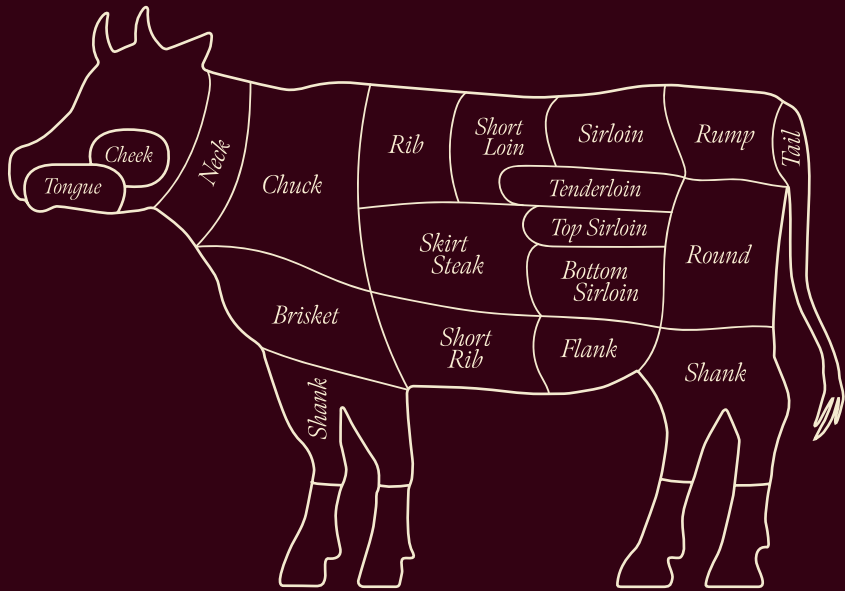


M  
& CO.



# *Welcome*

Welcome to Marrow & Co. where quality and craftsmanship come together to create a truly distinctive dining experience. We're passionate about premium Australian beef with over 13 handpicked cuts, including our signature dry aged Riverine Tomahawk and premium Wagyu. Alongside these, our in-house dry aging program further elevates selected cuts, enhancing their depth of flavour and tenderness to offer a steak unlike any other.

To complement each dish, we offer a sommelier-curated wine list, premium spirits, and signature cocktails, each selected to enhance every note of your meal.

More than a place to indulge in exceptional steak, Marrow & Co is a destination for those seeking a refined and memorable meal.

**We invite you to immerse yourself in the Marrow & Co experience, where outstanding food and service come together for an unforgettable journey in Sydney's southwest.**

# DESSERT



	M	NM
Baked Yoghurt, Lychee Granita, Cardamom	16	17.5
Lemon Semifreddo, Blueberries, Rosemary	16	17.5
Bombe Alaska, Raspberry, Pistachio, Pomegranate	16	17.5
Chocolate Boca Negra, Bourbon, Cherries, Crème Fraiche	19	21
Affogato, Vanilla Ice cream	12	13
	ADD LIQUEUR   7	7.5

## *Fortified & Dessert Wine*

2022 Pigeade Muscat Beaumes-de-Venise <i>Rhone Valley, France</i>	10	11.5
Warne's Warrion Port <i>Oporto, Portugal</i>	10	11
Emilio Lustau San Emilio Pedro Ximenez Sherry <i>Jerez, Spain</i>	12	13.5
2023 Pooley Butchers Hill Cut Cane Riesling <i>Coal River, TAS</i>	16	18
2005 Warne's Quinta da Cavadinha Vintage Port <i>Oporto, Portugal</i>	16	18
Otima Tawny Port 10 yr <i>Oporto, Portugal</i>	16	18
NV Margan Botrytis Semillon <i>Hunter Valley, NSW</i>	18	20

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# TO START



	M	NM
Artisan Sourdough, Salted Butter	4pp	4.5pp
Warm Olives	9	10
Pan Fried Chorizo, Honey, Shiraz	15	16.5

## *Charcuterie*

Served with House Pickles, Toasted Sourdough

Bresaola	60g	19	21
Prosciutto di Parma	60g	17	19
Truffle Salami	60g	17	19
Smoked Mortadella	60g	17	19
Charcuterie Selection <i>Choice of three</i>	150g	36	39.5

## *Entrée*

Sydney Rock Oysters Kilpatrick   Natural, Mignonette	ONE   6 SIX   32 TWELVE   59	6.5 35 65
Heirloom Beetroot, Dill, Burrata, Sherry	19	21
Chicken Liver Parfait, Cherries, Gingerbread Sable Biscuit	21	23
Hand Cut Beef Tartare, Capers, Cornichons, Smoked Egg Yolk, Potato Crisps	25	27.5
Prawns, Chilli, Garlic, Parsley, Lemon	23	25
Fried Squid, Fermented Hot Sauce Aioli, Pickled Cucumber, Toasted Sesame	22	24



# MAINS



	M	NM
Saltwater Barramundi, Grilled Onion, Globe Artichoke, Bagna Cauda, White Anchovy <i>Spring Creek QLD</i>	42	46
Lamb Backstrap, Herb Crust, Peas, Radish, Red Wine Jus <i>June NSW</i>	46	50
Half Roasted Aylesbury Duck, Orange Jus <i>Wollemi NSW</i>	62	68
Wagyu Beef Burger, Gruyere Cheese, Oak Lettuce, Vine Tomato, Pickles, House Sauce, Chips <i>QLD</i>	29	32
Sauté Ricotta Gnocchi, Roasted Peppers, Eggplant, Chilli, Basil	32	35

## *To Share*

<b>Beef Wellington</b> <i>Grasslands Premium Pasture Fed, Riverina, NSW</i> 400g Grasslands Eye Fillet Baked in Puff Pastry, Prosciutto, Mushroom Duxelles & Pâté Served with Mash Potato & Choice of Sauce	129	140
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## *Salads*

Green Leaf & Herb Salad, Chardonnay Dressing	12	13
Heirloom Tomato, Basil, Capers, Aged Balsamic	18	20
Caesar Salad, Parmesan, Prosciutto, Crostini, Soft Egg, White Anchovies	17	19

# TO START



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Prawns, Chilli, Garlic, Parsley, Lemon	23	25
Fried Squid, Fermented Hot Sauce Aioli, Pickled Cucumber, Toasted Sesame	22	24



## *In-House Dry Ageing Program*

The dry ageing process involves placing specially sourced meat inside a specialised open air environment where temperature, humidity and ventilation are all carefully controlled. The exposure of the meat to the air draws out the moisture with natural enzymes slowly breaking down tough muscle fibres. This results in the meat becoming soft and incredibly tender.

## *Cooking Temperatures*

		SUGGESTED CUT
<b>BLUE</b>	Sealed on the outside while steak is at room temperature. Completely red throughout.	Eye Fillet
<b>RARE</b>	Sealed on the outside, meat is warmed throughout. Still very bloody.	Eye Fillet Sirloin
<b>MEDIUM RARE</b>	Centre is very pink, slightly browned towards exterior. Completely heated throughout.	Eye fillet T-Bone Sirloin
<b>MEDIUM</b>	Thin line of pink throughout the centre, surrounded by brown exterior.	T-Bone Rump Rib Eye
<b>MEDIUM WELL</b>	It has a golden brown exterior, greyish, brown interior, slightly pink in the centre.	Rib Eye T-Bone
<b>WELL DONE</b>	Very firm with very little juice, grey throughout.	Rib Eye Steak on the Bone

## *Sauces*

Red Wine Jus

Pepper Sauce

Mushroom Sauce

Béarnaise Sauce

Chimichurri

Confit Garlic & Herb Butter

# STEAK

All Steaks Served with Choice of Sauce

## Selected Pasture Fed

Riverina, NSW

		M	NM
Eye Fillet Mignon	160g	52	57
<i>Bacon, Confit Garlic &amp; Herb Butter</i>			
Rib Eye	300g	54	59

## Grasslands Premium Pasture Fed

MBS 2+, Riverina, NSW

Eye Fillet	200g	59	65
Rib Eye, Bone In	500g	79	87

## Kidman Premium Grain Fed

200 Day Grain Fed, MBS 2-3, Durham Downs, QLD

Rump	300g	45	49
Striploin, Bone In	400g	85	94

## Nolans Private Selection

90 Day Grain Fed, MBS 2-3, Gympie, QLD

T-Bone	500g	69	76
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## Certified Angus

150 Day Grain Fed, MBS 2+, Wagga Wagga, NSW

Rib Eye	350g	76	84
Rib Eye, Bone In	650g	99	108

## Wagyu

Westholme F1 Cross, 300 days grain fed, QLD

Top Sirloin MBS 5+	250g	69	76
Rib Eye, Bone In, MBS 5+	550g	150	165

Stone Axe Full Blood, 500 days grain fed, NSW

Tri Tip MBS 9+	240g	69	76
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## From The Dry Ager

Riverine Tomahawk MBS 2+	/100g	13	14
<i>In-House Dry Age Program, 2-3 weeks</i>			
<i>Subject to Availability</i>			

*Surf & Turf*

**Add** Prawns (2), Garlic,  
Lemon, Parsley

9 10



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Caesar Salad, Parmesan, Prosciutto, Crostini, Soft Egg, White Anchovies	17	19

## *Sides*

	<b>M</b>	<b>NM</b>
Mash Potato	13	14
Cauliflower Mac & Cheese, Toasted Breadcrumbs	16	18
Seasonal Greens, Preserved Lemon Butter	14	15
Beer Battered Onion Rings	12	13
Glazed Carrot, Macadamia, Maple	16	18
Steakhouse Chips	13	14
Roasted Bone Marrow, Herbs, Chilli, Vinegar	18	20

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## *Kids*

Served with Mash & Vegetables or Chips & Salad

Eye Fillet 100g	22	24
Battered Flathead	16	17
Chicken Schnitzel	16	17



# DESSERT



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# Our Food Journey

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## Grasslands Premium Beef, *NSW*

Grasslands premium beef is produced from free-range cattle raised on natural pastures, resulting in a lean, tender, export-quality product graded from the top 1% of Australian beef. The cattle are free from antibiotics and added hormones and are Meat Standards Australia (MSA) graded.

## Westholme Wagyu, *QLD*

Historically working animals, wagyu cattle are prized for their high intramuscular fat content, or marbling. Marbling refers to the rivers of fat running through the muscles which gives wagyu beef its signature tenderness and dissolving mouth feel. The Westholme herd genetics have been refined over the past three decades to produce the finest beef possible.

## In-House Dry Age Program

The dry ageing process involves placing specially sourced meat inside a specialised open-air environment where temperature, humidity and ventilation are all carefully controlled. The exposure of the meat to the air draws out the moisture with natural enzymes slowly breaking down tough muscle fibres. This results in the meat becoming soft and incredibly tender, with a heightened umami flavour profile.

## Certified Angus Beef, *NSW*

Certified Australian premium Black Angus is renowned for its excellence. This breed is fed a vegetarian diet and must meet a rigorous quality standard. Antibiotic- and hormone-free, and MSA graded.

## Stone Axe, *NSW/VIC*

Stone Axe's herd has been carefully bred to preserve its 100% Full Blood Wagyu genetics. Stone Axe's Full Blood Wagyu beef comes from their breeding herds, dispersed across several breeding farms in New South Wales and Victoria. Each property is situated over 1000m above sea level, resulting in a climate that enhances conditions for the breeding and raising of Full Blood Japanese Black Wagyu. This means our cattle can grow and mature to their potential with access to natural shelter, clean fresh air, water and pasture, all in a low-stress environment.

## Sustainability

Each ingredient we source embodies a commitment to quality and ethical standards. We work directly with passionate small-scale producers and artisans, building relationships founded on trust and shared values. These sustainable partnerships allow us to bring you an experience that is both authentic and exceptional.



