

# Menu

## MARINAS EDGE

\$69 SET

### 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*