

Menu

MARINAS EDGE

\$85 SET

ENTREE

Oysters GF

1/2 dozen natural oysters with vinaigrette

Seared Queensland Scallops GF

Burnt butter, baby capers & lemon

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

Burrata GF VEG

Heirloom tomatoes, pickled onion, basil, olive oil & aged balsamic

MAIN

Grilled Chicken Supreme GF

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

Roast Eggplant GF VEGAN

Green Goddess dressing, quinoa, crispy chickpeas & pomegranate molasses

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