



ENTREE

Beef Truffle Bites (3) 11.95

Truffle Paste, Truffle Mayo, Grass-fed Wagyu Beef, Mozzarella, Rice

Scallops Kamameshi (3) 14.95 (Gf)

Roe Off Scallops, Torched Miso Mayo, Kosho Sorrel Oil

Grilled Prawns (3) 17.95 (Gf)

Red Prawns, Miso Butter, Home- Made Chimi-Churri

St. Martin Signature Fried Chicken 14.95

St. Martin Signature Red Sauce, Spring Onion, Sesame Seed

Charred Broccolini 12.95 (V/Vg/Gf)

Charred Broccolini, Cashew Cream, Puffed Black Wild Rice

Oysters (3) 10.95 (Gf)

Natural Oysters & Lemon Wedges

Marinated Olives 10.95 (Vg/Gf/Optional Vegan)

Pitted Green & Kalamatta Olives, Marination Of Rosemary & Thymes, Fetta Cheese

Beetroot Carpaccio 12.95 (V/Vg/Gf)

Roasted Beetroot, Mint, Mustard Vinaigrette, Garnish With Pistachio & Rocket

Pan Seared Edamame 7.95 (V/Vg/Gf)

Seasoning With Sea Salt & Sumac

Steamed House Made Trio-Colour Dumpling (6) 16.95

(Vg Opt) Served with House Made Dumpling Sauce



MAINS

Porterhouse 39 (Gf)

200 Gm Premium Grass-fed Beef, House Made Beef Jus, Confit Shiitake, Sunflower Seed & Pumpkin Puree

Salmon Anticucho 35 (Gf/Df)

Pan Seared Salmon (180 Gm), Coconut Sauce, Fresh Mint And Chilli Salad, Herb Oil, Aji Panca Paste

24-Hrs Slow Cooked Lamb 32 (Gf)

Broad Beans Hummus, Balsamic Honey Glaze & Alfalfa Sprouts

36 Hours Short Ribs 32 (Gf)

Ginger Shiitake Marinade, Spinach Puree, Sour Cream, Edamame Salsa

Seafood Chilli Linguine 35 (Option Gf)

Prawns, Calamari, Mussels & Fish, Chives, Heirloom Tomatoes, Butter, Garlic, Onion, Herbed Crumbs, Chilli & White Wine

American Style Chicken Burger 28

American BBQ Style Chicken Breast, Pickle, Lettuce, Tomato, Onion, St. Martin's Special Sauce Served With Sweet Potato Fries & Avo Salsa

Tofu Lettuce Cup 26 (Vg/V/Gf)

Caramelized Tofu, Veg Slaw & Peanuts Sauce

Chicken Roulade 29 (Gf)

Chicken Breast Filled With Apricot, Spinach & Trio Cheese, Sweet Potato Mash & Mushroom Gravy



SIDES

Chips With Aioli 12

Sweet Potato Chips With Avo Salsa 14

Kale Salad 12

Kale, Roasted Pumpkin, Pomegranate, Toasted Almond & Lemon Dressing

Caprese Salad 15

Buffalo Mozzarella, Fresh Tomato & Basil, Toasted Pine Nuts With Balsamic Dressing



DESSERT

Chocolate Foundant 14.9

Choco Lava Cake, Matcha Ice - Cream, Dulce De Leche, Fruity Chocolate Basket & Dry Rose Petal

Coconut Mousse 14.9

Coconut Mousse, Dry Raspberry & Roasted Almond, Coconut Granita, Lemon Balm

GFO: Gluten Friendly Option available • V: Vegetarian • VGO: Vegan Option • VG: Vegan

*Please note all menu items may include traces of nuts and seeds. *The same pans may be used to cook all menu items. *Gluten free items may be stored with other non-gluten free items

Weekend Surcharge 10% • Public Holiday Surcharge 15% • No Split Bill On Weekends & Public Holidays • 0.8% Surcharge On All Eftpos & Amex 1.25%



DRINKS

Caffeinate Me

White (R) 5 • (L) +0.7

Dukes Market Blend Black 4.8
Single Origin; Ask For This Week's Selection

Batch Brew (Filter) 5.5

Strong • Single Origin
• Decaf +0.7

› Alt Milk +1
Soy • Oat Milk • Almond • Lactose Free

Warm Up

Dukes Hot Choc (Gf, Vg) 6
Dukes 44% Cocoa

Japanese Matcha Latte (Gf, Vg) 6
Pure Stone Ground Matcha

Golden Turmeric Latte (Cf, Gf, Vg) 6
A Perfect Blend Of Turmeric, Cinnamon, Ginger And A Hint Of Black Pepper.

› Add Whipped Cream +1
› Alt Milk +1

Leaf Chai By Original Chai Co 6.5
(Gf, Vg) Traditional Spiced Masala Chai Brewed With Soy Milk Or Your Choice Of Milk.

Tea 6

Chai • Chamomile • Earl Grey • English Breakfast • Green Tea • Lemon Myrtle & Ginger, Mint

Iced Hits

Iced Latte 6.5
Iced Filter 6.5
Iced Matcha 7.5
Iced Chai 7.5
Iced Chocolate 8.5
Iced Mocha 8.5
Iced Coffee 8.5

› Add Whipped Cream +1
› Alt Milk +1

Refresh Your Self

Cold Pressed Juices
Reg 10 • Kids 6

Apple
Orange
Watermelon, Apple & Mint
Beetroot, Carrot, Celery, Apple & Lemon
Kale, Capsicum, Ginger, Celery,
Cucumber, Apple & Lemon

Milkshakes

Reg 9 • Kids 6 • Thickshake +1

Chocolate
Strawberry
Caramel
Vanilla
Coffee
Biscoff Shake +5

Smoothies (Vg)

Mango Breeze 14
Mango, Mango Nectar, Coyo & Coconut Water
› Add Vegan Protein Powder +2

Green Matcha
Matcha, Spinach, Pineapple And Coconut Water
› Add Vegan Protein Powder +2

Banana Classic
Banana, Dates, Coyo & Oat Milk
› Add Peanut Butter Or Raw Cacao +1

Berry Delight
Acai, banana, blueberry, raspberry, almond milk
› Add Vegan Protein Powder +2

Soft Drinks

Coke 6
Coke Zero 6
Sprite 6
Lemon Bitter 8



ALCOHOL

Sparkling

Chardonnay NV B 60
San Pietro NB G 11 / B 40
(Mornington Peninsula)

White Wine

Mbs, Sauvignon Blanc G 11/ B 40
(New Zealand)
Cape Schank, Chardonnay G 11/ B 40
(Mornington Peninsula)

Cape Schank, Pinot Grigio G 11 / B 40
(Mornington Peninsula)

Red Wine

Alphabet Wine, Shiraz G 11 / B 40
(Heathcote)
Half Island Reserve, Cabernet Sauvignon (Victoria) G 11 / B 44
Under-Ground, Pinot Noir G 11/ B 40
(Mornington Peninsula)

Rose

Eh! (Victoria) G 12/ B 42

International Wine

Canti (Italian) 60
Dopff, Pinot Gris (Alsace) 60

Chilled Beer (Intl')

Corona (Lager, Mex) 9
Asahi Super Dry (Rice Lager, Jap) 9
Peroni (Lager, Ita) 9
Wakachangi (Lager, Nz) 9

Local Beers

Stone & Wood (Pacific Ale) 11
Pure Blonde (Pale Ale) 9
Furphy (Pale Ale) 9

Whisky

Macallan (12 Yrs) 16
Aberlour (12 Yrs) 14
Black Label 12
The Glenlivet (12 Yrs) 14
Jameson 12

Vodka

Grey Goose / Ciroc 14

Gin

Hendricks 14
Roku 12

I Need A Cocktail

Mimosa 15
Aperol Spritz 15
Espresso Martini 19
Vodka, Kahlua, Double Espresso, Vanilla Syrup

St Martin's Bloody Mary 19
Vodka, Tomato Juice, Pickle Juice, Tabasco, Worcestershire

Tommy Margarita 19
Tequila, Triple Sec, Agave, Lime Juice

Spicy Margarita 19
Tommy's Hot Sista With A Hint Of Jalapeno And Tabasco

Sparkling Rose 19

Sunrise Tequila 19
Vodka, Orange Juice, Grenadine