

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 souffle, hazelnuts, goats cheese fondue

Main

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

or

Potato gnocchi, pumpkin cream, oyster mushrooms, taleggio, sage

Sides

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

Green beans, fermented chili, puffed wild rice \$12

Bitter leaf salad, fennel, orange & maple dressing \$10

Dessert

Mille feuille, pistachio creme, 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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