

Marcello

AVAILABLE FROM 6.30AM

ALL-DAY BRUNCH

AVOCADO ON TUSCAN TOAST \$22

heirloom tomatoes, smashed avocado, sourdough bread (VE) (GFM)

BETTINA'S GRANOLA \$18

wholesome grains, honey, natural greek yoghurt, mixed berries (D,N,V)

EGG SHAKSHUKA \$21

eggs cooked in spicy tomato sauce, feta cheese, fresh herbs, grilled flatbread (D,E,V) (GFM)

TRUFFLED EGGS BENEDICT \$26

warm baked ciabatta, poached eggs, champagne ham, spinach, truffle hollandaise (D,E,P)

BANANA PANCAKES \$20

light, fluffy buttermilk pancakes, butterscotch, banana, whipped cream, walnut crumble (D,E,N,V)

FRENCH TOAST & BERRIES \$22

caramelised brioche, mixed berries in berry coulis, whipped cream (D,E,V)

MEDITERRANEAN CHICKEN SCRAMBLE \$25

chicken breast marinated in mediterranean-spiced yoghurt, scrambled egg white souffle, sautéed kale, sourdough bread (D,E) (GFM)

SIDES

AVOCADO | BAKED TOMATO | MUSHROOMS | EGGS YOUR WAY | OMELETTE |
HASH BROWN | SOURDOUGH BREAD | BACON | PORK SAUSAGE |
SMOKED SCOTTISH SALMON | HERB MARINATED CHICKEN
\$6 EACH

BRUNCH COCKTAILS

BELLINI \$16

prosecco, peach purée

MIMOSA \$16

prosecco, fresh orange juice

BLOODY MARY \$18

vodka, tomato juice, spices, cucumber

APEROL SPRITZ \$16

orange aperitif, prosecco, soda

JUICES & SMOOTHIES

MINT FOR YOU \$10

cucumber, lime, pear, mint

GINGER TOP \$10

carrot, apple, ginger

FRESHLY SQUEEZED JUICE \$8

orange | green apple | carrot | mix

SMOOTH CRIMINAL \$12

avocado, banana, soy milk, honey

STRAWBERRY FIELDS FOREVER \$12

granola, strawberry, fig yoghurt, maple

BERRY WHITE \$12

mixed berries, soft-serve yoghurt

CARIBBEAN QUEEN \$12

kiwi, avocado, soft-serve yoghurt

AVAILABLE FROM 10.30AM

SALAD & SOUP

BUFFALO MOZZARELLA SALAD \$26

buffalo mozzarella, herb marinated heirloom tomatoes, basil, balsamic vinegar, toasted sourdough bread (D,V) (GFM)

BLT CAESAR \$19

romaine lettuce, bacon, tomato, croutons, caesar dressing, shaved parmesan (D,E,P,S) (GFM)

SANTORINI SALAD \$20

mixed greens, tomatoes, cucumber, red onion, kalamata olives, feta cheese (D,V,GF)

HEARTY TOMATO BASIL SOUP \$12

plum tomatoes, basil, light cream, crusty garlic bread (D,V) (GFM)

GRAIN BOWLS

ORGANIC QUINOA \$19

organic red quinoa, avocado, cucumber, cherry tomatoes, pumpkin seeds, pomegranate, beetroot cream (GF,VE)

TUNA POKE \$26

marinated fresh tuna, brown rice, avocado, edamame, cucumber, carrots, baby radish, white & purple cabbage, sesame dressing (GF,S)

SPICY CHICKEN KOFTA \$24

marinated & grilled chicken kofta, saffron brown rice pilaf, tzatziki, pomegranate, sumac dressing (D)

FRIES

FRENCH FRIES \$7 | SWEET POTATO FRIES \$7 | TRUFFLE FRIES \$12
choose 1 dip: truffle aioli | wasabi mayo | chipotle lime (add-on \$3.50 each)

BUBBLES & WINES

PROSECCO

(G) (BTL)

LA BOTTEGA, EXTRA DRY SPUMANTE, ITALY NV

\$13 \$60

fresh bubbles, fragrant, well-balanced

WHITE

OXFORD LANDING CHARDONNAY, AUSTRALIA

\$14 \$65

lush and creamy, white peach aromas

WILD ROCK, SAUVIGNON BLANC, NEW ZEALAND

\$16 \$75

crisp white, pale lemon, fresh green herbs

ROSÉ

CHATEAU SAINTE BEATRICE, FRANCE

\$16 \$75

fragrant, rosé delicate, classy

RED

OXFORD LANDING CABERNET SAUVIGNON SHIRAZ, AUSTRALIA \$14 \$65

elegant red, blackberry and violet notes, silky texture

DOMAINE GAYDA, SYRAH, FRANCE

\$14 \$65

medium-bodied, red ripe berries, soft tannins

AVAILABLE FROM 10.30AM

MAINS

MARCELLO BURGER \$28

australian wagyu beef patty, scamorza cheese, prosciutto, balsamic onion confit, rocket, spicy tomato jam, fries (B,D,P)

CHICKEN SLIDERS \$20

three chicken sliders, spicy jalapeño relish, sriracha slaw, fries (D)

REDEMPTION WRAP \$20

warm tortilla wrap filled with zucchini, portobello mushroom, semi-dried tomato, capsicum, baby spinach, mozzarella, pesto, side of greens (D,V,N) (VVM)

QUAYSIDE CLUB \$24

toasted focaccia, chicken breast, champagne ham, fried egg, cheddar, romaine lettuce, tomato, avocado, fries (D,E,P)

CHIPOTLE CRAB CAKES \$28

grilled corn salsa, kale salad, chipotle lime crème fraîche (D,E,S)

CLASSIC FISH & CHIPS \$24

beer-battered halibut fish, fries, malt vinegar, tartare sauce (S)

LEGENDARY LASAGNE \$21

classic beef lasagne, topped with scamorza cheese and basil pesto (B,D,N)

RETURN OF THE MAC \$22

black truffle macaroni & three-cheese (parmesan, pecorino, mozzarella), toasted breadcrumbs (D,V)

PESTO PASTA PRIMAVERA \$20

handmade fusilli pasta, sun-dried tomato pesto, artichokes, olives, spinach, pine nuts, parmesan (D,N,V) (VVM) (GFM)

BEERS

TAP

MENABREA AMBER \$16

BOTTLE

PERONI NASTRO AZZURRO \$14

BIRRA MORETTI \$14

TIGER BEER \$12

ZEFFER RED APPLE CIDER \$14

SOFT DRINKS

COCA-COLA | COCA-COLA NO SUGAR | SPRITE
SODA WATER | TONIC WATER | GINGER ALE \$5

ROOT BEER | GINGER BEER \$6

STILL OR SPARKLING WATER \$8 (500ml) \$10 (750ml)

