



marina's
edge
restaurant

NO Split Bills
Items subject to availability & change without notice
10% surcharge applies on Public Holidays



SCAN QR
INSTANT MEMBERSHIP
INSTANT DISCOUNTS

BREAD

	V	M
Prawn Toast Chilled QLD Tiger prawns with dill mayo, avocado & flying fish roe on toasted brioche	18.9	17.5
Tomato Bruschetta on baguette, parmesan cheese & aged balsamic	12.2	10.9
Honey, Chilli, Cheese bread on Turkish bread	9.9	7.9
Garlic Bread on soft white roll	6.9	4.9
Trio of Dips Taramasalata, hummus, tzatziki served with toasted Turkish bread	18.9	17.5

Any dietary requirements please inform your waiter



ENTRÉE

		V	M
Oysters	1/2 Doz	35.5	29.9
Choice of Natural, Mornay, Kilpatrick or Mixed	1 Doz	59.9	55.9
Chilled Tiger Prawns 1/2kg GF		37.5	33.5
Served with cocktail sauce			
Alaskan King Crab & Prawn Stack		27.9	24.9
Avocado mousse, flying fish roe, black sesame & sea salt tuile			
Seared Queensland Scallops GF		27.9	24.9
Burnt butter, baby capers & lemon			
Burrata VEG GF		29.5	26.5
Heirloom tomatoes, pickled onion, basil, olive oil & aged balsamic			
Add toasted Turkish bread 3.0			
Lamb Souvlaki		27.5	23.9
Served with pita bread, tabouli & tzatziki			
Chicken Souvlaki		23.2	18.9
Served with pita bread, tabouli & tzatziki			
Tiger Prawn Tacos		24.5	22.9
Panko crumbed prawns, slaw, pickled onion & sriracha mayo			
Pumpkin Arancini VEG		19.5	16.9
Stuffed with brie & served with aioli			
Roasted Beetroot Salad GF VEG VGR		19.9	17.9
Tomato, mesclun leaves, pomegranate, feta cheese, candied walnuts, radish, whipped beetroot mascarpone & molasses dressing			
Grilled Octopus GF		26.5	24.9
Confit fennel puree, potato, Sicilian olives, tomato & dill oil			
Add toasted Turkish bread 3.0			
Fried Calamari Rings Available in main size add \$7		23.5	19.9
Crumbed calamari rings with tartare sauce			



MAINS

	V	M
Grilled Barramundi Fillet GF	38.5	33.9
Crushed potatoes, green beans, semi dried tomato & dill pickle mayo		
Western Australia Rock Lobster	whole 89.9	77.9
Choice of Mornay, Garlic Butter or Natural	Half 54.9	47.9
Served with chips & Greek salad		
Chilli Prawn & Crab Linguini	38.5	34.9
Tiger Prawn cutlets & blue swimmer crab meat in a chilli napoletana sauce		
Seafood Saffron Risotto GF	39.5	35.9
Barramundi, prawns, vongole, mussels, fresh tomato & parsley		
Roasted Pork Striploin GF	34.9	31.9
Crushed potato, fennel, celery & green apple salad, broccolini & gravy		
Vongole Spaghetti	36.9	32.9
Squid ink spaghetti, clams, sopressa salami, cherry tomato, chili & parsley with verjuice & saffron emulsion		
Ratatouille Linguine VEG VGR	27.2	25.2
Zucchini, eggplant, red capsicum, onion, napoletana sauce & grana padano		
Giant Pork Ribs DF	Full Rack 64.9	59.9
Slow cooked & basted in BBQ sauce served with chips	Half Rack 41.9	37.9
Grilled Chicken Supreme GF	31.9	27.9
Crushed potatoes, butter bean puree, baby carrot, green beans & gravy		
Beer Battered Fish	29.9	26.9
Served with chips, salad & tartare sauce		
Roasted Lamb Rump GFR	34.9	31.9
Served Medium - Sweet potato mash, sautéed spinach, celeriac puree & red wine jus		
Roast Eggplant GF VEGAN	28.9	25.9
Green Goddess dressing, quinoa, crispy chickpeas & pomegranate molasses		

