



MARCO POLO

Dining Cellar Martini Bar

Level 2, Treasury Casino
Corner Queen & George Streets
Brisbane QLD 4000

P 07 3306 8744

F 07 3306 8714

E marcopolo@tabcorp.com.au

Oysters

Freshly shucked

Eight Tasmanian oysters w. shallot salsa & sherry vinegar 24

Eight Tasmanian oysters in champagne tempura, fresh ponzu glaze 24

Eight Tasmanian oysters steamed w. galangal compote 24

Marco Polo oyster trio Nahm Jim granita (2) 25
Cucumber & vodka nage, horseradish float (2)
Pancetta, lemon & parmesan gratin (2)

Entrée

Salad of red claw yabby, zucchini flowers, tomato petals, trout pearls, rouille, basil & vincotto 24

Braised oxtail croustade, foie gras, beetroot carpaccio, horseradish crème fraiche & wild rocket 24

Ballotine of Atlantic salmon, snow pea salad, fromage blanc, fines herbs & orange vinaigrette 24

Char-grilled quail, saffron, pine nuts, medjool dates, pomegranate molasses & mint labna 24

Kataifi-wrapped sand crab mousse, baba ganoush, preserved lemon, tahini, turmeric & cinnamon oil 23

Tagine of highlands goat, skordalia, eggplant, chermoula, paprika & green tomato chutney 22

Thai spiced tiger prawns, Szechuan silken tofu, pickled cucumber, salmon roe & sake vinaigrette 24

Palm-glazed pork belly, crisp fried rice, crackling, cashews, coriander, shallots & satay sauce 22

South Australian rock lobster, poached chicken, enoki mushrooms, sweet soy & tamarind dressing 28

Cleansing

House made pineapple, ginger & mint sorbet 8



MARCO POLO

Dining Cellar Martini Bar

Level 2, Treasury Casino
Corner Queen & George Streets
Brisbane QLD 4000

P 07 3306 8744
F 07 3306 8714
E marcopolo@tabcorp.com.au

Main Fare

Roasted 'Q' lamb loin, soft basil crust, ricotta gnocchi, globe artichokes & tomato fondue	38
Pan-seared snapper, assiette of baby vegetables, petite herbs & flying fish caviar vinaigrette	37
Cape Grim beef fillet, crisp pommes anna, sautéed spinach, confit eschallots & jus gras	41
Sumachan corn-fed chicken breast, zucchini ribbons, mograbieh, pickled eggplant, mint & chevre vinaigrette	36
Tea-smoked duck breast, barley risotto, pistachio dukkah, caramelised fig & honey jus	38
Harissa-spiced mahi mahi, stuffed okra, butter beans, channa masala, preserved lemon & avardean sauce	36
Wok-tossed bug tails, bok choy, black beans, chilli, ginger, bean sprouts & dashi stock	45
Crispy skin squab pigeon, red dates, daikon, wood ear mushrooms, water chestnuts & duck consommé	42
Green curry of seafood, coral trout, scallops, prawn, crab meat, coconut jasmine rice, snowpeas & coriander	37

Vegetarian

Artichokes en barigoule, roasted cherry tomatoes, broad beans, watercress & truffle vinaigrette	22/32
Asian bean curd soup, straw mushrooms, baby corn, shallots & bean sprouts	20/30
Pearl barley risotto, green peas, forest mushrooms, tarragon & parmesan dantelle	21/31
Sautéed ricotta gnocchi, asparagus tips, baby spinach, tomato & Persian feta	22/32

Specialties

Whole Peking duck, served gueridon style w. shallot pancakes & hoisin sauce	130
Live Tasmanian lobster cut & fried w. ginger & shallot or chilli & garlic butter	per 100g 23
Live Queensland mud crab cooked in Singapore sweet chilli or black bean & lime sauce	per 100g 13
Live Barrier Reef coral trout steamed w. ginger & shallot	per 100g 22
Braised whole green lip abalone	per 10g 15
Classic crêpes suzette served at your table w. citrus segments, Grand Marnier & orange crème fraîche	34



MARCO POLO

Dining Cellar Martini Bar

Level 2, Treasury Casino
Corner Queen & George Streets
Brisbane QLD 4000

P 07 3306 8744
F 07 3306 8714
E marcopolo@tabcorp.com.au

Sides

Truffled chat potatoes & chives	10
Spiced pear & parmesan salad	9
Panache of vegetables w. lemon pepper	10
Baby greens & balsamic dressing	9
Steamed bok choy & oyster sauce	10

Sweet Fixation

Callebaut chocolate terrine, almond jaconde, anglaise & lavender mascarpone	18
Macadamia baklava, leatherwood honey mousse, poached fig & cardamon syrup	16
Valrhona chocolate soufflé, Turkish delight ice cream & Persian fairy floss	19
Please allow thirty minutes for delivery	
Glazed lemongrass tartlet, rhubarb syrup, candied lime zest, lychee & mint salad	15
Palm sugar pudding, sticky black rice, mango carpaccio & coconut tuille	16

Fromage

Gallazola - blue	(QLD)
Sharp & sweet w. a lingering tang	
Chaource Rouzaire - brie	(FR)
Rich, silken & creamy to the palate	
Quickes Farmhouse - cheddar	(UK)
Cloth bound, buttery texture w. a nutty finish	
Kytren Chevre - goat	(WA)
Firm & crumbly w. earthy tones	
Munster Petit - washed rind (FR)	
Firm & crumbly w. earthy tones	
Selection of one from above	13
Selection of two from above	23
Selection of three from above	32

All cheeses served w. warm walnut bread, homemade lavosh, fresh fruit & preserves