

Marlowe

Banquet Menu - 3 Courses

95pp

Marlowe flat bread, whipped burnt butter
Fish crudo, burnt mandarin, fennel
Confit beetroot, brassica, macadamia

Dry-aged market fish, roasted cauliflower, green goddess
300g Pure South sirloin, black garlic chimichurri, jus Glazed

Mixed leaves, buttermilk & mint
Pommes purée, Parmesan, chives

Dark chocolate, coconut, rum

Extras

Oysters	POA
Cheese Course	15pp
Wine Match	95pp

Banquet Menu - 4 Courses

125pp

Marlowe flat bread, whipped burnt butter
Duck liver & pork terrine, pickles, date
Wood-roasted mortadella, oyster mushrooms, pepperoncini

Fish crudo, burnt mandarin, fennel
Confit beetroot, brassica, macadamia

Dry-aged market fish, roasted cauliflower, green goddess
300g Pure South sirloin, black garlic chimichurri, jus

Mixed leaves, buttermilk & mint
Pommes purée, Parmesan, chives

Dark chocolate, coconut, rum