

# MARINAS EDGE

\$75 SET

Two Course - Choice between - Entree & Main OR Main & Dessert

## ENTREE

### Oysters GF

1/2 dozen natural oysters with vinaigrette

### Seared Queensland Scallops GF

Toasted hazelnuts, flying fish roe, lemon & herb dressing

### Alaskan King Crab & Prawn Stack

Avocado mousse, croutons, flying fish roe & micro herbs

### Calamari Rings

Bread crumbed calamari & tartare sauce

### Lamb Souvlaki

Served with pita bread, tabouli & tzatziki

### Burrata Salad GF

Tomato, cucumber, orange, pickled eschalots, cos lettuce, crispy basil & apple balsamic dressing

## MAIN

### Char Grilled Chicken Supreme GFR

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

### Grilled Barramundi Fillet GF

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

### Half WA Rock Lobster

Choice between - Mornay, Garlic butter or Natural

Served with chips & Greek salad

### Chargrilled Pinnacle Scotch fillet GF

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

### Half Rack Ribs

Slow cooked & based in BBQ sauce served with chips

### Mushroom Risotto GF VEG VGR

Portobello mushrooms, spinach, chives, crème fraiche & grana padano

## DESSERT

### Dessert of the Day

Ask your server for today's 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