

DINNER

Tuesday to Saturday 1730 - 2130

ENTRÉE

House Garlic Butter & Rosemary Turkish Bread	9
Crispy Pork Belly (GF/DF)	17
crispy skin pork with fattoush salad and palm sugar tamarind sauce	
Cold Smoked Salmon Salad (GF)	17
baby cos lettuce, soft boiled egg, parmesan, smoked almonds, and blue cheese dressing	
Grilled Lamb Kebab (GF)	18
moroccan lamb skewers with garlic labneh and pickle herb salad	
Exotic Mushroom Arancini (V)	16
parmesan wafer, porcini dust & mushroom ketchup	

MAINS

Soft Shell Crab Burger	27
lightly tempura whole soft-shell crab on brioche bun with herb salad, tamarind sauce, lemon pickle, shoestring fries & aioli	
Spiced Chicken Burger	25
southern spiced crumbed chicken thighs, herb slaw, saffron mayonnaise, swiss cheese on brioche bun w shoestring fries & truffle aioli	

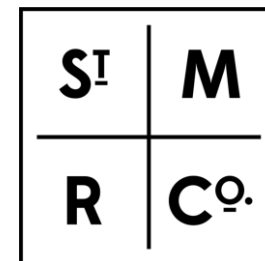
Crispy Skin Barramundi	29
olive tomato sugo, croquet potato & petite citrus salad	
Tamarind Glazed Chicken Supreme (GF/DF)	27
herb marinated chicken breast with red onion jam, petit salad, and pepper jus	
Market Mushroom Linguine (V)	27
house pasta with sautéed garlic cream mushrooms, spinach, basil, walnuts, herb crumbs and parmesan	
Pink Pepper Rib Eye Steak	34
250g steak with stir fried garlic butter broccolini, mushrooms, onion jam, pine nut pesto, and jus	
Garlic Prawn Linguine	29
homemade linguine tossed with spinach, cherry tomato, preserved lime, pine nut, toasted herb crumbs & parmesan	
Saffron & Corn Risotto (V)	24
buttered corn risotto, charred corn, whipped mascarpone, and basil	
Eye of Short Lamb Loin	32
mustard & herb crusted lamb loin w croquet potato, charred broccolini, olive tapenade, tomato & olive sauce	

SIDES

Mix Leaf Salad, Grated Pecorino Cheese & Lemon Dressing (V/GF)	8
Avocado, Corn, Crispy Chickpeas & Rocket Salad	9
House Seasoned Garlic & Herb Potato Wedges with Tomato Chili Marmalade (V)	10
Stir Fried Parmesan Broccolini with Walnuts (GF/V)	10
Shoestring Fries & Truffle Aioli (V)	9
Loaded Fries	12
pulled hoisin duck, puffed grains & spiced fried curry leaves	

DESSERT

Berry Eton Mess (GF)	16
seasonal berries, whipped vanilla mascarpone & strawberry sorbet	
White Chocolate & Vanilla Panna Cotta	16
ginger cake, meringue, tuile, mango sorbet & white chocolate pearls	
Brule Pineapple	16
sous vide, torched pineapple with custard, pineapple sorbet, wafers, & meringue	
House Chocolate Mud Cake	16
chocolate fudge sauce, pistachio crumbs, meringue & pistachio gelato	
Trio of Sorbet	15
strawberry, pineapple, 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.