITH MUSHROOM KETCHUP & PARMESAN 5 EACH

28 HOUSE SEASONED WEDGES WITH TOMATO CHILLI JAM MAYO 10

26 DESSERT

HOUSE CHOCOLATE MUD CAKE 16
chocolate fudge sauce, pistachio crumbs, meringue & pistachio gelato

26 WHITE CHOCOLATE & VANILLA PANNA COTTA 16

27 ginger cake, mango coulis, meringue, tuile, mango sorbet & white chocolate pearls

BERRY ETON MESS 16
seasonal berries, whipped vanilla mascarpone & strawberry sorbet

27 **UPGRADE TO BOTTOMLESS BRUNCH AND ENJOY A SELECTION OF SPRITZES, MIMOSAS, AND SPARKLING FOR \$69**

36

COCKTAILS 19

AFTERNOON GLORY

aperol, befeater london dry gin, rhubarb bitters, strawberry syrup, prosecco, fever tree soda water

MAGNIFICENT LADY

diplomático mantuano rum, aperol, pineapple juice, wonder foam, lime juice, simple syrup

THE TWENTY-TWO

beefeater london dry gin, elderflower liqueur, grapefruit juice, lime juice, fever tree mediterranean tonic water

SOMETHING NOSTALGIC

wild turkey 86.8 proof bourbon, popcorn syrup, angostura bitters

GIN & TONIC

Our G&Ts are 45ml serves of gin and we prefer to pair with Fever Tree Premium Tonic Waters. With their carefully selected natural botanicals and perfect carbonation, Fever Tree tonics have been crafted to enhance the taste of gin.

BEEFEATER PINK GIN | 19

Fever Tree Aromatic Water
Garnish with strawberry & lime

FOUR PILLARS RARE DRY GIN | 21

Fever Tree Mediterranean Tonic Water
Garnish with orange

MALFY GIN ROSA | 21

Fever Tree Premium Indian Tonic Water
Garnish with orange

#stmarksroadcomelbourne

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.