



Brunch & Cocktails

CLUB CHICKEN SANDWICH 25
honey citrus chicken on sourdough bread with bacon mayonnaise, swiss cheese, tomatoes & skinny fries

FARMERS GREEN SALAD 23
cashew hummus, market mix greens, mushrooms with poached egg, orange segments and herb croutons
- Add chicken or salmon 5

SOFT SHELL CRAB CROISSANT 27
tempura soft shell crab with, fried egg, palm sugar reduction pickle slaw salad & chilli jam mayo

SMRC MEAT BOWL 28
smoked bacon, chorizo, shaved ham, scrambled eggs seasonal greens, thyme roasted tomatoes & hash nuggets
(Vegetarian option available)

HOUSE SOUTHERN SPICED CHICKEN BURGER 27
crumbed chicken thighs on sesame brioche topped w melted swiss cheese, crispy kumara, tomato chili jam aioli & shoe string fries

BERRY LIME CURD WAFFLE 24
berry coulis, fresh berries, fairy floss, hazelnut crumbs & rock salt caramel ice cream

CRUMBED FISH FILLET 26
herb barramundi with skinny fries, seasonal citrus salad and truffle mayo

MARKET MUSHROOM LINGUINE 25
house linguine with mushroom cream, tossed with spinach, basil, walnuts, and parmesan

CHILI JAM TIGER PRAWNS 25
poached egg on brioche served with spinach florentine, pickle cucumber, fried shallots, walnuts and parmesan

12 HOURS BRAISED LAMB SHOULDER 36
braised in rich tomato ragu with mashed potato, puffed chickpeas and buttered broccolini

ADD ONS

POPCORN CHICKEN SPRING ROLL WITH CORN RELISH 5 EACH

SHOESTRING FRIES & TRUFFLE AIOLI 9

ROSEMARY GARLIC BUTTER TURKISH BREAD 8

SPINACH AND MUSHROOM ARANCINI WITH MUSHROOM KETCHUP & PARMESAN 5 EACH

HOUSE SEASONED WEDGES WITH TOMATO CHILLI JAM MAYO 10

DESSERT

HOUSE HAZELNUT CHOCOLATE MUD CAKE 12

chocolate fudge sauce, hazelnut crumbs, meringue shards & hazelnut gelato

WHITE CHOCOLATE & VANILLA 12

PANNA COTTA 26
ginger cake, mango coulis, meringue, tuile, mango sorbet & white chocolate pearls

BERRY ETON MESS 12
seasonal berries, whipped vanilla cream & strawberry sorbet

25 UPGRADE TO BOTTOMLESS BRUNCH FOR 1.5 HOURS. IT INCLUDES A MAIN MEAL AND UNLIMITED SPRITZES, MIMOSAS, ESPRESSO MARTINIS, SPARKLING FOR \$69 PER PERSON

MINI COCKTAILS \$8 EACH

ROYALTY

wild turkey 86.8 proof bourbon, campari, simple syrup, apple juice

EXPRESS-O

havana club anejo especial rum, kahlúa, espresso, simple syrup

ROSETA

resposado tequila, rose syrup, freshly squeezed lime juice

PICCADILLY

beefeater london dry gin, cointreau, freshly squeezed lime juice, simple syrup, grapefruit juice

GIN & TONIC

Our G&Ts are 45ml serves of gin and we prefer to pair with Fever Tree Premium Tonic Waters. With their carefully selected natural botanicals and perfect carbonation, Fever Tree tonics have been crafted to enhance the taste of gin.

BEEFEATER PINK GIN | 19

Fever Tree Aromatic Water
Garnish with strawberry & lime

FOUR PILLARS RARE DRY GIN | 21

Fever Tree Mediterranean Tonic Water
Garnish with orange

MALFY GIN ROSA | 21

Fever Tree Premium Indian Tonic Water
Garnish with orange

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Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

We reserve the right to stop serving alcohol to anyone who appears intoxicated, RSA always applies. No double parking with drinks, you must finish your drink before you get a refill.