

Menu

MARINAS EDGE

\$85 SET

ENTREE

Oysters GF

1/2 dozen natural oysters with vinaigrette

Grilled Octopus GF DF

Cauliflower skordalia, potato, confit cherry tomato & gremolata

Blue Swimmer Crab & Prawn Stack

Avocado mousse, flying fish roe, black sesame & croutons

Salt & Pepper Squid

Chilli lime aioli

Lamb Souvlaki

Served with pita bread, tabouli & tzatziki

Tempura Zucchini Flowers VEG

Stuffed with ricotta & semi dried tomato tapenade served with aioli

MAIN

Grilled Chicken Supreme GF

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

Grilled Barramundi Fillet GF

Crushed potatoes, green beans, confit cherry tomatoes & dill pickle mayo

Half WA Rock Lobster

Choice between - Mornay, Garlic butter or Natural

Served with chips & Greek salad

300g Scotch Fillet Steak GF

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

Half Rack Ribs

Slow cooked & based in BBQ sauce served with chips

Mushroom Ragu Linguine VEG VGR

Slow cooked porcini & oyster mushrooms in a red wine & tomato sauce with shaved parmesan

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