

Marco's

ON ALBERT

Entree

Garlic & Herb Sourdough Cob // 10

Mixed Marinated 'Gooramadda' Olives & Sourdough // 10

Marinated Lamb Ribs, Za'atar spices, Cous Cous, Hummus, Pomegranate Glaze, Lemon Yoghurt // 20

Mains

'Jillamatong' Lamb Rump, Pea Puree, Goats Cheese, Mint, Rocket Salad // 36

Craft Beer Battered Fish, Garden Salad, Chips, Aioli // 25

Chorizo & Prawn Linguine, Tomato 'Puttanesca', Olives, Capers, Chilli // 28

Chicken Schnitzel, Salad & Chips // 24
Or Make It A Parmigiana // +3

'Murray Pure' Scotch Fillet // 38
Potato 'Rosti', Vine Tomato, Mustard & Tyme Butter

'Tasmanian' Ocean Trout, Asparagus, Chat potato, Romesco Sauce // 34

House Made Cannelloni, Roast Peppers, Tuscan Kale, Ratatouille, Ricotta // 24

Char-grilled Baby Squid Filled w/ Sicilian Caponata, Anchovy Mayonnaise // 19

Spring Salad, Toasted Farro, Quinoa, Freekah, Fennel, Orange, Apple, Celery, Heirloom Tomato, House Dressing // 18

Add Marinated Chicken Pieces // +5

****Specials Available From Thursday Night****

Sides

House Garden Salad, Vinaigrette // 8
Seasonal Greens // 8
Beer Battered Chips // 6

Peppercorn Sauce, Mushroom Sauce, Gravy (gf) // +3

Desserts

Affogato, Vanilla Bean Ice Cream, Espresso Shot, Please Ask About Available Liqueurs // 16

'Basque' Baked Ricotta Cheesecake, Passionfruit Sorbet // 14

'Eaton' Mess, Seasons Berries, Meringue, Cream Chantilly, Dried Raspberry // 14

****Dairy Free Options Available upon Request**

*Let us know if you have any special dietary requirements & we will attempt to assist where possible.
Please note that we CANNOT guarantee the absence of trace elements of nuts, gluten & other allergens in our kitchen as menu items containing these ingredients are prepared in the same environment daily. **No Spilt Bills***