

THE
MARION

Lunch Special

2 course \$65 | 3 course \$80

inc a glass of house wine or beer & a tea or coffee

Entree

Seared scallops, wild garlic risotto, preserved lemon
or

Twice baked cheese soufflé, asparagus, hazelnuts

Main

Confit duck leg, Jerusalem artichoke, blood orange, grilled witlof
or

250g Riverina Black Angus steak, potato fondant, onion soubise,
green peppercorn jus

Sides

Chicken fat roasted Kipfer potatoes, garlic & thyme \$14

Broccolini, fermented chili, puffed wild rice \$12

Bitter leaf salad, fennel, burnt orange dressing \$10

Dessert

Mille feuille, pistachio crème, passionfruit curd, raspberries
or

Citrus tart, clotted cream

All menu items may contain traces of nuts, eggs, dairy & gluten.
All card transactions incur surcharges as follows:
credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to
the table upon completion, no multiple split bills.

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