

MARCEL

BAR & BISTRO

EXECUTIVE CHEF
JOHN PUGLIANO

SOUS CHEF
COLEEN MENGUITO

TO START

MARKET OYSTERS	7
Per Piece - Eshallot Mignonette or Kilpatrick	
GF, DF	
MARINATED OLIVES	10
Chilli, Garlic, Herbs	
GF, DF, V, VG	
CHARCUTERIE	28
Wagyu Bresaola, Paesanello Salami, Prosciutto,	
Lamb Prosciutto, Guindilla, Grissini	
DF, GF on request	
BEEF TARTARE	32
Crostini, Cured Egg Yolk, Parsley, Capers,	
Eshallot, Cornichon, Chives	
DF, GF on request	
ZUCCHINI FLOWERS	22
2 Piece Serve, Truffle Ricotta,	
Honey Sherry Glaze	
V	
GRILLED BANANA PEPPERS	20
Pomegranate Molasses, Feta, Za'atar,	
Crispy Onion	
V, GF, VG & DF on request	

ENTREES

BURRATA	28
Parma Ham, Pear, Radicchio, Walnut,	
Amarena Balsamic, Sourdough	
N, V, GF on request	
KING OYSTER MUSHROOM	23
"SCALLOPS"	
King Oyster Mushroom, Cashew Cream,	
Ponzu Sauce, Mustard Leaves,	
Sweet Pepper Drops	
N, GF, DF, V, VG	
TUNA CRUDO	26
Black Garlic, Lemon Dressing, Chives,	
Spanish Onion, Pine Nuts	
N, GF, DF	
CALAMARI FRITTI	25
House-made Aioli, Lemon, Herb Salad	
AUSTRALIAN KING PRAWNS	18
Per Piece - Dashi Butter, Lemon	
COLD SEAFOOD PLATTER	150
Tiger Prawns, Oysters, Green Lip Mussel,	
Scallop, Lobster, Eshallot Mignonette, Dashi	
Butter, Marie Rose Sauce	
GF, DF	

POMME PUREE	15
GF, V	
SHOESTRING FRIES	15
GF, DF, V, VG	
MIXED LEAF SALAD	15
Verjuice Dressing	
GF, DF, V, VG	

MAINS

SPANNER CRAB LINGUINE	36/40	SPATCHCOCK	45
Eshallot, Garlic, Chilli, Chives,		Romesco Sauce, King Oyster Mushroom	
Yarra Valley Salmon Roe		GF, DF	
DF on request			
TASMANIAN LAMB	45	SEAFOOD RISOTTO	38/44
BACKSTRAP		Carnaroli Rice, Bisque, Little Neck Clam,	
Beetroot 3 ways, Lamb Jus		Moreton Bay Bug, Prawns	
GF, DF		GF, DF on request	
PEA & POTATO GNOCCHI	40	RED EMPEROR FILLET	49
Mushroom Melange, Basil Pesto		XO Butter, Asian Greens	
DF, V, VG		GF	

OFF THE GRILL

All steaks are served with your choice of condiment & Roasted Eshallot.
GF, DF

BLACK ANGUS MB2+	70	LITTLE JOE'S MB4+	80
TENDERLOIN 200G		SCOTCH FILLET 300G	
PORTORO MB4+	65	DRY AGED LITTLE JOE MB4+	60
SIRLOIN 250G		FLANK STEAK 250G	

TO SHARE

PINNACLE RIBEYE STEAK	185	WHOLE LAMB SHOULDER	140
MB2+ 800G		Eggplant, Chilli Soy Glaze, Lamb Jus,	
Served with your choice of two condiments		Garlic Sriracha Labneh	
GF, DF		GF, DF on request	

CONDIMENTS

GREMOLATA	5	RED WINE JUS	6
GF, DF, V, VG,		GF, DF	
DASHI BUTTER	5	PEPPERCORN JUS	5
GF		GF, DF	
BLACK GARLIC BUTTER	5		
GF			

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE, N - NUTS

SIDE DISHES

GRILLED BROCCOLINI	19	TRUFFLE FRIES	18
Dukka, Sea Salt		Truffle Oil, Parmesan	
GF, DF, V, VG		GF, V, VG, DF on request	
SPICED CAULIFLOWER	18	TWICE COOKED CHAT	18
House Blend Spices, Spiced Carrot		POTATOES	
Puree, Lime Labneh		Gremolata	
GF, V, VG, DF on request		GF, DF, V, VG	

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DESSERTS

PEAR CARAMEL TART	21
Baby Pear, Caramel Sauce, Crème Pâtisserie, Toffee Pistachios N, V	
CHERRY RIPE DOME	22
Milk Chocolate Mousse, Amarena Cherry, Toasted Coconut, Dark Chocolate Dome GF, V	
MANGO CRÈME BRULÉE	20
Macadamia Crumb, Freeze Dry Mango N. GF on request	
SGROPPINO	18
Berry Sorbet, Strawberry Pearls, Lemon Balm, Apple, Yuzu Soda GF, DF, V, VG	
AFFOGATO	14
Served with Vanilla Ice Cream With Liqueur: Baileys, Manly Spirits Coffee Liqueur, Frangelico +7	
TRIPLE SCOOP SORBET	18
Choice of seasonal sorbet or gelato flavours. Sorbet varieties are DF, GF	

CHEESE

All Cheeses served with Walnuts, Fruit Paste, Dried Apricots	
SOFT CHEESE	20
SEMI HARD CHEESE	24
BLUE CHEESE	22
All Cheese Selections: V & GF on request	
MARCEL'S SIGNATURE CHEESEBOARD	36
Three Types of Cheese, Grapes, Fruit Paste, Dried Fruit, Walnuts, Crackers & Lavosh	

WINE PAIRING
UPGRADES

SIGNATURE	65PP
GRANDE	75PP

Ask our friendly staff for more details.

MARCEL
TASTING MENU

SIGNATURE

95 PP

ALL DISHES DESIGNED TO SHARE
FOR 2 - 7 PEOPLE

FOCACCIA Olive Oil	CHARCUTERIE Mixed Cured Meats, Grissini, Pickles
BURRATA Crispy Parma Ham, Pear, Grilled Radicchio, Walnut, Amarena Balsamico, Sourdough	TUNA CRUDO Black Garlic, Lemon Dressing, Pine Nuts, Spanish Onion, Chives
LAMB BACKSTRAP Beetroot 3 Ways, Lamb Jus	SPANNER CRAB LINGUINE Eshallot, Garlic, Chilli, Chives, Yarra Valley Salmon Roe
FRIES & SALAD	SGROPPINO Berry Sorbet, Strawberry Pearls, Lemon Balm, Apple, Yuzu Soda

GRANDE

125 PP

ALL DISHES DESIGNED TO SHARE
FOR 2 - 7 PEOPLE

FOCACCIA Olive Oil	OYSTERS 3 Oysters, Eschallot Mignonette
CHARCUTERIE Mixed Cured Meats, Grissini, Pickles	BURRATA Crispy Parma Ham, Pear, Grilled Radicchio, Walnut, Amarena, Balsamico, Sourdough
TUNA CRUDO Black Garlic, Lemon Dressing, Chives, Spanish Onion, Pine Nuts	LITTLE JOE'S MB4+ FLANK 250G Served with your choice of Condiment & Roasted Eschalot
SEAFOOD RISOTTO Carnaroli Rice, Bisque, Little Neck Clam, Moreton Bay Bug	CHERRY RIPE DOME Milk Chocolate Mousse, Amarena Cherry, Coconut, Dark Chocolate Dome
BROCCOLINI & TRUFFLE FRIES Dukkha, Sea Salt Truffle Oil, Parmesan	

Tasting Menus are only applicable for a 10% discount with Accor Plus. No other discounts can be added. Other terms and conditions may apply. Please check with our staff for details.

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