



Menu

MARINAS EDGE \$69 SET

ENTREE

Calamari Rings

Crumbed calamari rings with tartare sauce

Smoked Salmon Salad GF

Mesclun leaves, horseradish crème fraiche, baby capers, Spanish onion & gremolata

Grilled Chicken Souvlaki

Served with pita bread, tabouli & tzatziki

Roasted Beetroot Salad GF VEG

Tomato, mesclun leaves, pomegranate, feta cheese, candied walnuts, radish, whipped beetroot mascarpone & molasses dressing

Grilled Prawn Cutlets

Soft tortilla, tomato salsa & hollandaise sauce

MAIN

Grilled Chicken Supreme GF

Crushed potatoes, butter bean puree, baby carrot, green beans & gravy

Roasted Pork Striploin GF

Crushed potato, fennel, celery & green apple salad, broccolini & gravy

Grilled Barramundi Fillet GF

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

Ratatouille Linguine VEG VGR

Zucchini, eggplant, red capsicum, onion, napoletana sauce & grana padano

250g Riverina Top Cut Sirloin GF

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

Chicken Parmigiana

Ham, mozzarella cheese, Napoletana sauce, chips & salad

DESSERT

Dessert of the Day

Ask your server for todays dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato