

Menu

MARINAS EDGE

\$59 SET

Two Course - Choice between - Entree & Main **OR** Main & Dessert
Only one menu selection applies per table

ENTREE

Salt & Pepper Squid (I)

Chilli lime aioli

Prawn Toast (A)

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 GF

Roasted beetroot, mixed lettuce, candied walnuts, whipped ricotta & pomegranate dressing

Grilled Prawn Cutlets (I) GFR

Soft tortilla, tomato salsa & hollandaise sauce

MAIN

Grilled Chicken Supreme GF

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

Roasted Pork Striploin GFR

Mashed potato, braised cabbage, apple compote, broccolini & apple cider jus

Grilled Barramundi Fillet (A) GF

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

Mushroom Ragu Linguine VEG VGR

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

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 today's dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato

Items subject to availability & change without notice

SEAFOOD ORIGIN: (A) = AUSTRALIAN (I) = IMPORTED

marina's
edge
restaurant