

Entrees

Wild Wheat Sourdough, butter, and balsamic glaze. **\$11**

Ceviche, avocado puree, caperberries, and soy sesame dressing. **\$19DF/GF**

Marinated Grilled Prawns, fennel, pickled red onion, and black sesame. **\$18**

Sharing

Massimo Burrata paired, prosciutto, orange, chardonnay dressing, Mandarin Segments. **\$26**

Grazing Platter-prosciutto, chicken sausage, brie, red pepper hummus, grain bread, olives, crackers, and pickled onions. **\$38**

Mains

Beef Sirloin, Hasselback potatoes, glazed mushrooms, greens with Salsa Verde or red wine jus. **\$42 GF**

Fish of the day, cauliflower puree, fennel jam, grilled cauliflower, and avocado. **\$37 GF**

Lamb Rump, onion crema, baby carrots, kale, peas, and red wine jus. **\$34**

Fried Chicken burger, fries, pickles, and sriracha aioli.
Vegan option available. **\$25**

Seafood Chowder, clams, prawns, calamari, and fish. **\$28**

Mushroom Risotto with peas, parmesan cheese, and truffle oil. **\$24 Vg**

Sides

Mesclun salad, cherry tomato, creamy feta, and crispy shallots, with chardonnay dressing. **\$14 GF**

Fries with siracha. **\$11 GF**

Desserts

Affogato, amaretto, espresso and ice cream. **\$12 GF**

Lemon, ginger mascarpone, and orange. **\$16**

Raspberry Cheesecake, strawberries, and raspberry cream. **\$15**

Kids Menu

Fish and Chips. **\$12**

Kids Chicken Burger with Fries. Vegan option available. **\$14**

Kids Dessert. Icecream scoop. **\$5**

just like martha.

**V-Vegan
Vg-Vegetarian
GF-Gluten Free
DF-Dairy Free**

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Ask our staff for more information.
Please note that prices and menu items are subject to change without notice.*

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