

Marina's

MARINAS EDGE

\$59 SET

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

ENTREE

Calamari Rings

Crumbed calamari rings with tartare sauce

Smoked Salmon Salad GF

Mesclun leaves, horseradish crème fraiche, baby capers, Spanish onion & gremolata

Grilled Chicken Souvlaki

Served with pita bread, tabouli & tzatziki

Roasted Beetroot Salad GF VEG

Tomato, mesclun leaves, pomegranate, feta cheese, candied walnuts, whipped beetroot mascarpone & molasses dressing

Grilled Prawn Cutlets

Soft tortilla, tomato salsa & hollandaise sauce

MAIN

Grilled Chicken Supreme GF

Crushed rosemary potatoes, sautéed silverbeet, baby carrot & gravy

Roasted Pork Striploin GF

Crushed garlic potato, celeriac puree, broccolini, brussel sprouts & gravy

Grilled Barramundi Fillet GF

Crushed potatoes, green beans, semi dried tomato & dill pickle 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, Napoletana sauce, chips & salad

DESSERT

Dessert of the Day

Ask your server for todays dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato