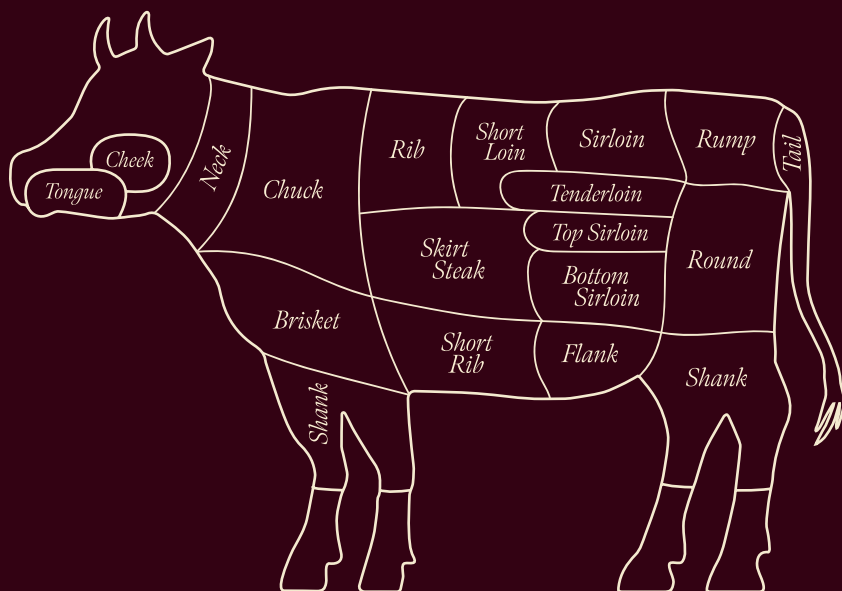






Our Food Journey

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.



DESSERT

	M	NM
Espresso Baked Cheesecake, Dark Chocolate Cremeux	16	18
Crème Brulee, Caramelized Banana	16	18
Bombe Alaska, Coconut, Mango, Passionfruit	17	18
Warm Date Pudding, Salted Caramel Sauce Cinnamon Ice Cream	17	18
Affogato, Vanilla Gelato	12	13
ADD LIQUEUR	7	7.5

Fortified & Dessert Wine

2022 Pigeade Muscat Beaumes-de-Venise <i>Rhone Valley, France</i>	10	11.5
Warre's Warrior 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 Warre's Quinta da Cavadinha Vintage Port <i>Oporto, Portugal</i>	16	18
Otima Tawny Port 10 yr <i>Oporto, Portugal</i>	16	18
NV Mangan Botrytis Semillon <i>Hunter Valley, NSW</i>	18	20

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.



Sides

	M	NM
Mash Potato	13	14
Cauliflower Mac & Cheese, Toasted Breadcrumbs	16	18
Seasonal Greens, Garlic, Capers, Brown Butter	14	15
Beer Battered Onion Rings	12	13
Mushrooms, Porcini Chantilly	15	17
Creamed Corn, Nduja	14	15
Grilled Asparagus, Stracciatella, Chilli Oil	18	20
Salt Baked Potato, Cultured Butter, Herb Crème Fraiche	14	15
Steakhouse Chips	13	14
Roasted Bone Marrow, Parmesan Croquettes, Dijon, Beer Pickled Onions	19	21

Kids

Served with Mash & Vegetables or Chips & Salad

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



MAINS



	M	NM
Saltwater Barramundi, Pickled S.A Mussels, Cavolo Nero, Reisling Velouté <i>Spring Creek QLD</i>	42	46
Junee Lamb Rack, Celeriac, Sumac, Macadamia, Pomegranate Molasses <i>Junee NSW</i>	48	53
Pan Seared Aylesbury Duck Breast, Jerusalem Artichoke, Leek, Pedro Ximenez <i>Wollemi NSW</i>	45	49
Wagyu Beef Burger, Gruyere Cheese, Oak Lettuce, Vine Tomato, Pickles, House Sauce, Chips <i>QLD</i>	29	32
Baked Conchiglioni Filled With Spinach & Ricotta. Pumpkin, Sage Pangrattato	32	35

To Share

Beef Wellington <i>Grasslands Premium Pasture Fed, Riverina, NSW</i> 400g 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
Caesar Salad, Parmesan, Prosciutto, Crostini, Soft Egg, White Anchovies	17	19

TO START

	M	NM
Soundough by Brasserie Bread, Salted Butter	4pp	4.5pp
Warm Olives	9	10
Hot Smoked Tasmanian Salmon, Crème Fraiche, Granny Smith	each 8	9
Chorizo Skewer, Bravas Sauce, Pickled Peppers	each 8	9

Charcuterie

Served with House Pickles & Soundough

Bresaola	60g	19	21
Prosciutto di Parma	60g	18	20
Truffle Salami	60g	18	20
Wagyu Pastrami MBS 9+	60g	18	20
Charcuterie Selection <i>Choice of three</i>	150g	36	40

Entrée

Sydney Rock Oysters Kilpatrick Natural, Mignonette	ONE 6 SIX 34 TWELVE 59	6.5 37 65
Chicken Liver Parfait, Pear Relish, Brioche Toast	21	23
Hand Cut Beef Tartare, Capers, Cornichons, Egg Yolk, Potato Crisps	25	28
Truffled Brie Cheese Souffle, Candied Walnuts	21	23
Seared Hokkaido Scallops (2), Cauliflower, Café De Paris Butter	21	23
Australian Prawns, Chilli, Garlic, Parsley, Lemon	24	26
Fried New Zealand Squid, Gochujang, Lime, Pickled Cucumber, Toasted Sesame	22	24



In-House Dry Ageing Program

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Cooking Temperatures

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

Additional Sauce

5 | 5.5

STEAK

All Steaks Served with Choice of Sauce

Grasslands Premium Pasture Fed

MBS 2+, Riverina, NSW

		M	NM
Eye Fillet Mignon	160g	52	57
<i>Bacon, Confit Garlic & Herb Butter</i>			
Rib Eye	250g	56	62
Eye Fillet	200g	59	65
Rib Eye, Bone In	500g	79	87

Nolans Private Selection

90 day grain fed, MBS 2-3, Gympie, QLD

T Bone	500g	69	76
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Mackenzie Black Angus

100 day grain fed, MBS 6+, Riverina, NSW

Oyster Blade	250g	49	54
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Certified Angus

150 day grain fed, MBS 2+, Wagga Wagga, NSW

Rib Eye	350g	78	86
Rib Eye, Bone In	650g	99	108

Wagyu

Robbins Island Full Blood, 450 day grain fed, TAS

Rump MBS 9+	300g	65	72
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Westholme F1 Cross, 300 day grain fed, QLD

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

Stone Axe Full Blood, 500 day grain fed NSW

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

In House Dry Age Program, 2-3 weeks. Subject to availability

Riverine Tomahawk MBS 2+	/100g	13	14
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Surf & Turf

Australian Prawns (2), Garlic,
Lemon, Parsley

9 10

