

MARMELO.





SEASONAL SET \$160PP

For 9 guests and above

Baker Bleu sourdough, Coppertree Farm butter

Swordfish in olive oil, gordal olive, ash grilled peppers in their juice

Salted Murray cod croquettes, potato, mustard sauce
Sardines, Gordal olives, aged vinegar, pickled chilli, pepper

Wood roasted cockerel, African spices, chilli fried potatoes

Grilled market fish, caldo verde, chouriço

Robbins Island vintage beef rib eye, MBS 7+ 700gr + \$40pp

Tomato rice in broth, bay leaf, olive oil, green garlic
Ramarro Farm salad leaves, Vinagre de Jerez, fennel

“Pudim Abade de Priscos” | 19th century steamed pork and egg pudding