MARINAS EDGE

# 3 COURSE SET MENU

$85 PER PERSON

## ENTRÉE

**OYSTERS** (A) GF

*1/2 dozen natural oysters with vinaigrette*

**GRILLED OCTOPUS** (I) GF DF

*Romesco sauce, chorizo, potato, shaved almonds & chimichurri*

**BLUE SWIMMER CRAB & PRAWN STACK** (M)

*Avocado mousse, salmon roe & croutons*

**SALT & PEPPER SQUID** (I)

*Chilli lime aioli*

**LAMB SOUVLAKI**

*Served with pita bread, tabouli & tzatziki*

**TEMPURA ZUCCHINI FLOWERS** VEG

*Stuffed with lemon whipped ricotta served with aioli*

## MAIN

**GRILLED CHICKEN SUPREME** GF

*Romesco, asparagus, sauteed spinach & chimichurri*

**HALF WA ROCK LOBSTER** (A)

*Choice between - Mornay, Garlic butter or Natural*
*Served with chips & Greek salad*

**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*

**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*

## 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 (M) = MIXED*