Martha

DRINK & DINE

MARTHA IS ABOUT EATING TOGETHER, PASSING PLATES AND TRYING A BIT OF EVERYTHING.

For two people, we suggest starting with bread and olives, then choosing two dishes from the "To share" section, one pasta, one main and a side. There's no wrong way to do it, if you need help or just want our chefs to choose let our crew know.

To Start

Marinated Murray River olives *gf ve*	12
Focaccia, Hunter Valley olive oil, balsamic vinegar *ve*	16
Tuscan flatbread, garlic, rosemary, rocket, lemon oil *v*	18
Port Stephens oysters natural, lemon (3) *gf*	21
Whipped ricotta, pistachio, wildflower honey *gf v*	16

To Share

Rockmelon, prosciutto, parmesan, olive oil *gf*	18
Marinated heirloom tomatoes, fresh mozzarella, pickled onion, basil vinaigrette *gf*	18
Fried baby calamari, aioli, lemon *i*	25
Beef meatballs, tomato sugo, parmesan, parsley *gf*	18
Wood roast prawns, shellfish butter, parsley *i*	26

Pasta

Asparagus, green peas, zucchini, Tuscan spinach, bow pasta, ricotta, lemon *vea gfa*	36
Spinach and cheese ravioli, capsicum and hazelnut puree, toasted almonds *v*	37
Wagyu beef and pork ragu, ribbon fettuccine, parmesan, fresh herbs *gfa*	40
Prawn, spicy salami, shell pasta, creamy vodka tomato sauce *i*	40

Mains

Grilled Market fish, snow pea shoot and fennel salad, shellfish butter *gf*	MP
Wood roasted chicken, roasted tomato and provolone cheese, tomato sugo, preserved lemon, rocket, zucchini *gf*	38
300g grain fed Black Angus Sirloin steak, red pepper, oregano, garlic, red wine jus *gf*	57
Slow roasted whole lamb shoulder to share between two, capsicum and hazelnut puree, Tuscan spinach *gf df*	110

On the Side

Chips, rosemary salt *ve*	14
Broccolini, olive oil, confit garlic *gf ve*	16
Tomato, cucumber, capsicum, red onion, focaccia croutons salad, white wine dressing *df ve*	14
Mixed leaves, balsamic, olive oil *gf df ve*	14

Sweet Finish

Ask our crew about our dessert cocktails

Martha, Feed Me

Minimum 4, Two-course 72*pp*

Martha, Feed Me menu is shared plates, seasonal produce, and local favourites. Martha chefs pick our most loved dishes, no decisions, just good food. Dietaries? Just give us a heads-up. We've got you!

Focaccia, balsamic vinegar, Hunter Valley olive oil *ve*

Rockmelon, prosciutto, parmesan, olive oil *gf*

Beef meatballs, tomato sugo, parmesan, parsley

Fried baby calamari, aioli, lemon *df i*

Asparagus, green peas, zucchini, Tuscan spinach, bow pasta, ricotta, lemon *vea gfa*

Slow roasted whole lamb shoulder, capsicum and hazelnut puree, Tuscan spinach *gf*

Mixed leaves, aged balsamic, olive oil *gf df ve*

Chips, rosemary salt *ve*

Allergens

Food sold from these premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, lupins, eggs, milk, soy, wheat, gluten and sulphides. If you have any questions please talk to staff.

df dairy free // *gf* gluten free // *gfa* gluten free available // *v* vegetarian // *ve* vegan // *vea* vegan available

a Australian seafood // *i* imported seafood // *MP* market price