

Menu

MARINAS EDGE \$85 SET

ENTREE

Oysters GF

1/2 dozen natural oysters with vinaigrette

Seared Queensland Scallops GF

Cauliflower puree, ponzu & fish roe

Alaskan King Crab & Prawn Stack

Avocado mousse, croutons, flying fish roe & micro herbs

Crispy Squid Salad

Mesclun leaves, cherry tomato's, onion, aioli & passionfruit coulis

Lamb Souvlaki

Roasted pepper salsa, tzatziki & pita bread

Burrata & Prosciutto Salad GF

Tomatoes, cucumber, onion, cos lettuce & basil with apple balsamic dressing

MAIN

Char Grilled Chicken Supreme GF

Crushed potatoes, bacon, green peas, truffle, broccolini & gravy

Grilled Fish of the Day GF

Crushed potatoes, peas, green beans, semi dried tomato & herb mayo

Half WA Rock Lobster

Choice between - Mornay, Garlic butter or Natural

Served with chips & Greek salad

Chargrilled Pinnacle Scotch fillet GF

Served Medium - Mashed potato, pumpkin puree, BBQ corn & gravy

Half Rack Ribs

Slow cooked & based in BBQ sauce served with chips

Roasted Gippsland Lamp Rump GF

Served Medium - Parmesan mash, broccolini & gravy

DESSERT

Dessert of the Day

Ask your server for today's dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Apple & Mixed Berry Crumble Tart

Apples, mixed berries & vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato