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MARBLE

JOHANNESBURG

TO START

SOMETHING TO NIBBLE

Hummus, baba gannouj, smoked olive tapenade

ASPARAGUS

Wood-fired asparagus, cucumber and goat's cheese, smoked tomato and olive ragout, herbed truffle oil

MARBLE 'AVO RITZ'

Coal-fired prawn tails, avocado, prawn mayonnaise, chives

OVERNIGHT COAL ROASTED SOUP

Changes daily

MARBLE BITES

From the grill lamb ribs with chimichurri, smoked peri-peri chicken wings, short rib magwinya with kumquat jam, game skewer

FRENCH ONION SOUP

Deep rich classic onion broth, gruyère and emmenthal croutons

PEAR

Wood-fired pear, gorgonzola, saffron and lemongrass, crisp fennel salad, walnut bread

STEAK TARTARE

Grilled steak tartare, wood-fired bone marrow, black garlic, caper salsa, nasturtium

KUDU

Cured kudu, pear jam, chilli crisp and coriander salsa

LOBSTER MOSAIC

Cucumber gazpacho, confit baby leeks, pickled tomato, dill aioli, caviar, herb leaf salad

R145

OCTOPUS

Wood-fired octopus, fried baby potatoes, gremolata, crispy chorizo, Turkish olives, sundried tomato, red onion salsa

R235

R195

BBQ CALAMARI

Fried tentacles, grilled corn and pickled daikon salad, charred pepper, corn custard

R195

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MARBLE SNAILS

Snails in the wood-fired oven, tomato and garlic stew, herb butter, mozzarella and gruyère

R190

R135

OYSTERS

Thai water dressing, citrus granita, mint

R125

R235

BURRATA SALAD

Grilled peach, peach jam, blistered heirloom tomatoes, purple basil pesto, toasted pine nuts, crispy focaccia

R265

R160

MARBLE CAESAR SALAD

Pancetta, anchovies, iceberg, croutons, pine nuts, grilled lime, parmesan dressing

R195

R155

COBB SALAD

Chicken, bacon, Healey's mature cheddar, soft boiled egg, avocado, honey and mustard dressing

R175

R225

SUPER SALAD

Fired and marinated cauliflower, iceberg, edamame, peas, quinoa, pumpkin seeds, pomegranate, cucumber, mint and tahini dressing

R185

R195

R245

AS AN EXTRA

Grilled chicken
Grilled sirloin

R95
R135

THE WORKS

PORK BELLY

Grilled pork belly, smoked chorizo & apple bean stew, grilled baby gem, toasted cashew and mustard dressing, honey roasted baby apple, pork crackling

R325

FILLET

Pepper crusted beef fillet, wood-fired goat's cheese, maple roasted root vegetables, cranberry & thyme jus

R445

RIB-EYE

Coal-fired rib-eye, hassleback potato, Jack Daniels and butter pepper cream, mushrooms, roasted garlic dressing, parmesan

R445

LAMB CUTLETS

Grilled lamb cutlets, harissa roasted aubergine, marinated olives and goat's cheese

R445

GAME

Grilled game loin, slow fire cooked game shoulder ragout, puffed pastry, "soet patat", apricot chutney, roasted carrot

R365

SIRLOIN

Wood-fired sirloin, smoked olive oil potato, braised onion and mushrooms, red chilli and onion jam, charred brussel sprouts

R375

SEABASS

Grilled seabass, roasted heirloom tomato, avocado, crispy potato and olive, purple basil, lime

R415

SALMON

Grilled salmon, scallop lemongrass cream, salmon caviar, parsnip and potato, crispy kale, pickled radish

R455

BABY CHICKEN

Flame grilled Baby chicken dusted with Sesame seeds, Korean chilli flakes, Szechuan spice, yuzu pickled cabbage, roasted sweet potato, sesame dressing

R325

RISOTTO

Fennel lemon risotto, confit fennel, charred artichokes, basil oil

R265

PUMPKIN

Miso glazed pumpkin, shiitake and barley risotto, ginger, lime and honey dressing, toasted pumpkin seeds

R265

JOSPER CAULIFLOWER

Curry roasted cauliflower, quinoa, apple and celery salad, tamarind, coriander and curry leaf crumble

R265

SPECIALITIES

FIRED FISH AND SHELLFISH - FOR TWO

Prawns, calamari, octopus, linefish, lime rice, shellfish butter, braaied greens

R1 560

SELECTION OF GRILLED MEAT – FOR TWO

Fillet, sirloin, lamb cutlets, marble fries, selection of sauces

R1 360

MARBLE SIGNATURES

When it comes to meat, we're obsessed with every detail. It's what defines us as enthusiasts. We choose to source only the very best beef from producers who prize quality above all else.

SILENT VALLEY WAGYU, INGOGO, SOUTH AFRICA

Established in 1919, Silent Valley Wagyu now proudly produces some of the world's most exquisite beef. The very best of the Signature Range, export grade Wagyu makes its way to Marble.

RIB-EYE 400G

R1 585

SIRLOIN 300G

R1 250

CHALMAR BEEF, SOUTH AFRICA

At Chalmar, the perfect balance of science and heart translate to tender, juicy beef of extraordinary quality in every cut.

PRIME RIB 800G

30 day wet aged

R695

T-BONE 800G

30 day wet aged

R695

TOMAHAWK 1KG

30 day wet aged

R945

USDA PRIME SELECTION SNAKE RIVER FARMS™

Indulge in the pinnacle of quality and taste at Marble; the rich, buttery flavours of Wagyu, and the superior marbling of USDA Prime Gold beef – each distinct and sourced directly from Snake River Farms™ Idaho, USA.

WAGYU HANGER, BLACK, 230G

Always a sweetness to wagyu that sets it apart from other beef.

R1 390

TENDERLOIN FILET STEAK, BONE-IN, 460G

A cut that has become more popular over the years. Slow cooking in the Jospers sets it apart.

R1 790

STRIP STEAK, PRIME, 400G

The sirloin is still a firm favourite. Big prime beef flavour.

R1 490

RIB, TOMAHAWK STEAK, PRIME, 1.2KG

Impressive bone in cut of prime beef, perfect for sharing.

R3 490

AMERICAN WAGYU FLANK, 280G

The flank is a cut that stands out for its marbling and flavour.

R1 490

**All steaks served with Marble fries and salad or vegetables*

ADD ON EXTRA SIDE DISHES

SALAD

R75

MIXED VEGETABLES

R75

MARBLE FRIES

R75

BONE MARROW

R90