

NO Split Bills Items subject to availability & change without notice 10% surcharge applies on Public Holidays



INSTANT MEMEBERSHIP

BREAD

	V	Μ
Tomato Bruschetta on baguette, parmesan cheese & aged balsamic	12.2	10.9
Honey, Chilli, Cheese bread	9.9	7.9
on Turkish bread		
Garlic Bread on soft white roll	6.9	4.9
Trio of Dips Taramasalata, hummus, tzatziki served with toasted Tu	18.9	17.5
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bread



Any dietary requirements please inform your waiter

ENTRÉE		V	Μ
Oysters	1/2 Doz	35.5	29.9
Choice of Natural, Mornay, Kilpatrick or Mixed	1 Doz	59.9	55.9
Chilled Tiger Prawns 1/2kg GF		37.5	33.5
Served with cocktail sauce			
Alaskan King Crab & Prawn Stack		27.9	24.9
Avocado mousse, flying fish roe, black sesame & sea	salt tuile		
Seared Queensland Scallops GF		27.9	24.9
Burnt butter, baby capers & lemon			
Burrata VEG GF		29.5	26.5
Heirloom tomatoes, pickled onion, basil, olive oil & age	ed balsam	nic	
Add toasted Turkish bread 3.0			
Lamb Souvlaki		27.5	23.9
Served with pita bread, tabouli & tzatziki			
Chicken Souvlaki		23.2	18.9
Served with pita bread, tabouli & tzatziki			
Tiger Prawn Tacos		24.5	22.9
Panko crumbed prawns, slaw, pickled onion & srirach	ia mayo		
Pumpkin Arancini		19.5	16.9
Stuffed with brie & served with aioli			
Roasted Beetroot Salad GF VEG VGR		19.9	17.9
Tomato, mesclun leaves, pomegranate, feta cheese,	candied v	walnuts,	
radish, whipped beetroot mascarpone & molasses dr	ressing		
Grilled Octopus GF		26.5	24.9
Confit fennel puree, potato, Sicilian olives, tomato &	dill oil		
Add toasted Turkish bread 3.0		07 5	10.0
Fried Calamari Rings Available in main size add \$7		23.5	19.9
Crumbed calamari rings with tartare sauce			

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MAINS

		V	Μ
Grilled Barramundi Fillet GF		38.5	33.9
Crushed potatoes, green beans, semi dried tomato & dill	pickle m	nayo	
Western Australia Rock Lobster	whole	89.9	77.9
Choice of Mornay, Garlic Butter or Natural	Half	54.9	47.9
Served with chips & Greek salad			
Chilli Prawn & Crab Linguini		38.5	34.9
Tiger Prawn cutlets & blue swimmer crab meat in a chilli r	napoleta	na sauce	Э
Seafood Saffron Risotto GF		39.5	35.9
Barramundi, prawns, vongole, mussels, fresh tomato & pa	arsley		
Roasted Pork Striploin GF		34.9	31.9
Crushed potato, fennel, celery & green apple salad, broco	colini & g	iravy	
Vongole Spaghetti		36.9	32.9
Squid ink spaghetti, clams, sopressa salami, cherry toma	to, chili 8	& parsley	with
verjuice & saffron emulsion			
Ratatouille Linguine VEG VGR		27.2	25.2
Zucchini, eggplant, red capsicum, onion, napoletana sauc	ce & grar	na padar	10
Giant Pork Ribs DF	Full Rack	< 64.9	59.9
Slow cooked & basted in BBQ sauce served with chips	Half Rac	k 41.9	37.9
Grilled Chicken Supreme GF		31.9	27.9
Crushed potatoes, butter bean puree, baby carrot, green	beans &		
Beer Battered Fish		29.9	26.9
Served with chips, salad & tartare sauce		_ / • /	_0.7
Roasted Lamb Rump GFR		34.9	31.9
Served Medium - Sweet potato mash, sautéed spinach, c	eleriac p	ouree & r	ed
wine jus		28.9	25.9
Roast Eggplant GF VEGAN			
Whipped tahini, quinoa, crispy chickpeas & pomegranate molasses			
GFR = Gluten Free On Request			$\langle \rangle$

VGR= Vegan On Request

	V	M	
Angus Beef Burger	26.9	23.9	
Cheese, Lettuce, tomato, onion, pickles, burger sauce, chips & c	onion rings	8	
Chicken Burger	26.9	23.9	
Crispy buttermilk chicken, cheese, slaw, pickles, sriracha mayo	& chips		
Chicken Parmigiana	31.7	27.5	
Ham, mozzarella cheese, napoletana sauce chips & salad			
Chicken Schnitzel	28.5	24.9	
Served with chips & salad - <u>add y</u> our choice of sauce for \$3			

