

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	Baja Fish Taco, Avocado, Smoked Crema	15
Szechuan Marinated Olives, Citrus, Olive Oil		13

Vol. II

Ceviche de Acapulco, Avocado, Citrus	Sugarloaf Cabbage, Miso Velouté, Candied Walnuts	22
Beef Tartare, Fermented Chilli, Taro Chips	Skull Island Tiger Prawns, Calabrian Chilli Butter (2)	28
Kipfler Potatoes, Sesame, Chilli Crisp	Tuscan Kale, Chicken, Pine Nut, Grana Padano	25

Vol. III

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

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

