

# MARMELO.





*DESCOBERTA*

\$155

Wine pairing \$135

Slow ferment sourdough, Coppertree Farm butter  
Conservas Angelachu anchovies in extra virgin olive oil



Corner Inlet garfish, coriander, apple, vinho verde vinegar  
Turnip nata, picked and shelled spanner crab, N25 caviar  
Pacific oyster warmed over fire, charcuterie dressing



Lamb sweetbreads, lamb tongue conservado, mushrooms, borlotti beans



Otway pork loin, pressed fig, burnt orange sauce  
Tomato rice in broth, bay oil



Wood fired olive oil cheesecake, sea salt