



BAR MENU

WELCOME TO

— **THE MARINA CAFE** —

The Marina Cafe offers a handpicked selection of wines from esteemed wine regions in Australia & around the globe and is designed to enhance your dining experience.

BEER & CIDER

Pirate Life Pale Ale 5.4% Adelaide	15
Stone & Wood Pacific Ale , Byron Bay	13
4 Pines Pale Ale , Manly	11
Coopers Pale Ale , Adelaide	10
Asahi Super Dry , Japan	10
Singha Lager , Thailand	10
Crown Lager , Australia	10
Guinness Draught (440 ml), Ireland	14
Corona Extra , Mexico	10
Peroni Nastro Azzurro , Italy	10
The Hills Apple Cider , Adelaide Hills	11
Cascade Light , Tasmania	10
Heaps Normal Quiet XPA (non alcoholic), Canberra	11

WINE LIST

(For alcohol free wines available please ask your waiter)

SPARKLING

	Gls	Btl
Farina Prosecco Extra Dry DOC Veneto, Italy <i>Bright, lively citrus fruit flavours with notes of tangerine & green apple beautifully balanced.</i>	12	52
Dalwood Blanc de Blanc NV Hunter Valley, NSW <i>100% Chardonnay, this delicious Sparkling has green & golden apple citrus a perfect way to start.</i>	11	49
Emmalene Sparkling Pinot Noir Rose <i>Lovely Strawberry fruit with layered citrus notes, elegant with a crisp lingering finish .</i>	13	60
Lacourte-Godbillon Terroirs d'Equiel Premier Cuvee Champagne, France <i>This is an amazing handcrafted Growers Champagne showing superior quality & very limited. Delightful honeysuckle, white jasmine, a lingering pleasant freshness, an outstanding Champagne.</i>		120

ROSÉ

	Gls	Btl
Lou Parais Rose Provence, France <i>Strawberries & white flowers with hints of vanilla, a Provence rose with harmony & elegance</i>	12	52
Mazi Rose McLaren Vale, SA <i>Enticing florals follow with light cherry strawberry & pomegranate citrus, this light styled Rose has great balance, delicious & a perfect Provence style.</i>	11	50

WHITE

	Gls	Btl
Corduroy Riesling Claire Valley, SA (Vegan) <i>Great length and depth on the palate with grapefruit & limes, fresh mandarin citrus fruit finish.</i>	13	59
Coates Riesling Adelaide Hills, SA (Vegan) <i>Lime, fresh kiwifruit, lemongrass with refreshing citrus notes which enlivens the palate.</i>		64
Dalwood Estate Semillon Hunter Valley, NSW <i>A delicious example of this fantastic varietal with vibrant lemon & lime citrus notes.</i>	11	50
Soho Sauvignon Blanc Marlborough, NZ. (Vegan) <i>Loaded with tropical lushness, freshly cut citrus, vibrant fine texture lead to a juicy finish.</i>	12	55
Nashdale Lane Fume Blanc Orange NSW (Organic) <i>Subtle tropical & citrus fruit with added texture from light oak giving this Sauv added dimension & certain drinkability.</i>	12	54
Table of Plenty Fiano Gundagai, NSW <i>Delicate aromatics of bright stone fruits, apricot & subtle spice, backed by cleansing acidity, a refreshing minerality & textural finish.</i>	10	45
Wangolina Gruner Veltliner Mt Benson, SA <i>Lovely tropical melon & underlying citrus characters. The palate has a layered lovely texture complimented by a focused citrus finish.</i>		56
Cavedon Pinot Grigio King Valley, VIC <i>Fresh soft pear & red apple citrus notes, a wonderful balanced structure perfect for seafood dishes & those looking for a light subtle white wine.</i>	11	49
Greywacke Pinot Gris Marlborough, NZ (vegan) <i>Luscious poached pears & fresh Nashi pear with Orange citrus fruit & hints of Almond. A Delicious textural wine with a lengthy citrus finish.</i>	14	65
Emmalene Chardonnay Adelaide Hills, SA (Vegan) <i>Balanced citrus hinting at mature lime & grapefruit with a beautifully weighted citrus texture & an elegant finish a delicious.</i>	13	58
McHenry Hohnen Laterite Hills Chardonnay Margaret River, WA <i>Medium-bodied in style, an initial burst of lemon & white peach great citrus & light hints of subtle oak, a delicious Margaret River Chardonnay</i>	16	72
Greywacke Chardonnay Marlborough, NZ (Vegan) <i>A delicious full style of Chardonnay with Apricot marmalade, pink grapefruit all brought together with warm buttered brioche.</i>		88
Novum Chardonnay Marlborough, NZ (Vegan) <i>A seriously excellent wine, with very subtle oak structure lovely layers of Apricot & Nashi pear, if you are looking for a reason to celebrate look no further.</i>		98
Hartford Court Russian River Chardonnay Sanoma, California (Vegan) <i>Mandarin peel, white blossom nectarine, seductive & rich, this Chardonnay is powerful in fruit concentration yet restrained & layered one you will remember.</i>		115

RED

	Gls	Btl
Cavedon Pinot Noir King Valley, VIC (Vegan) <i>Layered cherry, strawberry succulent plum unveil velvety textures for this juicy elegant Pinot.</i>	13	55
Gala Pinot Noir Cranbrook, Tasmania <i>This opulent Pinot shows light red cherry & blackcurrant with a lovely balance between redcurrant citrus & soft delicate tannins with a hint of bramble lovely & sophisticated.</i>	14	64
Dacey Bannockburn Pinot Noir Central Otago, NZ (Vegan) <i>A layered Central Otago Pinot with power & sophistication excellent length & one to remember.</i>		82
Rusden Driftsand GSM Tasmania (Vegan) <i>Loads of rich fruit & spice. Perfume, hints of florals from the Grenache, with raspberry, apricot & some dark berry fruit sweetness balanced by the Christmas spice.</i>	11	49
Oats Ends Tempranillo Margaret River, WA (Vegan), WA <i>Lifted aroma of cherries with a hint of wild herbs a mouthful of juicy red cherry and warm, ripe strawberry fruit an amazing Spanish like style.</i>	12	54
Fetherston Camellia Cabernet Malbec Yarra Valley, VIC (Vegan) <i>Brooding blackberry, cassis, light cherry & dark chocolate are supported by velvety tannins & spiced oak an excellent medium bodied blend.</i>	12	52
McHenry Hohnen Cabernet Sauvignon McLaren Vale, SA (vegan) <i>Blackcurrant & violets with sweet liquorice layered dark chocolate & silky soft tannins.</i>	13	55
Coates Cabernet Sauvignon Langhorne Creek, SA (Vegan) <i>Vibrant, crisp redcurrant & blackberry flavours are seamlessly wrapped in complexity & body from the extended barrel maturation, such a delicious Cabernet.</i>		65
Nashdale Lane Syrah Orange, NSW (vegan) <i>Luscious plum, cherry & raspberry fruit flavours occupy centre stage, while the soft French oak influence provides further depth of flavour, a great local Shiraz.</i>	11	46
Dalwood Shiraz Hunter Valley, NSW (Vegan) <i>Rich red berry brooding fruits with hints of Mocha & light lashings of dark chocolate leading to a fine long velvet finish.</i>	12	50
School Days Shiraz Barossa Valley, SA <i>Rich red berry brooding fruits with hints of Mocha & light lashings of dark chocolate leading to a fine long velvet finish.</i>	14	68
Rusden Black Guts Shiraz Barossa Valley, SA (Vegan) <i>Rich fruit perfume, hints of florals juicy medium-bodied with raspberry, apricot & dark berry fruit sweetness, well balanced by the spice & a lovely soft finish.</i>		105
2016 Costagna Sauvage Syrah Beechworth, VIC (Biodynamic, Vegan) <i>Generous dark berry to ripe red fruit & hints of blackberry, with herbs, spices, brooding, yet is finely drawn & perfectly balanced. A treat & delight on the senses.</i>		99

COCKTAILS

Pomegranate Mimosa 15

Dalwood Blanc de Blanc pomegranate juice & a slice of orange

Limoncello & Raspberry Spritz 17

Limoncello w muddled raspberries topped w prosecco & served on ice

Muddled Vodka Lemon Lime & Bitters 18

Vodka, diced lemon & lime, sugar syrup & soda served on ice with a dash of bitters

Classic Margarita 19

Tequila, Cointreau, fresh lime juice & sugar syrup shaken & served on ice in a salt rimmed glass

Passionfruit Margarita 19

Tequila, Cointreau, fresh lime juice & passionfruit shaken & served on ice in a salt rimmed glass

Spicy Margarita 19

Tequila, Cointreau, fresh lime juice, sugar syrup & jalapeños shaken & served on ice in a chilli salt rimmed glass

Frozen Mango Daiquiri 18

Bacardi rum, mango & lime juice blended with ice

Thai Bloody Mary 18

Vodka, tomato juice & house namjim served on ice w fresh lemon & cucumber

Salted Maple Old Fashioned 20

Woodford reserve bourbon, maple syrup & bitters served on ice w a slice of orange & a pinch of salt

Vietnamese Espresso Martini 20

Vodka, Tia Maria, fresh espresso & condensed milk shaken on ice & then strained

Negroni 20

Gin, Vermouth rosso, Campari, shaken & served on ice with orange zest

Up to 1.5% charge on Credit Cards.
10% Surcharge on Sunday & Public holidays.

