

Menu

MARINAS EDGE \$69 SET

ENTREE

Calamari Rings

Crumbed calamari rings with tartare sauce

Prawn Toast

Chilled QLD Tiger prawns with dill mayo, avocado & flying fish roe on toasted brioche

Grilled Chicken Souvlaki

Served with pita bread, tabouli & tzatziki

Beetroot Salad VEG VGR

Roasted beetroot, mixed lettuce, cherry tomatoes, candied walnuts, stracciatella & pomegranate dressing

Grilled Prawn Cutlets

Soft tortilla, tomato salsa & hollandaise sauce

MAIN

Grilled Chicken Supreme GF

Creamy garlic potato, zucchini, edamame & corn succotash with gravy

Roasted Pork Striploin GFR

Crushed potato, broccolini, sautéed cabbage, apple compote & gravy

Grilled Barramundi Fillet GF

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

Pumpkin & Sage Risotto VEG VGR GF

Kent pumpkin, sage, burnt butter & grana padano

250g Sirloin Steak 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