

desserts

	V	M
Short pastry tartlet with French style pastry cream, warm pear & caramel	\$10	\$9.5
Dark chocolate shell with a filling of mascarpone, candied orange, choc chips & toasted almonds	\$10.5	\$10
Soft chocolate sponge with vanilla cream, raspberry compote & roasted coconut shavings	\$9.50	\$9
Petit Basque Basquitou semi hard sheeps milk cheese from the Pyrenees served with fruits & crackers	\$16.5	\$15.5
Marina's Edge house made gelato selection (up to 3 flavours)	\$9.5	\$8.5
Affogato house made vanilla gelato drowned in espresso & caramel syrup <i>(ask your waiter to add a shot of your favourite liqueur)</i>	\$9.5	\$8.5

beverages

Coffee short black, long black, flat white, cappuccino, latte	\$4
Tea & Herbals	\$4
Hot Chocolate	\$4.5
Milkshake	\$6
Iced coffee / chocolate	\$6

marina's
edge  restaurant

PUBLIC HOLIDAY SURCHARGE 10%



THE MOTOR BOAT CLUB

entrée

	V	M
Bresaola with soft cooked egg, parmesan, radish & rocket salad	\$15	\$14
Grilled flatbread with bocconcini, minted pepperonata & balsamic glaze	\$15	\$14
Crisp fried calamari with homemade tartare sauce	\$15.5	\$14.5
Tiger prawn salad with crème fraiche, heirloom carrots, du puy lentils & pumpkin seeds	\$16.5	\$15.5
Scallops (4) grilled on half shell with potato, bacon & leek cream	\$17.5	\$16.5
Crisp fried school prawns in shell with chilli salt & lemon	\$16	\$15
Soup of the day with herb crutons	\$10	\$9.5
Sydney Rock oysters		
Natural ½ doz	\$21	\$19.5
doz	\$30	\$28.5
Kilpatrick, mornay, ½ doz	\$22	\$20.5
medley doz	\$32	\$30.5

3 course menu

\$45 / \$42.5

entrée

Crisp fried calamari with homemade tartare sauce

Bresaola with soft cooked egg, parmesan, radish & rocket salad

Soup of the day with herb crutons

main

Braised chicken breast roasted with pork belly, potato, leek & walnut cream sauce

Pan fried pork loin scaloppine on mash with apple prune compote & crackle pieces

Grilled Atlantic salmon fillet with creamy potato bake, broccolini fritters & tarragon butter sauce

desserts

Short pastry tartlet with French style pastry cream, warm pear & caramel

Soft chocolate sponge with vanilla cream, raspberry compote & roasted coconut shavings

Marina's Edge house made gelato selection (up to 3 flavours)

main

	V	M
Beef short ribs braised with red wine & garlic, served with chips & American style slaw	\$34	\$32.5
Braised chicken breast roasted with pork belly, potato, leek & walnut cream sauce	\$26	\$24.5
Qld barramundi fillet with lemon scented cous cous, Sicilian eggplant caponata	\$29.5	\$28
Pan fried pork loin scaloppine on mash with apple prune compote & crackle pieces	\$26	\$24.5
Grilled Atlantic salmon fillet with creamy potato bake, broccolini fritters & tarragon butter sauce	\$31	\$29.5
BBQ scotch fillet steak on mash with green pepper & mushroom sauce	\$32	\$30.5
Battered fish with chips, salad & tartare sauce	\$22	\$20.5
Lobster grilled in a creamy mornay sauce till golden with chips	Half \$34 Full \$52	\$32.5 \$49.5
Marina's edge seafood platter for two	\$85	\$82
oysters natural, tiger prawns, with half lobster mornay	\$110	\$107
smoked salmon, battered fish, with full lobster mornay	\$125	\$125
scallops gratin', calamari. Served with chips, slaw, fruits.		
Course ground lamb sausages with creamy mash & eggplant relish	\$26	\$24.5

bread & sides

Soft garlic bread	\$5
Grilled flatbread with tomato mayo	\$6
Broccolini fritters with shaved parmesan & lemon	\$9
Creamy mashed potato	\$7
Chips	\$7
Garden salad	\$9
Greek salad	\$12

kids

\$19 / \$18

Kids menu includes main, dessert & activity pack

Crumbed chicken & chips
Margherita pizza
Battered fish & chips
Lamb sausage & mash

Ice cream & topping
Chocolate cake with cream