

the marmalade pantry



Starters

Chef's Soup <i>soup of the day</i>	12
Sweet Potato Fries	12
Truffle Fries <i>truffle salt, shaved parmesan cheese, chopped parsley</i>	14

Salads

	Half	Full
Mexican Chicken <i>with crispy tortilla, avocado, spiced corn salsa, crème fraîche and romaine lettuce</i>	15	22
Quinoa G V <i>orange, capers, beetroot, red onion, grilled courgette, cucumber and mesclun salad with sherry vinaigrette</i>	15	22
Caesar <i>poached egg, romaine lettuce, parmesan cheese - sous vide chicken breast, avocado - crabmeat, pine nuts N</i>	16	23
	17	24
Citrus Fruits & Tuna Salad G N V <i>Japanese-spiced tuna, figs, watermelon, baby spinach, feta cheese, red radish, candied walnuts, seasonal citrus fruits and white balsamic dressing</i>	17	24
Heirloom Tomatoes & Burrata Cheese G V <i>Spanish heirloom tomatoes, Italian burrata cheese, basil, mesclun salad, arbequina oil and olive powder</i>	17	24

Brunch (Available only on Saturdays, Sundays and public holidays till 6pm)

Chorizo Frittata P <i>with wood roasted red piquillo pepper, diced potatoes and mesclun salad</i>	18	Pancakes V <i>slow cooked bananas with vanilla caramel sauce and tarragon infused whipped yoghurt</i>	18
Classic Benedict P <i>toasted English muffins, 2 poached eggs, hollandaise sauce and boney baked ham</i>	18	The Florentine V <i>toasted English muffins, 2 poached eggs, hollandaise sauce and sautéed spinach</i>	18
Egg White Omelette G V <i>with feta cheese, spinach and tomato concasse, and side of mixed mushrooms</i>	18	2 Eggs Any Style P <i>with your choice of English sausage or smoked bacon, sautéed mushrooms, roasted tomatoes, homemade baked beans and multigrain toast</i>	22
French Toast P <i>smoked apple compote and crispy bacon</i>	18	Smoked Salmon Hash <i>potato and buttermut hash with warm smoked salmon and slow cooked egg topped with truffle foam</i>	22

Sandwiches & Burgers

The Marmalade Club P <i>honey baked ham, chicken salad, egg, gem lettuce and roma tomatoes on multigrain toast served with sweet potato fries</i> <i>Gluten-free bread is available upon request G</i>	24
Truffle Beef Burger <i>200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries</i>	25
Minute Steak Sandwich <i>grilled sirloin steak, onion marmalade, house mustard blend, gem lettuce, tomato, arugula on multigrain toast with sweet potato fries</i> <i>Gluten-free bread is available upon request G</i>	28
Miso Lobster <i>lobster chunks in tobiko and miso mayo with gem lettuce, tomato, cucumber and red radish on sesame bun with fries</i>	34

Risotto

Truffled Field Mushroom Risotto G V <i>with wild mushroom mix, portobello confit, sliced truffles and parmesan cheese</i>	25
Lobster Barley Risotto <i>celeriac, carrots, onion, garlic flower, lobster tail, whole tiger prawns, lobster braised barley, sour cream and tarragon</i>	34

Pasta

Lala Clams Vongole <i>spaghetti with lala clams, garlic, sliced chili, anchovies, lemongrass in white wine</i>	22
Arrabiata V <i>penne with grilled aubergine and feta cheese in spicy tomato sauce</i>	24
The Marmalade Mac & Cheese V <i>on a skillet with parmesan, truffle butter and hint of blue cheese</i>	24
Carbonara P <i>spaghetti with slow cooked egg, bacon, parmesan cheese, parsley and onion in cream sauce</i>	25
Seared Scallop And Prawn <i>linguine with whole tiger prawns and Japanese scallop in prawn bisque sauce</i>	26
Spicy Crabmeat N <i>linguine with jumbo and lump crabmeat, pine nuts, tomatoes and chili</i>	26
<i>Gluten-free spaghetti or penne is available upon request G</i>	

Meat & Fish

Pan-Seared Barramundi G <i>basil couscous, fresh heirloom tomato salad, braised shallots and basil oil</i>	28
Prosciutto Wrapped Atlantic Halibut G P <i>with parsnip purée, saffron foam, asparagus, cherry tomato confit and fresh gremolata</i>	28
Roasted Stuffed Chicken G <i>French-cut chicken breast stuffed with baby spinach, sun-dried tomatoes, portobello mushrooms served with heirloom carrots, seared asparagus, roasted potatoes and Dijon Velouté sauce</i>	28
Char Siew Kurobuta Pork Belly G P <i>soy & honey-glazed pork belly, apple-chilli chutney, roasted pumpkin mash and sweet potato chips</i>	32
The Marmalade Steak & Eggs <i>US Angus 250g ribeye with pomme purée, fried egg and thyme jus</i>	40



Kid's Menu (12yo & under)

Chicken Tenders <i>with french fries</i>	12
Penne P <i>with broccoli, ham and cream sauce</i>	12
Mini Teriyaki Chicken Burger <i>with french fries</i>	14
Spaghetti and Beef Meatballs <i>with tomato sauce</i>	14
Mini Beef Cheeseburger <i>with french fries</i>	15

Afternoon Tea (Available from 3pm to 6pm daily)

High Tea Set Your Choice of Gryphon Teas (2 Pots) <i>with a selection of egg & cress, beef & horseradish and green land shrimp finger sandwiches</i>	38 per set serves 2
<i>buttermilk scones with candied orange & cranberry, strawberry preserve, clotted cream and your choice of any two cupcakes</i>	
Buttermilk Scones (10 pcs) <i>A mix of candied orange & cranberry flavours with strawberry preserve, orange marmalade and clotted cream</i>	20 serves 2 to 3

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Champagne Bottle

Moët & Chandon, Impérial Brut <i>Champagne, France</i>	100
Moët & Chandon, Impérial Rose <i>Champagne, France</i>	115

Sparkling Wine Glass Bottle

Domaine Chandon, Brut <i>Yarra Valley, Australia</i>	14	70
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White Glass Bottle

Cape Mentelle Sauvignon Blanc - Semillon <i>Margaret River, Australia</i>	14	60
Frankland Estate, Rocky Gully, Riesling <i>Frankland River, Australia</i>	65	
Villa Maria Estate, Private Bin, East Coast, Chardonnay <i>Gisborne, New Zealand</i>	75	
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	80	

Rose Bottle

Marqués De Cáceres, Rosé <i>D.O.Ca. Rioja, Spain</i>	55
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Red Glass Bottle

Terrazas Altos Del Plata Cabernet Sauvignon <i>Mendoza, Argentina</i>	14	55
Domaine Chandon, Pinot Noir <i>Yarra Valley, Australia</i>	60	
Elderton, High Altitude, Cabernet Sauvignon <i>Barossa, Australia</i>	65	
Bodega Sottano, Cabernet Sauvignon <i>Mendoza, Argentina</i>	70	
Katnook, Founder's Block, Cabernet Sauvignon <i>Coonawarra, Australia</i>	75	
Piccini, Chianti Riserva, Sangiovese <i>DOCG, Tuscany, Italy</i>	75	

Sweet Bottle

Innocent Bystander, Moscato <i>Victoria, Australia (375ml)</i>	30
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Spirits Glass Bottle

Cruzan Light Rum	13	180
Gordon's Gin	13	180
Smirnoff Red	13	180

Beers Bottle

Carlsberg	12
Tiger	12
Corona	14
Kronenbourg 1664	14
Kronenbourg Blanc	14

Cocktails Glass

Mojito <i>classic, wildberry</i>	16
T.M.P <i>Belvedere, fresh apple juice, peach schnapps, lime juice, basil leaves</i>	16
Bellinis <i>peach, mango, lychee, kiwi</i>	19
Kir Royale <i>sparkling Chandon, crème de cassis</i>	19
Mimosa <i>Champagne, orange juice</i>	19

Cold Press Juices Bottle

Apple	10
Coconut	10
Orange	10
The Pearfect Start <i>cold pressed crisp nashi pear with freshly squeezed lemon, finished with a pinch of cayenne pepper</i>	12

Freshly Squeezed Juices Glass

Age Buster <i>orange, pineapple, strawberry promotes healthy bones and nourishes hair</i>	10
Morning Zing <i>pineapple, orange, ginger strengthens immunity, aids digestion</i>	10
Revitalizer <i>pear, lime, mint leaves lowers blood pressure, soothes skin</i>	10
Vitamin Booster <i>apple, beetroot, carrot detoxifies and heals, rich in vitamins A, B and C</i>	10

Smoothies Glass

B&B <i>banana, blueberry, natural yoghurt, vanilla gomme, soy milk</i>	11
Berries <i>strawberry, raspberry, banana, natural yoghurt, fresh milk</i>	11
Clockwork <i>avocado, banana, natural yoghurt, honey, skimmed milk</i>	11
Joy <i>banana, mango, soy milk, honey, natural yoghurt</i>	11
Mango Lassi <i>mango, natural yoghurt, fresh milk</i>	11

Shakes Glass

Served with whipped cream and Cold Stone Creamery's super-premium ice cream

Classic Vanilla <i>Cold Stone Creamery's French vanilla ice cream, fresh milk, salted caramel sauce</i>	10
Cookies & Cream <i>Oreo Cookies, chocolate, Cold Stone Creamery's French vanilla ice cream, fresh milk</i>	11
Chocolate Fudge <i>chunks of chocolate fudge cake, Cold Stone Creamery's chocolate ice cream, chocolate sauce, fresh milk, chocolate shaving</i>	12
Red Velvet Explosion <i>chunks of red velvet cupcake, Cold Stone Creamery's red velvet ice cream, raspberry sauce, fresh milk</i>	12
Salted Caramel Cheesecake <i>chunks of salted caramel cheesecake, Cold Stone Creamery's French vanilla ice cream, salted caramel sauce, fresh milk</i>	12
Strawberries & Cream <i>chunks of strawberries & cream cupcake, Cold Stone Creamery's strawberry ice cream, fresh strawberries, fresh milk</i>	12

Water Bottle

Acqua Panna 500ml	7
San Pellegrino Sparkling 500ml	7
San Pellegrino Sparkling 750ml	10

San Pellegrino Sparkling Fruit Bottle

Aranciata Rosso <i>blood orange</i>	7
Limonata <i>lemon</i>	7
Mandarino <i>mandarin orange</i>	7
Pompelmo <i>grapefruit</i>	7

Soft Drinks Can

Coke, Coke Zero, Sprite, Ginger Ale, Bitter Lemon, Tonic, Soda	6
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Coffee by Oriole

The Magpie Blend
A coffee blend to bridge the masses. Bold with chocolates and nuts, the magpie was created to be easily palatable.

Espresso	6
Espresso Macchiato	6
Long Black	6
Cappuccino	7
Flat White	7
Latte	7
Mocha	7
Crème Caramel Caffe Latte	7.5
Hot Chocolate	7.5

Add \$1 for soymilk, add \$2 for double shots

Selection of Gryphon Teas Pot

Black Tea	
Earl Grey Himalaya	7
Malty Breakfast Tea	7
Orchid Oolong	7
Herbs & Fruits Tea	
Chamomile Garden	7.5
Crunchy Apple	7.5
Pomegranate Red Currant	7.5
Vanilla Lemongrass	7.5

Green Tea	
Peppermint	8
Uji Gyokuro	8

White Tea	
Moscato Blanc	8

Chilled Glass

Forest Berry	7.5
Ice Lemon Tea	7.5
Summer Peach	8
Affogato <i>vanilla bean, ice cream, espresso</i>	9
Ice Chocolate <i>vanilla bean, ice cream, milk, drinking chocolate</i>	9
Ice Coffee <i>vanilla bean, ice cream, milk, espresso</i>	9
Ice Mocha <i>vanilla bean, ice cream, espresso, drinking chocolate</i>	9