

Marcello

AVAILABLE FROM 6.30AM

ALL-DAY BRUNCH

AVOCADO ON TUSCAN TOAST \$22

heirloom tomatoes, smashed avocado, sourdough bread (VE) (GFM)

BETTINA'S GRANOLA \$18

wholesome grains, honey, natural greek yoghurt, mixed berries (D,N,V)

EGG SHAKSHUKA \$21

eggs cooked in spicy tomato sauce, feta cheese, fresh herbs, grilled flatbread (D,E,V) (GFM)

TRUFFLED EGGS BENEDICT \$26

warm baked ciabatta, poached eggs, champagne ham, spinach, truffle hollandaise (D,E,P)

BANANA PANCAKES \$20

light, fluffy buttermilk pancakes, butterscotch, banana, whipped cream, walnut crumble (D,E,N,V)

FRENCH TOAST & BERRIES \$22

caramelised brioche, mixed berries in berry coulis, whipped cream (D,E,V)

MEDITERRANEAN CHICKEN SCRAMBLE \$25

chicken breast marinated in mediterranean-spiced yoghurt, scrambled egg white souffle, sautéed kale, sourdough bread (D,E) (GFM)

SIDES

AVOCADO | BAKED TOMATO | MUSHROOMS | EGGS YOUR WAY | OMELETTE |
HASH BROWN | SOURDOUGH BREAD | BACON | PORK SAUSAGE |
SMOKED SCOTTISH SALMON | HERB MARINATED CHICKEN
\$6 EACH

BRUNCH COCKTAILS

BELLINI \$16

prosecco, peach purée

MIMOSA \$16

prosecco, fresh orange juice

BLOODY MARY \$18

vodka, tomato juice, spices, cucumber

APEROL SPRITZ \$16

orange aperitif, prosecco, soda

JUICES & SMOOTHIES

MINT FOR YOU \$10

cucumber, lime, pear, mint

GINGER TOP \$10

carrot, apple, ginger

FRESHLY SQUEEZED JUICE \$8

orange | green apple | carrot | mix

SMOOTH CRIMINAL \$12

avocado, banana, soy milk, honey

STRAWBERRY FIELDS FOREVER \$12

granola, strawberry, fig yoghurt, maple

BERRY WHITE \$12

mixed berries, soft-serve yoghurt

CARIBBEAN QUEEN \$12

kiwi, avocado, soft-serve yoghurt

AVAILABLE FROM 10.30AM

SALAD & SOUP

BUFFALO MOZZARELLA SALAD \$26

buffalo mozzarella, herb marinated heirloom tomatoes, basil, balsamic vinegar, toasted sourdough bread (D,V) (GFM)

BLT CAESAR \$19

romaine lettuce, bacon, tomato, croutons, caesar dressing, shaved parmesan (D,E,P,S) (GFM)

SANTORINI SALAD \$20

mixed greens, tomatoes, cucumber, red onion, kalamata olives, feta cheese (D,V,GF)

HEARTY TOMATO BASIL SOUP \$12

plum tomatoes, basil, light cream, crusty garlic bread (D,V) (GFM)

GRAIN BOWLS

ORGANIC QUINOA \$19

organic red quinoa, avocado, cucumber, cherry tomatoes, pumpkin seeds, pomegranate, beetroot cream (GF,VE)

TUNA POKE \$26

marinated fresh tuna, brown rice, avocado, edamame, cucumber, carrots, baby radish, white & purple cabbage, sesame dressing (GF,S)

SPICY CHICKEN KOFTA \$24

marinated & grilled chicken kofta, saffron brown rice pilaf, tzatziki, pomegranate, sumac dressing (D)

FRIES

FRENCH FRIES \$7 | SWEET POTATO FRIES \$7 | TRUFFLE FRIES \$12
choose 1 dip: truffle aioli | wasabi mayo | chipotle lime (add-on \$3.50 each)

BUBBLES & WINES

PROSECCO

(G) (BTL)

LA BOTTEGA, EXTRA DRY SPUMANTE, ITALY NV

\$13 \$60

fresh bubbles, fragrant, well-balanced

WHITE

OXFORD LANDING CHARDONNAY, AUSTRALIA

\$14 \$65

lush and creamy, white peach aromas

WILD ROCK, SAUVIGNON BLANC, NEW ZEALAND

\$16 \$75

crisp white, pale lemon, fresh green herbs

ROSÉ

CHATEAU SAINTE BEATRICE, FRANCE

\$16 \$75

fragrant, rosé delicate, classy

RED

OXFORD LANDING CABERNET SAUVIGNON SHIRAZ, AUSTRALIA \$14 \$65

elegant red, blackberry and violet notes, silky texture

DOMAINE GAYDA, SYRAH, FRANCE

\$14 \$65

medium-bodied, red ripe berries, soft tannins

AVAILABLE FROM 10.30AM

MAINS

MARCELLO BURGER \$28

australian wagyu beef patty, scamorza cheese, prosciutto, balsamic onion confit, rocket, spicy tomato jam, fries (B,D,P)

CHICKEN SLIDERS \$20

three chicken sliders, spicy jalapeño relish, sriracha slaw, fries (D)

REDEMPTION WRAP \$20

warm tortilla wrap filled with zucchini, portobello mushroom, semi-dried tomato, capsicum, baby spinach, mozzarella, pesto, side of greens (D,V,N) (VVM)

QUAYSIDE CLUB \$24

toasted focaccia, chicken breast, champagne ham, fried egg, cheddar, romaine lettuce, tomato, avocado, fries (D,E,P)

CHIPOTLE CRAB CAKES \$28

grilled corn salsa, kale salad, chipotle lime crème fraîche (D,E,S)

CLASSIC FISH & CHIPS \$24

beer-battered halibut fish, fries, malt vinegar, tartare sauce (S)

LEGENDARY LASAGNE \$21

classic beef lasagne, topped with scamorza cheese and basil pesto (B,D,N)

RETURN OF THE MAC \$22

black truffle macaroni & three-cheese (parmesan, pecorino, mozzarella), toasted breadcrumbs (D,V)

PESTO PASTA PRIMAVERA \$20

handmade fusilli pasta, sun-dried tomato pesto, artichokes, olives, spinach, pine nuts, parmesan (D,N,V) (VVM) (GFM)

BEERS

TAP

MENABREA AMBER \$16

BOTTLE

PERONI NASTRO AZZURRO \$14

BIRRA MORETTI \$14

TIGER BEER \$12

ZEFFER RED APPLE CIDER \$14

SOFT DRINKS

COCA-COLA | COCA-COLA NO SUGAR | SPRITE
SODA WATER | TONIC WATER | GINGER ALE \$5

ROOT BEER | GINGER BEER \$6

STILL OR SPARKLING WATER \$8 (500ml) \$10 (750ml)



Marcello

WEEKDAY SET LUNCH \$28⁺⁺

APPETIZERS

SOUP OF THE DAY

please check with your server for more details

HOUSE GREEN SALAD

mixed greens, cherry tomato, cucumber, lemon vinaigrette (GF,VE)

MAINS

BLT CAESAR

romaine lettuce, bacon, tomato, croutons,
caesar dressing, shaved parmesan (D,E,P,S) (GFM)

REDEMPTION WRAP

warm tortilla wrap filled with zucchini, portobello mushroom,
semi-dried tomato, capsicum, baby spinach, mozzarella, pesto,
side of greens (D,V,N) (VVM)

CLASSIC FISH & CHIPS

beer-battered halibut fish, fries, malt vinegar, tartare sauce (S)

SPICY CHICKEN KOFTA

marinated & grilled chicken kofta, saffron brown rice pilaf,
tzatziki, pomegranate, sumac dressing (D)

PESTO PASTA PRIMAVERA

handmade fusilli pasta, sun-dried tomato pesto, artichokes,
olives, spinach, pine nuts, parmesan (D,N,V) (VVM) (GFM)

MARCELLO BURGER +\$10

australian wagyu beef patty, scamorza cheese, prosciutto,
balsamic onion confit, rocket, spicy tomato jam, fries (B,D,P)

LEGENDARY LASAGNE +\$10

classic beef lasagne, topped with scamorza cheese
and basil pesto (B,D,N)

DESSERT

FROZEN YOGHURT

choose any 1 topping:
granola, oreos, kitkat, rainbow sprinkles, rice krispies,
walnut crumble, chocolate sauce (D)

ICE CREAM

choose from vanilla, chocolate or strawberry (D)

DESSERT OF THE DAY

please check with your server for more details


 Chef's Recommendation

(B) Beef, (D) Dairy, (E) Eggs, (GF) Gluten-Free, (N) Nuts, (P) Pork, (S) Seafood, (V) Vegetarian,
(VE) Vegan, (VVM) Vegan Modifiable, (GFM) Gluten-Free Modifiable +\$3

Prices are subject to 10% service charge and prevailing government taxes.

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DESSERT

 **SIZZLING BROWNIE SUNDAE \$15**
warm brownie, burnt marshmallow,
vanilla ice cream, salted caramel sauce (D,N,V)

CRÈME BRÛLÉE \$12
vanilla custard, burnt caramel (D,GF,V)

FROZEN YOGHURT \$5
choose any 1 topping:
granola, oreos, kitkat, rainbow sprinkles, rice krispies,
walnut crumble, chocolate sauce (D)

ICE CREAM (PER SCOOP) \$4
the classics – vanilla, chocolate, strawberry
(create a sundae with 3 scoops) (D)

DESSERT OF THE DAY
please check with your server for more details

MILKSHAKES

VANILLA / CHOCOLATE / STRAWBERRY MILKSHAKE \$10

BLENDED ICED CHOCOLATE \$10
chocolate powder, milk, whipped cream

CRUNCHY PEANUT BUTTER & NUTELLA \$12
hazelnut chocolate, crunchy peanut butter, vanilla ice cream

WAKE ME UP ESPRESSO & OREOS \$12
espresso, crushed oreos, vanilla ice cream



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 *Chef's Recommendation*

(D) Dairy, (E) Eggs, (GF) Gluten-Free, (N) Nuts, (V) Vegetarian

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COFFEE SELECTION

ESPRESSO \$4	LATTE \$5
DOUBLE ESPRESSO \$5.50	MOCHA \$6
MACCHIATO \$4	HOT CHOCOLATE \$5
CAPPUCCINO \$5	CHAI LATTE \$6
FLAT WHITE \$5	MATCHA LATTE \$6
AMERICANO \$4.50	HOUSEMADE COLD BREW COFFEE \$5.50
PICCOLO LATTE \$4.50	

ADD ONS:

EXTRA SHOT OF COFFEE \$1.50, TAKE AWAY (L) \$1.50, SOY MILK \$1, ICED \$1,
DECAF \$1, VANILLA SYRUP \$1, CARAMEL SYRUP \$1, HAZELNUT SYRUP \$1

TEA SELECTION

HOT TEAS \$5 ICED TEAS \$6

morning english, earl grey neroli, shiso mint, rose of ariana,
egyptian chamomile, jasmine silk pearls, uji sencha

COLD BREWED FINE TEAS \$7

pearl of the orient with lychee,
earl grey lavender with strawberry



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