



THE Marina HOTEL

LUNCH

12-2:30pm

DINNER

SUN-THURS 5.30-8.30pm

FRI-SAT 5.30-9PM

entrees

GARLIC BREAD	V	9
LOADED CHEESE & BACON BREAD		15
Crispy ciabatta stuffed with garlic butter, parsley, bacon & spring onions, brushed with sweet chilli sauce & a side of sour cream		
PRAWN BRUSCHETTA		17
King prawns, avocado, tomato salsa & cheese with chipotle aioli (2 pieces)		
HALOUMI FRIES	V	15
Lightly seasoned in lemon pepper, served with crispy ciabatta & black garlic aioli		
COFFIN BAY OYSTERS	½ Doz. 21 Doz. 34	
NATURAL	cocktail sauce & lemon	GF
KILPATRICK	crispy bacon & Kilpatrick sauce	GF
KIMCHI	spicy kimchi on fresh oysters	GF
PARMESAN SCALLOPS		20
6 half shell Hervey Bay scallops topped with a herb butter & parmesan crust		
PEKING DUCK WONTONS		15
Crispy wontons stuffed with Peking duck, spicy kimchi, served with a side of Asian slaw & sesame soy sauce (6 pieces)		
SEAFOOD TASTING PLATE		32
Hervey Bay half shell scallops, Kilpatrick oysters, Spencer Gulf king prawns & lemon pepper calamari		
WEDGES	V	11
Sweet chilli sauce & sour cream		
SUPREME WEDGES		14
Bacon, cheese, spring onion, sweet chilli sauce & sour cream		
SWEET POTATO FRIES	GF V	12
Black garlic aioli		
CHIPS	GF V	9
Tomato sauce		

burgers

AMERICAN STYLE BEEF BURGER	24
Thick beef pattie, battered onion rings, mild mustard, cheddar cheese, pickles, tomato & lettuce on a brioche bun with chips	
HALOUMI BURGER	19
Fried haloumi, caramelised onion, black garlic aioli, tomato & lettuce on a brioche bun with chips	
ADD Gluten free bread	GF 3.50

salads

CAESAR SALAD	18
Cos lettuce, crispy bacon, croutons, poached egg, parmesan & light creamy dressing	
PUMPKIN & FETTA SALAD	GF V 18
Chunky roasted pumpkin, fetta, beetroot, slivered almonds, mixed lettuce, seeded mustard dressing & balsamic glaze drizzle	
CRUNCHY NOODLE SALAD	GF 18
Asian vegetable slaw, crunchy noodles, chilli vinaigrette, peanuts & fried shallots	
ADD grilled chicken	GF 6
lemon pepper calamari	6
haloumi	GF 7

pizza

HAWAIIAN	22
Shaved leg ham, pineapple, mozzarella & nap sauce	
BUTCHERS BLOCK	24
Beef, bacon, pepperoni, ham, mozzarella, BBQ sauce & finished with hollandaise sauce	
SEAFOOD BIANCO	26
King prawn, mussel, calamari, scallop, anchovy, spring onion, mozzarella, creamy sauce	
SUPREME	24
Pepperoni, ham, capsicum, mushroom, pineapple, olives, onion, mozzarella, nap sauce	
VEGETARIAN	V 22
Pumpkin, spinach, fetta, caramelised onion, chargrilled capsicum, pesto, mozzarella, nap sauce	
ADD gluten free base	GF 4



GF = Gluten Free

V = Vegetarian

NB: Not all ingredients listed. Please advise staff of dietary requirements



main

CHICKEN POCKET

Turkish apricots, brie & toasted almonds in a chicken breast wrapped in prosciutto, served with beurre blanc sauce with your choice of seasonal veg & mash OR chips & salad

500G LAMB SHANK

Slow braised lamb shank in a rich tomato sauce, with creamy mash, seasonal veg & gravy

250G FILLET MIGNON

GF

Beef fillet wrapped in smoky bacon, served with mushroom sauce & your choice of seasonal veg & mash OR chips & salad

350G SCOTCH FILLET

GF

Premium grain fed beef scotch fillet, served with chips & salad

250G BEEF SCHNITZEL

Crumbed beef with chips & salad

250G CHICKEN SCHNITZEL

Crumbed chicken with chips & salad

sauces

GRAVY, HERB & GARLIC,

PEPPERCORN, HOLLANDAISE,
MUSHROOM, DIANNE

PARMIGIANA, HAWAIIAN, KILPATRICK,

INDULGENT SEAFOOD

Prawns, calamari, mussels & scallops in a rich creamy garlic & herb sauce

children

KIDS MEAL

Choice of meal, paddle pop & activity bag

FISH & CHIPS

BOLOGNAISE PASTA WITH CHEESE

NUGGETS & CHIPS

PIZZA 6" - HAWAIIAN OR CHEESE

SCHNITZEL & CHIPS - BEEF OR CHICKEN



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seafood

27

KING GEORGE WHITING

34

Panko crumbed, battered or grilled with chips salad & house tartare

26

LEMON PEPPER CALAMARI

26

Marina Hotel specialty served with chips, salad & house tartare

36

CRISPY SKIN ATLANTIC SALMON GF

32

Pan seared with seasonal vegetables, roast tomato, new potatoes & beurre blanc sauce

41

NANNYGAI CRUSTA

32

Topped with a herb & parmesan crust, served with chat potatoes, roasted tomatoes, wilted spinach & beurre blanc sauce

20

LOCAL MUSSEL POT

26

Local mussels in a white wine, fresh herb & chilli Neapolitan sauce, served with crusty bread

20

DEVILLED SCALLOPS

29

A dozen scallops wrapped in crispy bacon, served with a rich mild chilli sauce & Jasmine rice

3

CHILLI SEAFOOD LINGUINI

31

Spencer Gulf king prawns, calamari, scallops, mussels, salmon, chilli, garlic, fresh tomato & herbs, in a white wine rosé sauce, topped with parmesan

3.50

4.50

12

MARINA SEAFOOD BASKET

38

Panko crumbed whiting, whole Spencer Gulf king prawns, lemon pepper calamari, devilled scallops, 2 fresh oysters, chips, salad & house tartare

desserts

12

CHURROS & ICE-CREAM

V

12

Lovingly prepared by Reece, dusted in cinnamon sugar & served with chocolate sauce

CHILLI CHOCOLATE TART

V

12

Shortcrust pastry filled with a decadent chocolate infused chilli ganache, with berry coulis & whipped cream

EATON MESS

GF V

12

Light and fluffy meringue with berry coulis, praline & Chantilly cream

NUT SUNDAE

V

8

Ice-cream, crushed peanuts, wafers & choice of topping (chocolate, strawberry, caramel)