

Food

Starters

Chef's Soup 12
soup of the day

Sweet Potato Fries 12

Truffle Fries 14
truffle salt, shaved parmesan cheese and chopped parsley

Salads

	Half	Full
Mexican Chicken <i>with crispy tortilla, avocado, spiced corn salsa, crème fraiche and romaine lettuce</i>	15	22

Quinoa G V <i>orange, capers, beetroot, red onion, grilled courgette, cucumber and mesclun salad with sherry vinaigrette</i>	15	22
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Caesar <i>poached egg, romaine lettuce, parmesan cheese</i>	16	23
- <i>sous vide chicken breast, avocado</i>	17	24
- <i>crabmeat, pine nuts</i> N		

Citrus Fruits & Tuna Salad G N <i>Japanese-spiced tuna, figs, watermelon, baby spinach, feta cheese, red radish, candied walnuts, seasonal citrus fruits and white balsamic dressing</i>	17	24
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Heirloom Tomatoes & Burrata Cheese G V <i>Spanish heirloom tomatoes, Italian burrata cheese, basil, mesclun salad, arbequina oil and olive powder</i>	17	24
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Sandwiches & Burgers

The Marmalade Club **P** 24
honey baked ham, chicken salad, egg, romaine lettuce and roma tomatoes on multigrain toast served with sweet potato fries
Gluten-free bread is available upon request **G**

Truffle Beef Burger 25
200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries

Minute Steak Sandwich 28
grilled sirloin steak, onion marmalade, house mustard blend, rocket, tomato, arugula on multigrain toast with sweet potato fries
Gluten-free bread is available upon request **G**

Miso Lobster 34
lobster chunks in tobiko and miso mayo with gem lettuce, tomato, cucumber and red radish on sesame bun with fries

Risotto

Truffled Field Mushroom Risotto **G** **V** 25
with wild mushroom mix, portobello confit, sliced truffles and parmesan cheese

Lobster Barley Risotto 34
celeriac, carrots, onion, garlic flower, lobster tail, whole tiger prawns, lobster braised barley, sour cream and tarragon



Food

Pasta

Lala Clams Vongole 22
spaghetti with lala clams, garlic, sliced chili, anchovies, lemongrass in white wine

Arrabiata (V) 24
penne with grilled aubergine and feta cheese in spicy tomato sauce

The Marmalade Mac & Cheese (V) 24
on a skillet with parmesan, truffle butter and hint of blue cheese

Carbonara (P) 25
spaghetti with slow cooked egg, bacon, parmesan cheese, parsley and onion in cream sauce

Seared Scallop And Prawn 26
linguine with whole tiger prawns and Japanese scallop in prawn bisque sauce

Spicy Crabmeat (N) 26
linguine with jumbo and lump crabmeat, pine nuts, tomatoes and chili

Gluten-free spaghetti or penne is available upon request (G)

Meat & Fish

Pan-Seared Barramundi 28
basil couscous, fresh heirloom tomato salad, braised shallots and basil oil

Prosciutto Wrapped Atlantic Halibut (G) (P) 28
with parsnip purée, saffron foam, asparagus, cherry tomato confit and fresh gremolata

Roasted Stuffed Chicken (G) 28
French-cut chicken breast stuffed with baby spinach, sun-dried tomatoes, portobello mushrooms, heirloom carrots, seared asparagus, roasted potatoes and Dijon Velouté sauce

Char Siew Kurobuta Pork Belly (G) (P) 32
soy & honey-glazed pork belly, apple-chili chutney, roasted pumpkin mash and sweet potato chips

The Marmalade Steak & Eggs 40
US Angus 250g ribeye with pomme purée, fried egg and thyme jus

Brunch (Available only on Saturdays, Sundays and public holidays till 3pm)

The Marmalade Pancakes (V) (N) 20
pancakes served with sliced bananas, candied walnuts, sliced almonds, fresh berries topped with whipped cream and salted caramel sauce

Signature Croque Madame (P) 20
topped with béchamel sauce, honey baked ham, sunny side egg served with spiced paprika relish and mesclun salad

The Marmalade French Toast (P) 22
cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries

Quinoa Breakfast Bowl (G) 24
smoked salmon gravlax served with avocado, baby spinach, heirloom carrots, heirloom tomatoes with balsamic dressing and topped with a poached egg

Marmalade Big Breakfast (P) 26
Harissa chicken sausage (spicy), candied hickory smoked bacon, golden hash brown, cherry vine tomatoes, Southwestern baked beans and two eggs any style served with toasted brioche bread

