

# 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	Skull Island 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
Marmont Burger, Fries, Smoked Chilli .....	28
Fried Chicken Sando, Parsley Butter, Chilli Slaw .....	22

### A Little Something Extra

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

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

