

MARMELO.





NEW YEAR'S EVE 2024

First sitting \$125

Salgados:

Salted Murray cod and potato croquette, potato & hot mustard sauce

Swordfish in olive oil, Gordal olive, ash grilled peppers in their juice

Corner Inlet garfish, green coriander, apple, vinho verde vinegar

Rock oysters with fermented piri-piri + \$6.5ea

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Parsley root nata, picked and shelled spanner crab

add N25 caviar + \$18pp

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Wood roasted cockerel, African spices, chilli

Ramarro Farm salad leaves, Vinagre de Jerez, fennel, Malfroy's honey

Ash grilled potatoes, potato sauce, potato peel powder

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“Pudim Abade de Priscos” | 19th century steamed pork
and egg pudding, port caramel