

Marmont

SoCal Chef's Edit

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

Greatest Hits

Ceviche de Acapulco, Avocado, Citrus	31
Buckwheat Flatbread, Whipped Cod Roe, Salsa Fresca	16
Bay Bug Roll, Celery, Old Bay	24
Buttermilk Fried Chicken, Pickled Chillies, Coriander Pesto	31
Wagyu Oyster Blade MS 8-9, Fermented Chimichurri, Lemongrass	72
Corn Bread, Apple 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

Raw Fish Selection, Lemon, Capers & Onion	29	Sugarloaf Cabbage, Miso Velouté, Candied Walnuts ..	22
Beef Tartare, Fermented Chilli, Taro Chips	23	Skull Island Tiger Prawns, Calabrian Chilli Butter (2) ..	28
Marinated Beets, Burrata, Aji Amarillo, Hazelnut	25	Tuscan Kale, Chicken, Pine Nut, Grana Padano.....	25
Kipfler Potatoes, Sesame, Chilli Crisp	22		

Vol. III

Fish Of The Day, Smoked Onion Soubise, Peas, Pancetta	MP
Seared Duck Breast, Spring Onion Relish, Kumquat, Snap Peas, Almonds	48
Butchers 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
-----------------------------------	----	----------------------------------	----

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

