

*Marble  
& Pearl*

## STARTERS

— An appetiser is just an excuse for an extra meal

### Oysters

— Natural <sup>GF</sup> \$5 ea

*Red shallot vinegar*

— Marble & Pearl <sup>GF</sup> \$6 ea

*Spinach & Cheese*

### Caviar – house caviar bumps with chilled Grey Goose vodka

— Oscietra Caviar Bump \$25

*Served with chilled Grey Goose vodka or Billecart Salmon Brut*

— Beluga \$340

*30g served with traditional accompaniments*

### Pastels – Brazilian fried pastry street food \$9 ea

*Served with housemade red chimichurri*

— Corn & Cheese

— Beef, Jalapeno & Cheese

### Prawn Cocktail <sup>GF</sup> \$28

*Crystal Bay prawns, avocado mousse, iceberg lettuce & cocktail sauce*

### Peruvian Ceviche of Red Snapper <sup>GF</sup> \$25 | \$38

*Tigers milk, red chilli, coriander & sweet potato*

### Salt & Pepper Calamari \$25 | \$35

*Curry leaves, green chilli, parsley & saffron mayonnaise*

### Sausage \$15 ea

— Pork

— Duck

### Miso Glazed Bone Marrow \$22

*Grilled baguette & pickled onion*

## MAIN

— Drink wine. It isn't good to keep things bottled up

Seafood Chowder <i>Creamy mixed seafood potato soup with grilled baguette</i>	\$32
Spaghetti Marinara <i>Prawns, calamari, fish, mussels, chilli, garlic, olive oil</i>	\$39
Wagyu Beef Pie <i>Wagyu beef braised in red wine &amp; vegetables</i>	\$35
Spaghetti Wagyu Bolognese <small>GFO</small> <i>Slow braised minced Wagyu beef &amp; napoli</i>	\$30
Beef Wellington ( 35 min cooking, med rare only ) <i>250g O'Connors premium eye fillet, prosciutto, truffle mushroom duxelle</i>	\$68
Seafood Pie <i>White &amp; pink fish, mussels, prawns, braised leeks</i>	\$42
Vegan Moussaka <small>VN</small> <i>French lentils, eggplant, zucchini, potatoes, Napoli sauce &amp; vegan cheese</i>	\$30

## SEAFOOD

—When life gives you lemons, *order the lobster tail*

— *Add Caviar to any dish* \$25

Pan Fried Whole Flounder \$52  
*Olive oil, parsley & lemon, served with fries and green leaves*

Market Fish of the Day MP  
*Served with fries and green leaves, choice of -*  
— *Pan fried*  
— *Beer battered*

— *Maybe next time...*  
*Order available 36 hours beforehand*

Alaskan King Crab Legs  $\frac{1}{2}$  lb / 1lb <sup>GF</sup> \$55 | \$110  
*Grilled Alaskan King Crab legs with hot clarified butter*

Southern Rock Lobster MP  
— *Mornay*  
*White gruyère cheese sauce*  
  
— *Grilled* <sup>GF</sup>  
*Garlic butter, crustacean oil*

*M&P*

## PARRILLA

— I hate reality but it's still the best place to get a good steak.

— All steaks are GF and served with our housemade red & green chimichurri on the side

### Hanger Steak

— O'Connors, Hanger Steak 300g \$36

### Scotch Fillet

— O'Connors, MB4+ Scotch Fillet 250g \$44

### Eye Fillet

— O'Connors, Premium Grass Fed MB2/4 200g \$55

— O'Connors, Premium Grass Fed MB2/4 ( 28 days ) 300g \$80

### Rib Eye

— O'Connors, Premium Grass Fed MB2/4 ( 28 days ) 500g \$85

### Porterhouse

— Southern Ranges, Grain Fed MB4+ ( 28 days ) 250g \$43

— O'Connors, Bone in Porterhouse ( 28 days ) 500g \$75

### Fillet Mignon

— O'Connors, Premium Grass Fed MB2/4 ( 28 days ) 200g \$60

### Surf & Turf - Fillet Mignon

— Add Grilled Prawns <sup>GF</sup> \$85

— Add 1/2 Lobster Tail <sup>GF</sup> \$95

— Add Lobster Tail <sup>GF</sup> \$120

### Add to any steak

— Grilled Prawns with garlic butter <sup>GF</sup> \$25

— Add 1/2 Lobster Tail with garlic butter <sup>GF</sup> \$35

— Grilled Lobster Tail with garlic butter <sup>GF</sup> \$70

## ACCOMPANIMENTS

— I followed my heart and it led me to The Kingston

Sauces	\$5 ea
— Béarnaise <small>GF</small>	
— Green Pepper <small>GF</small>	
— Mushroom <small>GF</small>	
— Red Wine Jus <small>GF</small>	
— Roquefort Blue Cheese	

Butters	\$5 ea
— Porcini & Truffle <small>GF</small>	
— Café de Paris <small>GF</small>	
— Garlic <small>GF</small>	
— Trio	\$10

## SIDES

Creamy Mashed Potato <small>GF</small>	\$12
Potato Gratin	\$12
Mac & Cheese	\$12
— <i>Add Truffle</i>	\$21
— <i>Add Truffle &amp; Lobster</i>	\$28
French Fries	\$12
— Truffle Fries	\$15
Green Beans <small>GFVN</small>	\$14
Crisp Green Salad <small>GFVN</small>	\$14
Roasted Brussel Sprouts	\$16
<i>Served with shallots &amp; bacon</i>	

## DESSERTS

— The classics are classics for a reason

Crème Brûlée <small>GF</small>	\$16
Classic Lemon Tart	\$16
Chocolate Delice	\$16
Affogato <i>Served with your choice of liqueur</i>	\$16
Cheese Selection <small>GFO</small> <i>A selection of International &amp; Australian cheeses served with muscatels</i>	\$26

## KIDS MENU

Spaghetti Napoli	\$16
Spaghetti Bolognese	\$16
Fish & Chips	\$16
Steak & Chips	\$16
Chicken Schnitzel & Chips	\$16
Chicken Parma & Chips	\$16
Ice Cream	\$7

*10% surcharge applies on Sundays*

*15% surcharge applies on Public Holidays*

*M&P*