

Menu

MARINAS EDGE \$85 SET

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 & Mixed Berry Crumble Tart

Apples, mixed berries & vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato