

M H

T H E
MARRYATVILLE

SNACKS & STARTERS

GRILLED TURKISH BREAD, herb butter ^(GF, V)	10	LEMON PEPPER SEARED TUNA CRUDO, tomato salsa, olive tapanade, lemon yoghurt, polenta crisp ^(GF)	20
CRISPY PORK BELLY BITES, gorgonzola, pomegranate & chilli glaze, roast apple mayo	18	ROASTED MUSHROOM FONTINA ARANCINI, fried enoki, arrabiata sauce (4) ^(GF, V)	18
GRAZING PLATE, house marinated olives, feta mixed nuts, mediterranean vegetables, lavosh add cured meats	14	MOROCCAN PUMPKIN & CHICKPEA FRITTERS, lime yoghurt, coriander chutney ^(GF, V)	18
BAKED HALF SHELL SCALLOPS sweetcorn soubise, chorizo & macadamia crumb ^(GF)	28	BURRATA, balsamic & honey roasted fig, sumac roasted pistachio, watercress, grilled turkish bread ^(V)	22



MAINS

200GM SOUTH AUSTRALIAN GRAIN FED EYE FILLET, crispy duck fat potato, broccolini, slow roasted tomato, speck & mushroom relish ^(GF)	42
GRILLED LAMB BACKSTRAP SALAD, cherry tomato, olive, feta, cumin & yoghurt dressing, roasted pine nuts ^(GF)	34
BLUE SWIMMER CRAB PASTA, squid ink spaghetti, spencer gulf prawns, cherry tomato, chilli, lemon, basil, grana padano	36
PAN FRIED SALMON, shallot tart tatin, cavolo nero, peperonata, pistachio dressing	36
PANCETTA ROASTED CHICKEN BREAST, pearl barley, celeriac puree, charred silverbeet, plum glaze	34
HOUSE MADE RICOTTA GNOCCHI, pancetta, peas, sage, gremolata crumb, grana padano	32
ROAST OF THE DAY, slow roasted lamb, crispy garlic potatoes, carrots, beans, roast pumpkin, mint sauce, gravy	34

CLASSICS

400G GRAIN FED MSA RUMP, chips, salad, thyme & garlic butter ^(GF)	36
FREE RANGE CHICKEN SCHNITZEL, chips, house salad, choice of sauce (parmigiana + 4)	26
SOUTH AUSTRALIAN DEEP SEA COD, chips, house salad, aioli	30
AUSTRALIAN SALT & PEPPER SQUID, chips, house salad, aioli	28
WAGYU BEEF BURGER, 150g wagyu beef burger, maple roasted speck, smoked cheddar, wombok, pickles, Marryatville secret sauce, tomato relish, brioche bun, chips ^(GF) (double patty + 5)	28
ROAST PUMPKIN SALAD, quinoa, almonds, pepitas, feta, red onion, tomato, chimichurri dressing ^(GF, V) add chicken + 6.0 add lamb + 6.0	26



Monday - Friday lunch: all senior card holders receive 20% discount (excludes snacks & starters and public holidays)

(V) vegetarian | (gf) gluten free | not all ingredients are listed, please ask for assistance if required

Management does not guarantee meals are without traces of allergy items

^Public holidays incur a 15% surcharge | EFTPOS surcharges will apply

THE
MARRYATVILLE

PLANT BASED

GRILLED TURKISH BREAD ^(GFO, V)	8
ROAST TOMATO ARANCINI, basil pistou, notzarella (4) ^(V)	16
VEGAN BURGER, morroccan pumpkin & chickpea fritters, lime & corriander yoghurt, rocket, tomato, notzarella ^(GFO, V)	28
VEGAN GNOCCHI, charred asparagus, cherry tomato, sugar snap peas, romesco, notzarella, smoked almonds ^(V)	30
VEGAN PLANT BASED SCHNITZEL, chips, salad ^(V)	26



SIDES

SAUCE, red wine jus gravy mushroom pepper ^(GF)	+2	SEASONAL VEGETABLES, ^(GF, V)	12
CHIPS, aioli, tomato sauce ^(GF, V)	10	preserved lemon mayo, toasted seeds ^(GF)	
ROCKET & PEAR SALAD, grana padano currants, pine nuts, lemon vinaigrette ^(GF, V)	12	FRIED BABY POTATOES, crème fraîche, chives, sweet chilli glaze ^(GF, V)	12

DESSERTS

MANGO PARFAIT, passionfruit sponge, kiwi salsa ^(GF, V)	14
TIRAMISU, tia maria caramel, raspberry sorbet ^(V)	14
VEGAN CHURROS, chocolate ganache, berry compote ^(V)	14
AFFOGATO, espresso, vanilla bean ice cream ^(V) add frangelico + 7.0 add baileys + 7.0 salted caramel ginspresso + 7.0	6
CAKEAGE	12



JUNIOR

12 years old or under

CHICKEN NUGGETS, chips, buttered corn, tomato sauce	14	JUNIOR BURGER, chips, buttered corn, tomato sauce ^(GFO)	14
FISH & CHIPS, buttered corn, tomato sauce ^(GFO)	14	KIDS NACHOS, corn chips, salsa, mozzarella, sour cream, guacamole ^(GF, V)	14
PENNE PASTA, bolognese sauce, cheese	14	SOFT SERVE, choice of topping & sprinkles ^(V)	4
KIDS CHICKEN SCHNITZEL, salad, chips	14		

— T H E —
MARRYATVILLE

BECOME A MEMBER

5% back in points on food & beverage purchases, plus
members only specials



JOIN NOW

Monday 12:00pm - 2:30pm & 5.00pm - 8:30pm
Tuesday to Friday 12:00pm - 2:30pm & 5.00pm - 9:00pm
Saturday 12:00pm - 9:00pm | Sunday 12:00pm - 8:30pm

20% seniors discount Monday to Friday lunch only

EFTPOS surcharges will apply

Public holidays incur a 15% surcharge

MOLLYDOOKER
WINE DINNER

FRIDAY 23RD MAY 2025

FROM 6.30PM

JOIN US ON FRIDAY, 23 MAY FOR AN UNFORGETTABLE EVENING CELEBRATING THE BOLD AND VIBRANT TRADITIONS OF MOLLYDOOKER WINES. MEET THE PASSIONATE TEAM BEHIND THE LABEL AS THEY TAKE YOU ON A GUIDED TASTING JOURNEY THROUGH A CURATED SELECTION OF THEIR FINEST WINES.

MENU

ON ARRIVAL

PIRI PIRI CHARRED OCTOPUS, PUFFED KIPFLER,
CHIPOTLE, RED PEPPER + PINEAPPLE RELISH
2024 'THE VIOLINIST' VERDELHO

SECOND

DRY AGED DUCK BREAST,
BLACKBERRY COMPOTE, PARSNIP
2023 'THE SCOOTER' MERLOT

THIRD

PINK PEPPERCORN CRUSTED EYE FILLET, CONFIT
BLUE CONGO, SUMAC ROASTED BONE MARROW,
SWEET PEA PUREE
2022 'THE BOXER' SHIRAZ |
2022 'BLUE EYED BOY' SHIRAZ

FOURTH

BLACKCURRANT AND SESAME TART,
WHITE CHOCOLATE MOUSSE, CHOCOLATE GANACHE
2022 'MISS MOLLY' SPARKLING SHIRAZ

BOOK NOW

