

Marmont

SoCal Chef's Edit

Sit back and enjoy a selection of our all time favourites - 99pp

Greatest Hits

Raw Fish Selection, Lemon, Capers & Onion	29
Buckwheat Flatbread, Whipped Cod Roe, Salsa Fresca	16
Bay Bug Roll, Celery, Old Bay	24
Stracciatella, Marinated Anchovies, Preserved Cherry Tomatoes, Pine Nut	24
Buttermilk Fried Chicken, Pickled Chillies, Coriander Pesto	31
Wagyu Rump Cap MS6-7, Fermented Chimichurri, Lemongrass	72
Corn Bread, Peach Butter	14

Vol. I

Freshly Shucked Oyster, Tomato Mignonette		Baby Cucumber, Avocado, Chilli, Peanut	7
Sydney Rock/ Pacific	7	Baja Fish Taco, Avocado, Smoked Crema	15
Szechuan Marinated Olives, Citrus, Olive Oil	13		

Vol. II

Ceviche de Acapulco, Avocado, Citrus	31	Tiger Prawns, Calabrian Chilli Butter (2)	28
Beef Tartare, Fermented Chilli, Taro Chips	23	Tuscan Kale, Chicken, Pine Nut, Grana Padano	25
Kipfler Potatoes, Sesame, Chilli Crisp	22	Crispy Duck Salad, Watercress, Maple Roasted Cherry	31

Vol. III

Fish Of The Day, Corn, Pancetta, Lemon Caper Butter	MP
Butcher's Cut Steak, Fries, Cali Butter	MP
Lamb Shoulder 400g, Chilli Consommé, Salsa Verde	84
Fried Eggplant, Romesco, Yellow Pepper, Soy	26

A Little Something Extra

Cos, Green Goddess Dressing	14	French Fries, Smoked Chilli	14
Charred Broccolini, Yoghurt, Heirloom Tomato Jeow ...	18		

* Sample menu, dishes are subject to change due to seasonal availability. Please inform your waiter of any allergies, note we cannot guarantee trace elements will not be present. *10% surcharge on Sundays and 15% on Public Holidays

