

Menu

MARINAS EDGE
\$69 SET

ENTREE

Calamari Rings

Bread crumbed calamari & tartare sauce

Smoked Salmon Salad GF

Panache lettuce, horseradish crème fraiche, baby capers, Spanish onion & gremolata

Grilled Chicken Souvlaki

Served with pita bread, tabouli & tzatziki

Roasted Beetroot Salad GF VEG

Tomato, green beans, onion, mesclun leaves, pomegranate, candied walnuts, whipped mascarpone & gremolata

Grilled Prawn Cutlets

Soft tortilla, tomato salsa & hollandaise sauce

MAIN

Grilled Chicken Supreme GFR

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

Roasted Pork Striploin GF

Crushed garlic potato, slaw & gravy

Grilled Barramundi Fillet GF

Crushed potatoes, green beans, semi dried tomato & salsa verde mayo

Roasted Eggplant GF VEGAN

Whipped tahini, quinoa, crispy chickpeas & pomegranate molasses

250g Riverina Top Cut Sirloin GF

Served Medium - *Mashed potato, pumpkin puree, BBQ corn & gravy*

Chicken Parmigiana

Ham, mozzarella cheese, Neapolitan sauce, chips & salad

DESSERT

Dessert of the Day

Ask your server for today's dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato

marina's
edge
restaurant