Japanese Lobster Benedict 32
Boston lobster chunks tossed with miso dressing, tobiko, Japanese cucumber, sliced radish topped with two poached eggs and citrus hollandaise on toasted English muffins and served with mesclun salad

**Classic Benedict (P) or Florentine Benedict (V) available* 20

Afternoon Tea (Available from 3pm to 6pm daily)

High Tea Set 45 per set
Your Choice of Gryphon Teas (2 Pots) serves 2
*with a selection of egg & cress, beef & horseradish
and green land shrimp finger sandwiches*

*butter milk scones with candied orange & cranberry,
strawberry preserve, clotted cream and your
choice of any two cupcakes*

Buttermilk Scones (10 pcs) 20
A mix of candied orange & cranberry flavours serves 2 to 3
*with strawberry preserve, orange marmalade
and clotted cream*

Kid's Menu (12yo & under)

Chicken Tenders 12
with french fries

Penne (P) 12
with broccoli, ham and cream sauce

Mini Teriyaki Chicken Burger 14
with french fries

Spaghetti and Beef Meatballs 14
with tomato sauce

Mini Beef Cheeseburger 15
with french fries



(N) Contains nuts

(P) Contains pork

Dessert

Cupcakes

Hazel ^(N) <i>chocolate cupcake, hazelnut spread, chocolate butter cream filling, hazelnut</i>	5
Lavender Sugee ^(N) <i>sugee cupcake, lavender butter cream, lemon curd filling</i>	5
Limonata <i>lemon cupcake, cream cheese filling, lemon icing, dehydrated lemon ring, rosemary</i>	5
Mudslide ^(N) <i>chocolate cupcake, orange marmalade filling, hazelnut feuilletine, vanilla & chocolate butter cream</i>	5
Raspberry Swirl Cheesecake <i>cheesecake, graham cracker cookies, raspberry coulis</i>	5
Red Velvet ^(N) <i>red velvet cupcake, cream cheese frosting, hazelnut spread filling</i>	5
Salted Caramel Pecan Tart ^(N) <i>chocolate cupcake, salted caramel filling, toffee butter cream, pecans</i>	5
Smores <i>chocolate cupcake, graham cracker cookies, chocolate ganache filling, marshmallow meringue, marshmallows, chocolate shavings</i>	5

Cakes & Pie

	Slice	Whole
Chocolate Banana Banoffee Pie <i>with chocolate ganache, banana, banana chocolate cream and chocolate shavings</i>	10	70
Lemon Meringue Sponge Cake	10	70
Old Fashioned Chocolate Fudge Cake	10	70
The Marmalade Carrot Cake ^(N)	10	70
Sea Salt Caramel Cheesecake ^(N)	10	70

Puddings & Tarts

Caramelized Pear Bread Pudding <i>with seasalt caramel sauce and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Chocolate Pudding <i>with espresso ganache and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Lemon Brûlée Tart <i>with chantilly cream</i>	14
Sticky Date & Toffee Pudding <i>with toffee sauce and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Assorted Mini Platter (4 items) <i>mini sticky date pudding, mini chocolate pudding, pear bread pudding and lemon tart</i>	28


Ice Cream by Cold Stone Creamery®

Enjoy the ultimate ice cream experience with Cold Stone Creamery®'s super-premium ice cream made fresh daily!

1 scoop	5
2 scoops	8
<i>Pick your choice of flavours below:</i>	
Chocolate	
Peanut Butter ^(N)	
Red Velvet	
Strawberry	
Vanilla	

Beverages

Shakes

Served with whipped cream and Cold Stone Creamery®'s super-premium ice cream  **Glass**

Classic Vanilla 10
Cold Stone Creamery®'s French vanilla ice cream, fresh milk, salted caramel sauce

Cookies & Cream 11
Oreo Cookies, chocolate, Cold Stone Creamery®'s French vanilla ice cream, fresh milk

Chocolate Fudge 12
chunks of chocolate fudge cake, Cold Stone Creamery®'s chocolate ice cream, chocolate sauce, fresh milk, chocolate shavings

Red Velvet Explosion 12
Cold Stone Creamery®'s red velvet ice cream raspberry sauce, fresh milk

Salted Caramel Cheesecake 12
chunks of salted caramel cheesecake, Cold Stone Creamery®'s French vanilla ice cream, salted caramel sauce, fresh milk

Strawberries & Cream 12
Cold Stone Creamery®'s strawberry ice cream, fresh strawberries, fresh milk

