marina's edge restaurant

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

ST GEORGE MOTOR BOAT CLUB

SCAN QR
INSTANT MEMEBERSHIP
INSTANT DISCOUNTS

BREAD

	V	M
Prawn Toast (M) Chilled tiger prawns with dill mayo, avocado & salmon roe on toasted brioche	21.9	19.5
Tomato Bruschetta on baguette, parmesan cheese & balsamic glaze	13.2	11.9
Honey, Chilli, Cheese Bread on Turkish bread	11.5	9.5
Garlic Bread on soft white roll	8.9	6.5
Trio of Dips Taramasalata, hummus, tzatziki served with toasted Turkish bread	19.9	18.5

Any dietary requirements please inform your waiter

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

ENTRÉE

		V	M
Oysters (A) Choice of Natural, Mornay, Kilpatrick or Mixed	1/2 Doz 1 Doz	39.9 71.9	34.9 64.9
Chilled Tiger Prawns 1/2kg (A) GF Served with cocktail sauce		45.0	40.5
Blue Swimmer Crab & Prawn Stack (M) GFR Avocado mousse, salmon roe & croutons		29.9	26.9
Beetroot Salad VEG GF VGR Roasted beetroot, mixed lettuce, candied walnuts, whipped ricotta & pomegranate dressing		24.5	22.5
Burrata GF VEG Medley cherry tomatoes, basil & balsamic Add toasted Turkish bread 3.0		31.5	27.5
Chicken Souvlaki Served with pita bread, tabouli & tzatziki		26.2	24.5
Lamb Souvlaki Served with pita bread, tabouli & tzatziki		28.9	27.5
Prawn Tacos (I) Panko crumbed prawns, slaw, pickled onion & sriracha mayo		26.9	24.9
Tempura Zucchini Flowers VEG Stuffed with lemon whipped ricotta served with aioli		26.5	23.9
Salmon & Prawn Ceviche (A) GF Medley tomatoes, capers, avocado, jalapeno, salmon roe, lime dressing & corn chips		33.5	29.9
Grilled Octopus (I) GF DF Romesco sauce, chorizo, potato, shaved almonds & chimichurri Add toasted Turkish bread 3.0		31.9	27.9
Salt & Pepper Squid (I) Chilli lime aioli		26.5	23.9

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MAINS

		V	M
Grilled Barramundi Fillet (A) GF		44.9	39.9
Crushed potatoes, green beans, confit cherry tomatoes & dill pickle mayo			
Western Australia Rock Lobster (A)	whole	104.9	91.9
Choice of Mornay, Garlic Butter or Natural	Half	64.9	56.9
Served with chips & Greek salad			
Chilli Prawn Linguine (I)		38.5	35.9
Prawn cutlets & spinach in a chilli napoletana sauce			
Seafood Risotto (M) GF		39.5	35.9
Fish, octopus, mussels & prawns in a saffron marinara sauce			
Roasted Pork Striploin GF		36.9	33.9
Crushed potato, pickled slaw, broccolini & gravy			
Barramundi & Prawn Spaghetti (M)		39.9	35.9
Cherry tomato, chilli, garlic, parsley, extra virgin olive oil & pangritata			
Giant Pork Ribs DF	Full Rack	67.9	61.9
Slow cooked & basted in BBQ sauce served with chips	Half Rack	46.9	39.9
Grilled Eggplant GF VEG VGR		29.9	26.9
Chat potatoes, mediterranean vegetable salsa, tomato sugo & ricotta			
Grilled Chicken Supreme GF		36.9	32.9
Mash potato, romesco, asparagus, sauteed spinach & chimichurri			
Beer Battered Fish (I) DF		32.9	29.9
Served with chips, salad & tartare sauce			
Roasted Lamb Rump GFR		41.9	37.9
Harissa potatoes, zucchini, tabouli & tzatziki			

VGR = Vegan On Request
GFR = Gluten Free On Request
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	V	M
Angus Beef Burger	29.4	26.9
Cheese, lettuce, tomato, onion, pickles, burger sauce & chips		
Chicken Burger	28.9	25.9
Crispy buttermilk chicken, cheese, slaw, pickles, sriracha mayo & chips		
Chicken Parmigiana	33.7	29.5
Ham, mozzarella cheese, napoletana sauce, chips & salad		
Chicken Schnitzel	29.5	25.9
Served with chips & salad - add your choice of sauce for $3		

