Menu

MARINAS EDGE

$75 SET

Two Course - Choice between - Entree & Main **OR** Main & Dessert

Only one menu selection applies per table

ENTREE

Oysters (A) GF

1/2 dozen natural oysters with vinaigrette

Grilled Octopus (I) GF DF

Cauliflower skordalia, potato, confit cherry tomato & gremolata

Blue Swimmer Crab & Prawn Stack (A)

Avocado mousse, flying fish roe, black sesame & croutons

Salt & Pepper Squid (I)

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 (A) GF

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

Half WA Rock Lobster (A)

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 todays 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

marina's edge restaurant

Items subject to availability & change without notice

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