

WELCOME TO THE MARINA CAFE

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.

TO START

Mixed Australian Olives	9
Sydney Rock Oysters w namjim coriander & crispy eshallots	3 for 16/ 6 for 30
Baked Burrata GFO w spiced eggplant house dukkah & 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, le & caramelised garlic	21 mon
Chargrilled Queensland Tiger Prawns GF DF w house satay sauce & pickled cucumber	28
Pan Seared Bass Strait Scallops GF w celeriac purée crispy bacon & curly parsley (6 scallops served individually on ceramic spoons)	26
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
Spring Bay Mussels GFO DF	33

w white wine, nduja, roast tomato, fregola, curly parsley & chargrilled sourdough

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

w jus, spiced eggplant, a tahini yogurt sauce, fennel, pomegranate & house dukkah	30
House Made Tagliatelle DFO - w tiger prawns, blue swimmer crab, white wine, roast tomatoes, chilli & pangritata OR	37
- w zucchini ribbons, pesto, burrata & roast pine nuts	32
Crispy Duck Salad GF DF w watermelon, cucumber, roasted cashews, Thai basil, chilli jam dressing & lime	38
Marina Cafe Burger GFO DFO w 100% wagyu beef, free range bacon, provolone cheese, pickled beetroot, tomato, onion, gem lettuce, pickles, house BBQ relish & aioli sauce w hand cut chips + extra patty (150g) 10	30

20

42

MARKET SEAFOOD

Fish Fillet 38 / Fried Whole Fish 44 / Queensland Tiger Prawns 39

Please ask your waiter for the fish of the day

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

MARKET STEAK

Please ask your waiter for the steak of the day

served w choice of one side:

- celeriac purée, jus, steamed greens & miso butter GF
- house mussaman curry w roast onions, pickled ginger, roast peanuts & hand cut chips GF DF

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

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