STEAKS

All steaks are Gluten Free, MSA certified Angus Beef sourced from NSW & VIC

300g Pinnacle Scotch Fillet	MBS2+	GF	100% grass fed	53.9	49.9
250g Riverina Top Cut Sirloin	MBS2+	GF	100% grain fed	39.9	36.9
300g Pinnacle Rump	MBS2+	GF	100% grass fed	38.9	35.9
200g Southern Prime Eye Fillet	t	GF	100% grass fed	50.9	46.9
500g Black Angus Sirloin	MBS2+	GF	100% grain fed	70.9	65.9
ADD HALF LOBST	ER 34.8	Мо	rnay or Garlic Bu	utter	

All steaks are served with <u>Mashed potato, pumpkin puree & BBQ Corn</u> Sauces - Gravy, Mushroom, Pepper, Béarnaise or BBQ rib sauce

PLATTERS

Seafood Platter

Natural oysters, smoked salmon, Balmain bug, whole blue swimmer crab, fresh & grilled prawns, fried calamari, Fried fish, chips & garden salad

Substitute fried fish for Grilled Barramundi Fillets 30.0

Surf & Turf Platter

Natural oysters, smoked salmon, fresh prawns, Balmain Bug, Whole blue swimmer crab, 1/2 rack pork ribs, top cut sirloin, grilled chicken souvlaki, chips, garden salad, béarnaise & gravy sauce

ADD LOBSTER TO ANY PLATTER

HALF LOBSTER 45.8 FULL LOBSTER 70.9

Any dietary requirements please inform your waiter

142.9 1<mark>29.9</mark>

152.9 140.9

KIDS MEALS



12years old & under All kids meals are served with ice cream for dessert

16.9 Crumbed Chicken & Chips Battered Fish & Chips Calamari Rings & Chips Cheeseburger & Chips Linguine with napoletana sauce & cheese

SIDES

	V	Μ
Maple glazed baby carrots with pepitas & garlic yoghurt GF	14.9	12.9
Broccolini with almond, olive oil & lemon GF VEG	14.9	13.5
Bowl of chips VEG	9.9	8.5
Potato wedges with sour cream & sweet chilli VEG	15.5	13.0
Beer battered onion rings with sriracha mayo VEG	9.9	8.5
Green beans, pan fried with garlic butter GF VEG VGR	12.9	11.5
BBQ corn with garlic butter GF	12.9	11.5

SALADS

Greek salad GF VEG	16.9	14.9
Iceberg lettuce, tomato, cucumber, onion, feta & olives		
Garden salad GF VEGAN	11.9	10.9
Musclun leaves, tomato, cucumber & onion		
Caesar salad	18.9	16.9
Cos lettuce, bacon, egg, croutons & parmesan cheese <u>Add crispy chicken tenders or smoked salmon 6.0</u>		
Rocket, Pear, Candied Walnut & Parmesan Salad GF VEG	16.9	14.9

DESSERT

	V	Μ
Flourless Chocolate Cake GF	16.9	14.9
Raspberry coulis, strawberry & vanilla bean gelato		
Apple, Rhubarb & Strawberry Crumble Tart	17.5	15.5
Served with vanilla bean gelato		
Mango Panna Cotta GF	17.9	16.0
Mango coulis, fresh mango & roasted coconut		
Pavlova GF	17.9	16.0
Passionfruit, mixed berries & Chantilly cream		
Lemon Cheesecake	17.9	16.0
Almond biscuit base, lemon curd & Chantilly cream		
Sticky Date Pudding	17.5	15.5
Butterscotch sauce, almond praline & vanilla bean gelato		
Cheese Plate	22.9	19.9
Assortment of cheese, fruit jam, mixed nuts & lavosh		
Gelato	17.9	15.9
3 scoops of gelato from our daily selection		
Affogato GF	10.5	9.2
Scoop of vanilla bean gelato served with a shot of hot espresso)	

Add Frangelico 6.5 | Baileys 7.0| Kahlua 7.0| Sambuca 7.0



PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS

SCAN QR INSTANT MEMEBERSHIP INSTANT DISCOUNTS

SPEC	MARINAS EDGE	GHTS
Monday	FROM 5PM	
	GRILLED BARRAMUNDI D POTATO, BROCCOLINI, SEMIDRIED TOM BUTTER SAUCE	\$17.9 ATO & LEMON DILL
uesday Serv	* 300G RUMP STEAK ED WITH MASHED POTATO & CHOICE OF	\$17.9 SAUCE
SAUCES-O	GRAVY, MUSHROOM, PEPPER, BBQ RIB SAUCE OR BÉ	ARNAISE \$89.9
FRESH & GRILLED PRAV	SEAFOOD PLATTER OKED SALMON, BALMAIN BUG, WHOLE BL WNS, FRIED CALAMARI, FRIED FISH, CHIPS LOBSTER HALFLOBSTER 34.8 FULL LOBSTE	S & GARDEN SALAD
Thursday	PORK RIBS	\$19.9
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Item	TERMS & CONDITIONS APPLY s subject to availability & change without no	otice <u>edge</u> _{restaurant}