Water **Bottle**

Acqua Panna 500ml 7

San Pellegrino Sparkling 500ml 7

San Pellegrino Sparkling 750ml 10

San Pellegrino Sparkling Fruit **Bottle**

Aranciata Rosso 7
blood orange

Limonata 7
lemon

Pompelmo 7
grapefruit

Soft Drinks **Can**

Coke, Coke Zero, Sprite, Ginger Ale, Bitter Lemon, Tonic, Soda 6

Coffee by Oriole Coffee Roasters

The Magpie Blend
A coffee blend to bridge the masses. Bold with chocolates and nuts, the magpie was created to be easily palatable. **Cup**

Espresso 6

Espresso Macchiato 6

Long Black 6

Cappuccino 7

Flat White 7

Latte 7

Mocha 7

Crème Caramel Caffe Latte 7.5

Hot Chocolate 7.5

Babyccino 3.5

Add \$1 for soymilk, add \$2 for double shots

Selection of Gryphon Teas **Pot**

Black Tea

Earl Grey Himalaya 7

Malty Breakfast Tea 7

Orchid Oolong 7

Herbs & Fruits

Chamomile Garden 7.5

Crunchy Apple 7.5

Pomegranate Red Currant 7.5

Vanilla Lemongrass 7.5

Green Tea

Peppermint 8

Uji Gyokuro 8

White Tea

Moscato Blanc 8

Chilled **Glass**

Forest Berry 7.5

Iced Lemon Tea 7.5

Summer Peach 8

Affogato 9
vanilla bean, ice cream, espresso

Iced Chocolate 9
vanilla bean, ice cream, milk, drinking chocolate

Iced Coffee 9
vanilla bean, ice cream, milk, espresso

Iced Mocha 9
vanilla bean, ice cream, espresso, drinking chocolate

Beverages

Champagne

	Bottle
Moët & Chandon, Impérial Brut <i>Champagne, France</i>	100

Sparkling Wine

	Glass	Bottle
Domaine Chandon, Brut <i>Yarra Valley, Australia</i>	14	70

White

	Glass	Bottle
Cape Mentelle Sauvignon Blanc - Semillon <i>Margaret River, Australia</i>	14	60

Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	80
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Red

	Glass	Bottle
Terrazas Altos Del Plata Cabernet Sauvignon <i>Mendoza, Argentina</i>	14	55

Domaine Chandon, Pinot Noir <i>Yarra Valley, Australia</i>	60
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Elderton, High Altitude, Cabernet Sauvignon <i>Barossa, Australia</i>	65
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Katnook, Founder's Block, Cabernet Sauvignon <i>Coonawarra, Australia</i>	75
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Sweet

	Bottle
Innocent Bystander, Moscato <i>Victoria, Australia (375ml)</i>	30

Beers

	Bottle
Carlsberg	12
Tiger	12
Corona	14
Kronenbourg 1664	14
Kronenbourg Blanc	14

Cocktails

	Glass
Mojito <i>classic or wild berry</i>	16

T.M.P <i>Belvedere, fresh apple juice, peach schnapps, lime juice, basil leaves</i>	16
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Bloody Mary <i>Belvedere, tomato juice, tobasco, salt, pepper lea & perrins</i>	18
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Bellinis <i>lychee, mango and peach</i>	19
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Kir Royale <i>sparkling Chandon, crème de cassis</i>	19
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Mimosa <i>Champagne, orange juice</i>	19
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Cold Press Juices

	Bottle
Apple	10

Coconut	10
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Orange	10
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The Pearfect Start <i>cold pressed crisp nashi pear with freshly squeezed lemon, finished with a pinch of cayenne pepper</i>	12
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Freshly Squeezed Juices

	Glass
Age Buster <i>orange, pineapple, strawberry promotes healthy bones, nourishes hair</i>	10

Morning Zing <i>pineapple, orange, ginger strengthens immunity, aids digestion</i>	10
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Revitalizer <i>pear, lime, mint leaves lowers blood pressure, soothes skin</i>	10
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Vitamin Booster <i>apple, beetroot, carrot detoxifies and heals, rich in vitamins A, B and C</i>	10
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Smoothies

	Glass
B&B <i>banana, blueberry, natural yoghurt, vanilla gomme, soy milk</i>	11

Berries <i>strawberry, raspberry, banana, natural yoghurt, fresh milk</i>	11
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Clockwork <i>avocado, banana, natural yoghurt, boney, skimmed milk</i>	11
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Joy <i>banana, mango, soy milk, natural yoghurt</i>	11
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Mango Lassi <i>mango, natural yoghurt, fresh milk</i>	11
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