

Menu

MARINAS EDGE

\$89 SET

ENTREE

Oysters GF

1/2 dozen natural oysters with vinaigrette

Seared Queensland Scallops GF

Creamy leek & fish roe

Alaskan King Crab & Prawn Stack

Avocado mousse, croutons, flying fish roe & micro herbs

Calamari Rings

Bread crumbed calamari rings with tartare sauce

Lamb Souvlaki

Roasted pepper salsa, tzatziki & pita bread

MAIN

Char Grilled Chicken Supreme GF

Crushed potatoes, bacon, green peas, truffle, broccolini & gravy

Grilled Fish of the Day GF

Crushed potatoes, wilted spinach, semi dried tomato & herb mayo

Half WA Rock Lobster

Choice between - Mornay, Garlic butter or Natural

Served with chips & Greek salad

Chargrilled Southern Prime Tenderloin 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 today's dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Apple & Mixed Berry Crumble Tart

Apples, mixed berries & vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato