MARINAS EDGE

2 COURSE SET MENU

$75 PER PERSON

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

Only one menu selection applies per table

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