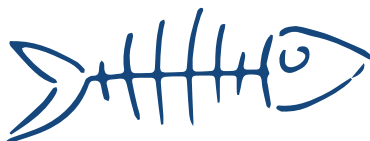




MENU

WELCOME TO — THE MARINA CAFE —

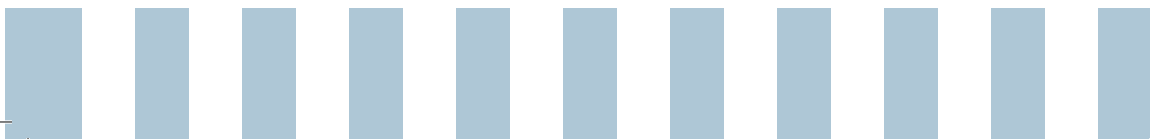


TO START

Mixed Australian Olives	9
Sydney Rock Oysters w namjim coriander & crispy eshallots	3 for 16/ 6 for 30
Burrata GFO w confit cherry tomatoes, pesto, roast pine nuts & chargrilled sourdough	23
Crisp Fried Squid GF DF (Entree/Main) w house made sweet chilli & lime dipping sauce Add side of green papaya salad GF DF +10	23/34
S&P Silken Tofu DF w fresh herbs, shallot, pickled ginger, fermented yellow bean dressing, lemon & caramelised garlic	21
Cooked Queensland Tiger Prawns GF DF w coconut chilli jam, gem lettuce leaves, cucumber, fresh herbs, roast peanuts & lime	28
Individual Bass Strait Scallop GF DF chargrilled in the shell w crispy pork belly, green mango, fresh herbs & smoked eshallot chilli lime relish	10 ea
Crispy Schezuan Chicken Drumettes GF DF w tamarind caramel & lime	23
Chargrilled Sourdough GFO - w olive oil & balsamic - w roast garlic butter & parsley	9 10

MAINS

Spring Bay Mussels GFO DF w white wine, nduja, roast tomato, fregola, curly parsley & chargrilled sourdough	33
Bouillabaisse GFO DFO w saffron, white wine, garlic, mirepoix, potatoes, blue swimmer crab, tiger prawns, market fish, S.A mussels, parsley & chargrilled sourdough w roast garlic butter	44



Market Fish (please ask your waiter)

Fillet 38 / Crispy Fried Whole Fish 44 / Chargrilled Tiger Prawns 39

served w choice of one side:

- Chermoula, tahini yogurt & fennel, orange & pomegranate salad GF
- Steamed Asian greens w XO butter and lemon GF
- Hand cut chips w tartare & lemon GF DF
- Green papaya salad w chilli jam & nam jim GF DF

House Made Tagliatelle DFO

w tiger prawns, blue swimmer crab, white wine, roast tomatoes, chilli & pangritata 37

OR

w zucchini ribbons, pesto, burrata & roast pine nuts 32

Crispy Duck Salad GF DF 38

w watermelon, cucumber, roasted cashews, Thai basil, chilli jam dressing & lime

Marina Cafe Burger GFO DFO 30

w 100% wagyu beef, free range bacon, provolone cheese, pickled beetroot, tomato, onion, iceberg, pickles, house BBQ relish & aioli sauce w hand cut chips + extra patty (150g) 10

House Made Yellow Curry of Braised Lamb Shoulder GF DF 38

w potatoes, pickled cucumber, bean sprouts & steamed rice

Riverina Black Angus Scotch Fillet MBS 2+ 42

(Market steak upgrade available please ask your waiter) w choice of one side:

- Rocket leaves, basil, parmesan & rosemary lemon bagna cauda GF DFO
- Mushroom, thyme & Sherry cream sauce w hand cut chips GF

SIDES

Hand Cut Chips GF DF 10

Green Salad w house chardonnay vinaigrette dressing 10

Green Papaya Salad GF DF w house made nam jim & lime 10

Steamed Asian Greens GF w XO butter and lemon 10

Basmati Rice 6

Chargrilled Sourdough

- w olive oil & balsamic 9

- w roast garlic butter & parsley 10

EXTRAS

House Made Sauces tomato relish, BBQ relish, chilli jam or aioli 3ea

Parmesan 3

Breads gluten free bread substitute +1 or extra piece of sourdough add +2

GF - gluten free DF - dairy free GFO - gluten free option DFO - dairy free option.
Up to 1.5% charge on Credit Cards • 10% Surcharge on Sundays & Public holidays.



DRINKS

Allpress Espresso/Macchiato 4

Coffee

Long black, flat white, cappuccino, latte, piccolo latte, hot chocolate, mocha, chai latte 4.5/5.5

Extras

Decaf, coffee shot, soy milk, almond milk, oat milk +1

House made syrup vanilla/caramel/chocolate, malt +1

Loose Leaf Tea Pots

Brewed Masala Chai Tea - w your choice of milk 6.5

English Breakfast / Earl Grey Blue Flower served - w milk on side 5.5

Herbal - Chamomile / Peppermint / Silver Jasmine / Sencha / Lemongrass / Russian Caravan 5.5

COLD DRINKS

Antipodes Sparkling Water 500ml 6 1litre 10

Fresh Lemon Lime & Bitters - fresh lemon & lime, ice, sugar syrup, bitters & sparkling water 8.5

Iced Drinks

Iced Latte - cold milk, ice, espresso 4.5/5.5

Egyptian Iced Tea - house brewed & sweetened Egyptian iced tea 7.5

Iced Coffee - cold milk, house made ice cream, & espresso 8.5

Iced Chocolate - cold milk, house made ice cream & house made chocolate syrup 8.5

House Squeezed Juice

OJ / Apple 7.5

Blend of Three 9

Choose 1 base: Apple, Orange or Carrot - Choose 2 more: celery, ginger, beetroot, kale, apple, orange, carrot

add another fruit +1.5

Frappes

Coffee Frappe - blended w cold milk, ice, house made ice cream & espresso 8

Chocolate Frappe - blended w cold milk, ice, house ice cream & house made chocolate syrup 8

Pineapple Apple & Mint / Mixed berry / Mango - blended frozen fruit & apple juice 9

Smoothies

Mixed Berry / Mango / Banana 9

- w milk, frozen fruit, Greek yogurt, honey & house made ice cream

add another fruit +1.5

Milkshakes

Chocolate / Strawberry / Vanilla / Caramel - w house made syrups & ice cream 8

Thick Shakes

Chocolate / Strawberry / Caramel - w malt, house made syrup & ice-cream 10

Fizz

Lemonade, Coke/Diet Coke/Coke Zero 4

Tonic Water/Soda Water 4.5

Ginger Beer 5

