



THE Marina HOTEL

LUNCH 12-2:30pm
DINNER 6-9pm

entrees

GARLIC BREAD	V	9
CHEESE & BACON BREAD		13
PRAWN BRUSCHETTA		17
King prawn, avocado & tomato salsa with chipotle aioli. 2 pieces		
ARANCINI BALLS		15
Pumpkin, fetta, sundried tomato & pesto aioli		
COFFIN BAY OYSTERS	½ Doz. 20 Doz. 33	
NATURAL	cocktail sauce & lemon	GF
KILPATRICK	crispy bacon & kilpatrick sauce	GF
MORNAY	parmesan & prosciutto	
PARMESAN SCALLOPS	GF	20
6 half shell hervey bay scallops with parmesan & prosciutto crumb		
MARINA DUCK SPRING ROLLS		14
Plum sauce. 2 pieces		
SEAFOOD TASTING PLATE		32
Prosciutto scallops, kilpatrick oysters, spencer gulf king prawns, lemon pepper calamari, house dip & crispy pita		
CRISPY SPICED CHICKEN TENDERS	GF	15
Ranch dipping sauce		
CRUMBED CAMEMBERT	V	15
Spicy plum sauce & crispy pita		
WEDGES	V	11
Sweet chilli sauce & sour cream		
SUPREME WEDGES		14
Bacon, cheese, spring onion, sweet chilli & sour cream		
SWEET POTATO FRIES	garlic aioli GF V	12
CHIPS	tomato sauce & garlic aioli GF V	8



burgers

CHICKEN & BACON		19
Crispy spiced chicken, bacon, garlic aioli, cheese, tomato & lettuce on turkish bun with chips		
MARINA BEEF		23
Local beef, bacon, caramelised onion, garlic aioli, cheese, tomato & lettuce on turkish bun with chips		
HALOUMI BURGER		19
Fried haloumi, caramelised onion, garlic aioli, tomato & lettuce on turkish bun with chips		
ADD	Fried egg	1.50
	Gluten free bread	GF 3.50

salads

CAESAR		18
Cos lettuce, bacon, croutons, poached egg, parmesan & light creamy dressing		
PUMPKIN & FETTA	GF V	18
Roast pumpkin, fetta, beetroot, slivered almonds, mixed lettuce, seeded mustard dressing & balsamic glaze drizzle		
MANGO & AVOCADO	GF V	18
Mango, avocado, red capsicum, cherry tomato, cucumber, mixed lettuce & citrus dressing		
ASIAN SALAD	GF V	18
Asian vegetable slaw, vermicelli noodle, chilli vinaigrette, peanuts & fried shallots		
ADD	Crispy spiced chicken	GF 6
	Lemon pepper calamari	6
	Crispy pork belly	GF 6
	Peppered lamb	GF 9

pizza

	9"	12"
HAWAIIAN	18	22
Shaved leg ham, pineapple		
BBQ CHICKEN	19	24
Chicken, bacon, red onion, BBQ sauce		
MEAT LOVERS	19	24
Beef, bacon, pepperoni, onion, BBQ sauce		
SEAFOOD	22	26
King prawn, mussel, calamari, scallop, anchovy, spring onion, creamy sauce		
SUPREME	18	24
Pepperoni, ham, capsicum, mushroom, pineapple, olives, onion		
VEGETARIAN	V 18	22
Pumpkin, spinach, fetta, caramelised onion, sundried tomato, pesto		
ADD	Gluten free base	GF 3.50 4



mains

STUFFED CHICKEN	GF	30
Ham, camembert & avocado stuffed chicken breast with beurre blanc sauce & choice of seasonal veg & mash OR chips & salad		
LAMB LOIN	GF	32
Pepper crusted lamb loin with sweet potato mash, seasonal vegetables, roast tomato & red wine jus		
200G FILLET MIGNON		36
Angus beef fillet wrapped in smoky bacon with mushroom sauce & choice of seasonal veg & mash OR chips & salad		
350G SCOTCH FILLET	GF	41
Beef scotch fillet with chips & salad		
BEEF SCHNITZEL		20
Crumbed beef with chips & salad		
CHICKEN SCHNITZEL		20
Crumbed chicken with chips & salad		

sauces

GRAVY, HERB & GARLIC,	3
PEPPERCORN, HOLLANDAISE, MUSHROOM, DIANNE	3.50
PARMIGIANA, HAWAIIAN, KILPATRICK, RED WINE JUS GF	4.50
SEAFOOD	12
garlic prawn, calamari, mussel & scallop	
CREAMY GARLIC PRAWNS	12
4 king prawns	

children

KIDS MEAL	12
Choice of meal, paddle pop & activity bag	
FISH & CHIPS	
BOLOGNAISE PASTA WITH CHEESE	
NUGGETS & CHIPS	
PIZZA - HAWAIIAN OR CHEESE	
SCHNITZEL & CHIPS - BEEF OR CHICKEN	



seafood

KING GEORGE WHITING	34
Panko crumbed, battered or grilled with chips salad & house tartare	
LEMON PEPPER CALAMARI	26
Marina Hotel specialty served with chips, salad & house tartare	
CRISPY SKIN ATLANTIC SALMON GF	32
Pan seared with seasonal vegetables, roast tomato, new potatoes & beurre blanc sauce	
BLUE FIN TUNA STEAK GF	35
With avocado salsa, baby spinach & garlic aioli	
LOCAL MUSSEL POT	26
Local mussels in a white wine, fresh herb & chilli neapolitan sauce with crusty bread	
GARLIC PRAWNS	23
Spencer gulf king prawns in a creamy garlic sauce with jasmine rice	
CHILLI SEAFOOD LINGUINI	31
King prawns, calamari, scallops, mussels, chilli, garlic, fresh tomato, parmesan, fresh herbs, white wine rosé sauce	
MARINA SEAFOOD BASKET	38
Panko crumbed whiting, chilled king prawns, lemon pepper calamari, parmesan prosciutto scallops, chips, salad & house tartare	

desserts

CHURROS & ICE-CREAM V	12
Dusted in sugar cinnamon with chocolate sauce	
MARS BAR CHEESECAKE V	13
Caramel sauce	
BLACK CHOC CHERRY CAKE V	13
Chocolate ganache	
LEMON LIME TART V	13
Mascapone cream	
NUT SUNDAE V	8
Ice-cream, crushed peanuts & topping chocolate, strawberry, caramel, vanilla or lime	
CHEESE PLATE V	15
Trio of cheese, date relish, dried fruits, crispy pita & crackers	