

# MARBLE & GRAIN TAKEAWAY MENU



PLEASE CALL 02 6246 9555 TO PLACE ORDER

## BREAKFAST

AVAILABLE 7AM-10AM 7 DAYS

### PICK UP ON THE GO \$12

collect from restaurant at your preferred time

#### BEVERAGE

coffee, tea, juice

#### CHOOSE ONE OF THE FOLLOWING

mixed berry yoghurt, fresh fruit  
smashed avocado, fetta, milk bun roll  
grilled bacon, egg, milk bun roll

#### BEVERAGES

ORANGE JUICE	\$3.50
APPLE JUICE	\$3.50
SMALL COFFEE	\$3.50
LARGE COFFEE	\$4.00

## A LA CARTE

<b>CEREALS</b>	<b>\$8</b>
granola, cornflakes, cocoa pops, sultana Bran, gluten free muesli or weet-bix	
<b>TOAST</b>	<b>\$8</b>
2 slices of toast with butter and your choice of spreads or jam.	
<b>EGGS ON SOURDOUGH TOAST</b>	<b>\$12</b>
2 eggs scrambled, fried or poached	
<b>FRUIT &amp; GREEK BERRY YOGHURT</b>	<b>\$12</b>
<b>FRENCH RAISIN TOAST</b>	<b>\$14</b>
mixed berry compote, maple syrup	
<b>MUSHROOM BRUSCHETTA</b>	<b>\$20</b>
garlic herb butter, sourdough toast, fetta	
<b>SPANISH OMELETTE</b>	<b>\$20</b>
chorizo sausage, roast capsicum, cheese, hash brown	
<b>POACHED EGGS BENEDICT</b>	<b>\$20</b>
2 poached eggs, grilled bacon, leaves, hollandaise, sourdough	
<b>FULL AUSTRALIAN BREAKFAST</b>	<b>\$28</b>
scrambled eggs, 2 farm sausages, bacon, mushrooms, grilled tomato, hash brown	
<b>SIDES</b>	<b>\$8</b>
2 grilled bacon, 2 farm beef sausages, 2 eggs, grilled tomato, hash brown	

# ALL DAY MENU

AVAILABLE 10AM-8PM 7 DAYS

## TO START

<b>Baked Garlic Bread (4)</b>	<b>\$12</b>
Nduja spread, mozzarella cheese	
<b>Wagyu Beef Cheek Croquettes (3)</b>	<b>\$17</b>
roast garlic aioli	
<b>Truffle &amp; Provolone Arancini (4)</b>	<b>\$16</b>
Aioli (v)	
<b>Charred Asparagus</b>	<b>\$22</b>
Pencil leeks, parmesan, porcini dressing (v,gf,nf)	
<b>Duck Liver Paté</b>	<b>\$22</b>
Brioche, marsala black cherries, pistachio	
<b>Burrata</b>	<b>\$22</b>
Smoked eggplant, crispy vine leaves, dukkah (v, gf)	
<b>M&amp;G Charcuterie Board</b>	<b>\$38</b>
Selection of cured meats, cheese, pickles, grilled bread	

## SOMETHING CLASSIC

<b>Beer Battered Fish 'n' Chips</b>	<b>\$23</b>
Flathead, tartare sauce, chips, lemon (df)	
<b>Chicken Schnitzel</b>	<b>\$23</b>
chips, gravy	
<b>M&amp;G Beef Burger</b>	<b>\$23</b>
Lettuce, aioli, bacon, cheese, beetroot relish, chips	
<b>Chicken Haloumi Burger</b>	<b>\$23</b>
Lettuce, tomato, chipotle mayo, chips	

## SOUL BOWLS

<b>Spaghettini Arrabiata</b>	<b>\$27</b>
Chorizo sausage, tomato Napoli sauce, chilli	
<b>Spaghetti Al Nero Di Sepia</b>	<b>\$24</b>
Chorizo, mushroom, onion, cannellini beans, capers, capsicum, rocket	

## NOURISHING PLATES

<b>Cauliflower Mac N Cheese</b>	<b>\$15</b>
Three cheese béchamel, crispy parmesan crumb	
<b>Porcini Mushroom Risotto</b>	<b>\$30</b>
Wild mushrooms, mascarpone, truffle	
<b>Pork Belly Porchetta</b>	<b>\$33</b>
Paris mash, spinach, cider jus	
<b>Slow Braised Beef Cheeks</b>	<b>\$35</b>
Red wine, smoked speck, baby carrots, truffle salsa	
<b>Smoked BBQ Baby Pork Ribs</b>	<b>\$35</b>
smokey bbq glaze, crispy fries, rocket leaf salad	
<b>Grilled Sirloin</b>	<b>\$35</b>
roast potatoes, red wine jus	

## SIDES

<b>Chips</b>	<b>\$11</b>
<b>Mash Potato</b>	<b>\$11</b>
<b>Roast Sweet Corn</b>	<b>\$15</b>
<b>Rocket, fennel, apple salad</b>	<b>\$15</b>
<b>Roast Brussel Sprouts</b>	<b>\$15</b>

## SOMETHING SWEET

<b>Spiced Apple Blueberry Crumble</b>	<b>\$17</b>
Chai crème anglaise	
<b>Brioche Pudding</b>	<b>\$17</b>
Baileys, chocolate, vanilla ice cream	
<b>M&amp;G's White Chocolate Brulée</b>	<b>\$17</b>
Berry compote (gf)	