

MARLOWE

RAW BAR

- Sydney Rock Oysters
Natural with Lemon . . . 8
Cucumber Mignonette Dressing . . . 9
Crème Fraîche, N25 Caviar . . . 32
- Today's Ceviche . . . 30
Red Capsicum Jam, Avocado, Chilli
- Tuna Carpaccio . . . 29
Tomato, Horseradish, Citrus

SNACKS

- Spiced Gingerbread Waffle & Chicken Pâté 16
Orange, Toasted Buckwheat
- Scallop Tartare & Potato Scallop 30
N25 Caviar
- Curried Crab Brioche 17
Spanner Crab, Potato, Pickled Apple
- Tempura Fish Cheeks 24
Lime and Chilli Mayo

BREAD

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| House Bread Rolls . . .16
<i>Salted Honey,
Whipped Butter</i> | Cheesy Garlic Bread . . .15
<i>Lune Croissant Pastry,
Garlic Butter</i> |
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STARTERS

- Confit Ocean Trout 39
Cucumber, Champagne & Grapefruit Sauce
- The Duck Pie 39
Signature Duck Pie, Jus, Radicchio Jam
- Asparagus & Quail Egg Tart 37
Comte Custard, Pickled Green Tomato Jam
- Basil Risotto & Grilled Yabby Tail. 44
Zucchini, Chive Oil
- Gnocchi Puttanesca 32
Capsicum, Capers, Olives, Basil

SIDE DISHES

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| Skin On Fries 17
<i>Salt & Vinegar</i> | Roasted QLD Blue Pumpkin . . 15
<i>Smoked Yoghurt, Buckwheat</i> |
| Bone Marrow Mash ..19
<i>Onion Gravy</i> | Crispy Fried Brussels Sprouts . 18
<i>Chipotle, Maple, Feta</i> |
| Mixed Leaf Salad . . 14
<i>House Vinaigrette</i> | Grilled Cauliflower 17
<i>Pumpkin Seed Pesto, Garlic Puree</i> |

We work with dedicated local farmers and producers - From free range pork in Gooralie and citrus-fed Wagyu in the Southern Downs to dairy, vegetables and grains from Tommerup's in the Scenic Rim.

MARLOWE

MAIN COURSE

Stuffed Chicken Breast	58
<i>Sunflower Seed, Brown Butter Sauce</i>	
Rolled Lamb Saddle	58
<i>Summer Beans, Calvo Nero, Sundried Tomato</i>	
Market Fish	MP
<i>Freshly caught from Australian Shores</i>	
Coral Trout Wellington.	89
<i>Chive Butter Sauce, Caviar</i>	
Crumbed Eggplant	49
<i>Tomato Sugo, Herb Salad, Ricotta Salata</i>	
Butcher's Cuts	MP
<i>Jus, Mustard Service</i>	



DESSERT

Mango & Yoghurt Bavarois . . .	26
<i>Passionfruit, Oat & Walnut Shortbread</i>	
Sticky Toffee Pudding . . .	29
<i>Salted Caramel Sauce, Vanilla Ice Cream, Almond</i>	
Vanilla Cheesecake . . .	28
<i>Mandarin Curd, Mulberries, Caramalised White Chocolate</i>	
Daily Cheese . . .	26

LET US FEED YOU

A selection from the chef.

125pp	175pp
Tuna Carpaccio	Tuna Carpaccio
Gingerbread Waffle Pâté	Gingerbread Waffle Pâté
Scallop Tartare & Potato Scallop	Tempura Fish Cheeks
Basil Risotto	Crab Brioche
Chicken Breast	Confit Ocean Trout
Skin on Fries	Braised Duck Gnocchi
Mixed Leaf Salad	Parker House Rolls
Seasonal Pavlova	Coral Trout Wellington
	Skin on Fries
	Mixed Leaf Salad
	Seasonal Pavlova

Our menu also features Australian bay lobsters from Tweed, hand-harvested yabbies from the Fraser Coast, and responsibly line-caught fish.

All of our seafood is from Australian shores and waterways.