GFR = Gluten Free On Request

VGR= Vegan On Request

Angus Beef Burger

Cheese, Lettuce, tomato, onion, pickles, burger sauce, chips & onion rings

26.9 23.9

Chicken Burger

Crispy buttermilk chicken, cheese, slaw, pickles, sriracha mayo & chips

26.9 23.9

Chicken Parmigiana

Ham, mozzarella cheese, napoletana sauce chips & salad

31.7 27.5

Chicken Schnitzel

Served with chips & salad - add your choice of sauce for \$3

28.5 24.9

STEAKS

All steaks are Gluten Free, MSA certified Angus Beef sourced from NSW & VIC

300g Pinnacle Scotch Fillet	MBS2+	GF	100% grass fed	53.9	49.9
250g Riverina Top Cut Sirloin	MBS2+	GF	100% grain fed	39.9	36.9
300g Pinnacle Rump	MBS2+	GF	100% grass fed	38.9	35.9
200g Southern Prime Eye Fillet		GF	100% grass fed	50.9	46.9
500g Black Angus Sirloin	MBS2+	GF	100% grain fed	70.9	65.9

ADD HALF LOBSTER 45.8 Mornay or Garlic Butter

All steaks are served with **Mashed potato, pumpkin puree & BBQ Corn Sauces** - Gravy, Mushroom, Pepper, Béarnaise or BBQ rib sauce

PLATTERS

Seafood Platter

Natural oysters, smoked salmon, Balmain bug, whole blue swimmer crab, fresh & grilled prawns, fried calamari, Fried fish, chips & garden salad

142.9 129.9

Substitute fried fish for Grilled Barramundi Fillets 30.0

Surf & Turf Platter

Natural oysters, smoked salmon, fresh prawns, Balmain Bug, Whole blue swimmer crab, 1/2 rack pork ribs, top cut sirloin, grilled chicken souvlaki, chips, garden salad, béarnaise & gravy sauce

152.9 140.9

ADD LOBSTER TO ANY PLATTER

HALF LOBSTER 45.8

FULL LOBSTER 70.9

Any dietary requirements please inform your waiter

KIDS MEALS

12years old & under
All kids meals are served with ice cream for dessert

16.9

Crumbed Chicken & Chips

Battered Fish & Chips

Calamari Rings & Chips

Cheeseburger & Chips

Linguine with napoletana sauce & cheese

SIDES

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Maple glazed baby carrots with pepitas & garlic yoghurt GF	14.9	12.9
Broccolini with almond, olive oil & lemon GF VEG	14.9	13.5
Bowl of chips VEG	9.9	8.5
Potato wedges with sour cream & sweet chilli VEG	15.5	13.0
Beer battered onion rings with sriracha mayo VEG	9.9	8.5
Green beans, pan fried with garlic butter GF VEG VGR	12.9	11.5
BBQ corn with garlic butter GF	12.9	11.5

SALADS

Greek salad GF VEG	16.9	14.9
Iceberg lettuce, tomato, cucumber, onion, feta & olives		
Garden salad GF VEGAN	11.9	10.9
Musclun leaves, tomato, cucumber & onion		
Caesar salad	18.9	16.9
Cos lettuce, bacon, egg, croutons & parmesan cheese <u>Add</u> crispy chicken tenders or smoked salmon 6.0		
Rocket, Pear, Candied Walnut & Parmesan Salad GF VEG	16.9	14.9

DESSERT

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Flourless Chocolate Cake GF

16.9

14.9

Raspberry coulis, strawberry & vanilla bean gelato

Apple, Rhubarb & Strawberry Crumble Tart

17.5

15.5

Served with vanilla bean gelato

Mango Panna Cotta GF

17.9

16.0

Mango coulis, fresh mango & roasted coconut

Pavlova GF

17.9

16.0

Passionfruit, mixed berries & Chantilly cream

Lemon Cheesecake

17.9

16.0

Almond biscuit base, lemon curd & Chantilly cream

Sticky Date Pudding

17.5

15.5

Butterscotch sauce, almond praline & vanilla bean gelato

Cheese Plate

22.9

19.9

Assortment of cheese, fruit jam, mixed nuts & lavosh

Gelato

17.9

15.9

3 scoops of gelato from our daily selection

Affogato GF

10.5

9.2

Scoop of vanilla bean gelato served with a shot of hot espresso

Add Frangelico 6.5 | Baileys 7.0 | Kahlua 7.0 | Sambuca 7.0



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PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS