

MARINAS EDGE

\$75 SET

Two Course - Choice between - Entree & Main OR Main & Dessert

ENTREE

Oysters GF

1/2 dozen natural oysters with vinaigrette

Seared Queensland Scallops GF

Celeriac puree with chorizo & roast capsicum salsa

Alaskan King Crab & Prawn Stack

Avocado mousse, flying fish roe, black sesame & sea salt tuile

Calamari Rings

Crumbed calamari rings with tartare sauce

Lamb Souvlaki

Served with pita bread, tabouli & tzatziki

Roast Pumpkin Salad GF

Quinoa, toasted hazelnuts, cherry tomato, feta cheese, pepitas & green goddess dressing

MAIN

Char Grilled Chicken Supreme GF

Crushed rosemary potatoes, sautéed silverbeet, baby carrot & gravy

Grilled Barramundi Fillet GF

Crushed potatoes, green beans, semi dried tomato & dill pickle 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

Mushroom Risotto GF VEG VGR

Portobello mushrooms, spinach, chives, crème fraiche & grana padano

DESSERT

Dessert of the Day

Ask your server for today's dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Apple, Rhubarb & Strawberry Crumble Tart

Served with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato