

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

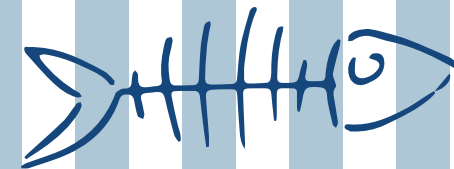
Chocolate / Strawberry / Vanilla / Caramel - w house made syrups & ice cream 8

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



TAKE-AWAY MENU

WELCOME TO
THE MARINA CAFE



LIGHT MENU

Smashed Avocado GFO/DFO w ricotta & lemon on chargrilled sourdough	12
Bacon, Egg & Avo Roll GFO/DF w smashed avocado, rocket, aioli & chilli jam	14
BLAT Roll GFO/DF w free range bacon, lettuce, smashed avocado & tomato w BBQ aioli	14
Pan Roasted Ham & Cheese Sourdough Toasty GFO DFO free range ham & cheese	14
Chargrilled Sourdough Salad Sandwich GFO/DF w avocado, cucumber, tomato, house made pickled beetroot, shallots, rocket & aioli add free range ham GF DF +3 add smoked salmon GF DF + 3 add provolone cheese GF +2	14
Fraser Island Blue Swimmer Crab Omelette GF/DF w green papaya, fresh herbs, nam jim, chilli jam & lime	24

LUNCH AVAILABLE FROM 12PM

STARTERS

Baked Burrata GFO w spiced eggplant house dukkah & chargrilled sourdough	21
Salt & Pepper Squid GF DF (Entree/Main) w house made sweet chilli & lime dipping sauce - add side of green papaya salad GF DF +9	21/31
Salt & Pepper Silken Tofu DF w fresh herbs, shallot, pickled ginger, fermented yellow bean dressing, lemon & caramelised garlic	19
Chargrilled Queensland Tiger Prawns GF DF w house satay sauce & pickled cucumber	25
Crispy Schezuan Chicken Drumettes GF DF w tamarind caramel & lime	21
Chargrilled Sourdough GFO w olive oil & balsamic	8
w roast garlic butter & parsley	9

MAINS

Spring Bay Mussels GFO DF w white wine, nduja, roast tomato, fregola, curly parsley & chargrilled sourdough	30
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	40
Marina Cafe Burger GFO DFO w 100% wagyu beef, free range bacon, provolone cheese, pickled beetroot, tomato, onion, iceberg, pickles, house BBQ relish & aioli sauce w hand cut chips - add extra patty (150g) +7	25
Twice Cooked Lamb Shoulder GF w jus, spiced eggplant, a tahini yogurt sauce, fennel, pomegranate & house dukkah	35
House Made Tagliatelle DFO - w tiger prawns, blue swimmer crab, white wine, roast tomatoes, chilli & pangritata	34
OR - w zucchini ribbons, pesto, burrata & roast pine nuts	29
Crispy Duck Salad GF DF w watermelon, cucumber, roasted cashews, Thai basil, chilli jam dressing & lime	35
Market Fish (please ask staff for fish of the day) Fish Fillet 35 / Fried Whole Fish 40 / Queensland Tiger Prawns 36 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	36
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	38

SIDES

Hand Cut Chips	9
Green Salad w house chardonnay vinaigrette dressing	9
Green Papaya Salad w house made nam jim & lime	9
Steamed Asian Greens w XO butter and lemon	9
Basmati Rice	5.5
Chargrilled Sourdough - w olive oil & balsamic	8
- w roast garlic butter & parsley	9

Up to 1.5% charge on Credit Cards.

10% Surcharge on Sunday & Public holidays.

GF - gluten free DF - dairy free GFO - gluten free option DFO - dairy free option.