

BAR MARMELO.

“Martini & Bikini”	28
Primitivo Quiles vermouth on ice	14
Barbeito Island Dry 5 yo Madeira	13
Olives in virgin oil, orange, bay leaves	8
Marcona almonds roasted, smoked salt	8
Conservas Angelachu anchovies in extra virgin olive oil	21
Baker Bleu sourdough, Coppertree Farm butter	8
Rock oysters, pisco, piri-piri, lemon	1/2 doz 39 / doz 78
Pacific oyster warmed over fire, charcuterie dressing, all spice	each 12
Swordfish in olive oil, caper, ash grilled peppers in their juice	9
“Bikini”, jamon paleta, sheep milk cheese	24
Portuguese prawn toast, pimentón, oregano	24
Paleta Ibérica, cured black Iberian pork shoulder	42
Murray cod and potato croquette, whipped potato, hot mustard sauce	16
Grilled chouriço, wood roasted peppers	18
Grilled octopus, potatoes, pisco, fried garlic	24
Bar Marmelo fillet steak, whipped anchovy butter, fried hen’s egg	48
Ramarro farm salad leaves, Vinagre de Jerez, fennel, Malfroy’s honey	14
Potato chips	12
“Pudim Abade de Priscos” 19th century steamed pork and egg pudding	20
Pasteis de nata, cinnamon	16
Cheese service, marmelo, honey, dried apricots	32

APERITIFS

Amarguinha & fresh squeezed lemon juice		14
Niepoort white port & bitter lemon tonic		16
La Goya manzanilla	Sanlúcar, ESP	15
Primitivo Quiles vermut	Alicante, ESP	14

COCKTAILS

Marmelo martini		25
Mandarin olive oil Tanqueray no. 10, quince, Bordiga extra dry vermouth, fino sherry		
Ginja & ooray americano		24
White Possum x Marmelo ginjinha, Autonomy davo plum aperitivo bitters, P.Quiles vermouth rojo, orange maple bitters, soda		
Chá & toasted almond old fashioned		24
Buttered Bulleit bourbon, black tea blend, toasted almond bitters, aguardente, orange cream		

WINE

2023	Torreblanca Cava Macabeo/Xarel.lo/Parellada	Penedes, ESP	18
2021	Muros Antigos by Anselmo Mendes Loureiro	Vinho Verde, PT	19
2022	A.Rodda 'Aquila Audax' Tempranillo	Beechworth, VIC	2

BEER

Estrella Damm Lager	Barcelona, ESP	14
Molly Rose Hazy Pale Ale	Collingwood, VIC	16

