MARINAS EDGE

3 COURSE SET MENU

$69 PER PERSON

ENTRÉE

SALT & PEPPER SQUID (I)

Chilli lime aioli

PRAWN TOAST (M)

Chilled tiger prawns with dill mayo, avocado & salmon roe on toasted brioche

GRILLED CHICKEN SOUVLAKI

Served with pita bread, tabouli & tzatziki

BEETROOT SALAD GF VEG VGR

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

Mash poato, romesco, asparagus, sauteed spinach & chimichurri

ROASTED PORK STRIPLOIN GF

Crushed potato, pickled slaw, broccolini & gravy

GRILLED BARRAMUNDI FILLET (A) GF

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

GRILLED EGGPLANT GF VEG VGR

Chat potatoes, mediterranean vegetable salsa, tomato sugo & ricotta

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

Items subject to availability & change without notice

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

marina's edge restaurant