

A Magical Christmas at

EST. 24
MARROW
& CO.

\$169PP

SNACKS

Potato Hashbrown, Grass Fed Beef Tartare, Cured Egg Yolk
Scallop Ceviche, Tigers Milk, Jalapeno, Cucumber, Avruga
Christmas Ham & Comte Tartlet

ENTRÉE

King Prawns, Cocktail Sauce, Lemon
Blue Swimmer Crab, Brown Butter Hollandaise, Sea Blight, Brioche
Wagyu Bresaola, Peaches, Stracciatella

MAIN

Beef Wellington
*Grasslands Eye Fillet Baked in Puff Pastry, Prosciutto,
Mushroom Duxelle & Pate*
Mash Potato | Cauliflower Gratin | Seasonal Greens | Red Wine Jus

DESSERT

Marrow & Co Chocolate Bar

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EST. 24
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\$69PP

SOMMELIER'S CHRISTMAS SELECTION

Five beautiful pours, individually selected to complement the flavours and progression of our Christmas menu.

ON ARRIVAL

MARROW 75

Gin · Elderflower · Orange · Prosecco · Orange Bitters

Bright citrus and delicate florals awaken the palate, with lively acidity providing a fresh, elegant start to the celebration.

SNACKS

CHANDON BRUT, Yarra Valley, VIC

Fine bubbles, crisp citrus and subtle brioche cleanse the palate between bites, balancing richness while lifting the delicate flavours of the opening course.

ENTRÉE

PIERRICK LAROCHE CHABLIS, Burgundy, France

Mineral acidity and fresh citrus bring brightness to the prawns and crab, while gentle texture complements the richness of brown butter and hollandaise.

MAIN

KALLESKE GREENOCK SHIRAZ, Barossa Valley, SA

Generous dark fruit and savoury spice complement the richness of the Beef Wellington, while supple tannins balance the mushroom duxelles and red wine jus.

TO FINISH

MARGAN BOTRYTIS SEMILLON, Hunter Valley, NSW

Luscious honey and ripe stone fruit soften the richness of chocolate, while bright acidity keeps the final pairing balanced and beautifully fresh.