STEAKS

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

300g Scotch Fillet	*MBS2+*	GF	59.9	53.9
250g Angus Sirloin	*MBS2+*	GF	44.9	40.9
300g Rump	*MBS2+*	GF	40.9	37.9

(A) **ADD HALF LOBSTER 58.9** Mornay or Garlic Butter

All steaks are served with ***Mashed potato, pumpkin puree & BBQ Corn***

Sauces - Gravy, Mushroom, Pepper, Béarnaise or BBQ rib sauce

PLATTERS

Seafood Platter (M) 145.9 132.9

Natural oysters, Balmain bug, whole blue swimmer crab, fresh & grilled prawns, salt & pepper squid, fried fish, chips & garden salad

Substitute fried fish for Grilled Barramundi Fillets 40.0

Surf & Turf Platter (A) 156.9 145.9

Natural oysters, fresh prawns, Balmain bug, whole blue swimmer crab, 1/2 rack pork ribs, 300g rump steak , grilled chicken souvlaki, chips, garden salad, béarnaise & gravy

ADD LOBSTER TO ANY PLATTER

(A) *HALF LOBSTER* ***58.9*** (A) *FULL LOBSTER* ***98.9***

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KIDS MEALS

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

16.9

Crumbed Chicken & Chips

Battered Fish & Chips (I)

Cheeseburger & Chips

Linguine with napoletana sauce & cheese

SIDES

	V	M
Broccolini with almond, olive oil & lemon GF VEG	14.9	13.5
Bowl of chips VEG	12.9	9.9
Potato wedges with sour cream & sweet chilli VEG	15.9	14.5
BBQ corn with garlic butter GF	12.9	11.5
Mashed Potato GF VEG	9.9	9.5
Greek Salad GF VEG Iceberg lettuce, tomato, cucumber, onion, feta & olives	17.9	15.9
Garden Salad GF VEGAN Mesclun leaves, tomato, cucumber & onion	12.9	11.9
Caesar Salad Cos lettuce, bacon, egg, croutons & parmesan cheese	18.9	16.9

Add Crispy Chicken Tenders or Smoked Salmon (I) **8.0**

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DESSERT

	V	M
Mango & Passionfruit Pavlova GF Fresh mango, passionfruit curd, toasted coconut & berries	17.9	16.0
Apple, Rhubarb & Strawberry Crumble Tart Served with vanilla bean gelato	17.9	16.0
Panna Cotta GF Vanilla & elderflower, poached peach, raspberry coulis & toasted almond	17.9	16.0
Pecan Blondie Salted caramel sauce, vanilla bean gelato & toasted pecans	17.9	16.0
Flourless Chocolate Cake GF Vanilla bean gelato & caramel tuille	17.9	16.0
Sticky Date Pudding Butterscotch sauce, almond praline & vanilla bean gelato	17.9	16.0
Cheese Plate Assorted cheeses, fruit jam, mixed nuts & lavosh	28.9	25.9
Gelato 3 scoops of gelato from our daily selection	17.9	15.9
Affogato GF Scoop of vanilla bean gelato served with a shot of hot espresso	12.8	10.9

***Add** Frangelico 7.5 | Baileys 8.0| Kahlua 8.0| Sambuca 8.0*

PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS

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FROM 5PM

DINNER Specials

Monday

$21.90

GRILLED BARRAMUNDI (A)

SERVED WITH CRUSHED POTATO, BROCCOLINI, SEMIDRIED TOMATO & LEMON DILL BUTTER SAUCE

Tuesday

$21.90

300G RUMP STEAK

SERVED WITH MASHED POTATO & CHOICE OF SAUCE
SAUCES - GRAVY, MUSHROOM, PEPPER, BBQ RIB SAUCE OR BÉARNAISE

Wednesday

1/2 PRICE

OYSTERS (A)

HALF DOZEN & DOZEN OYSTERS - NATURAL, MORNAY OR KILPATRICK

Thursday

$24.90

PORK RIBS

HALF RACK PORK RIBS SERVED WITH CHIPS

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