



THE *Marina*  
HOTEL

LUNCH  
12-2:30pm  
DINNER  
SUN-THURS 5.30-8.30pm  
FRI-SAT 5.30-9pm

## Starters

GARLIC BREAD	V	9
SUPREME BREAD		15
Ciabatta stuffed with garlic butter, bacon & spring onions brushed with sweet chilli sauce & 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, beetroot jam & dukkah		
COFFIN BAY OYSTERS	½ Doz. 21 Doz. 34	
NATURAL	cocktail sauce & lemon	GF
KILPATRICK	crispy bacon & kilpatrick sauce	GF
MORTON BAY BUG TAILS	E 25 / M 40	
With thermidor sauce, herb & parmesan crust, crispy potato bites & herb bread		
TASTE OF EYRE PICKLE PLATE	GF	22
Local pickled calamari, prawns, octopus & mussels with fresh papaya salad		
STICKY HONEY SOY PORK BITES		14
Battered pork with sesame seeds, fried shallots & crispy noodles		
SEAFOOD TASTING PLATE		35
King prawns, lemon pepper calamari, oysters kilpatrick, morton bay bug tail, pickled octopus in fresh papaya salad & ciabatta bread		
WEDGES	V	11
Sweet chilli sauce & sour cream		
SUPREME WEDGES		14
Bacon, cheese, spring onion, sweet chilli sauce & sour cream		
SWEET POTATO FRIES	V	12
Lemon aioli		
CHIPS	GF V	9
Tomato sauce		

## Salads

THAI BEEF SALAD	GF	24
Thai marinated beef, cucumber, carrot, cherry tomatoes, coriander, mint & nam jim dressing		
CAESAR SALAD		18
Cos lettuce, crispy bacon, croutons, boiled egg, parmesan & light creamy dressing		
QUINOA SESAME SALAD	V GF	18
Tri coloured quinoa, asparagus, sugar snap peas, carrot, cherry tomatoes, spring onion & tahini dressing		
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 prawns, mussels, calamari, scallops, anchovies, spring onion, mozzarella, creamy sauce		
SUPREME		24
Pepperoni, ham, chargrilled capsicum, mushroom, pineapple, olives, onion, mozzarella, nap sauce		
VEGETARIAN	V	22
Pumpkin, spinach, fetta, caramelised onion, chargrilled capsicum, pesto, mozzarella, nap sauce		
SEAFOOD DUO		25
King prawns, blue swimmer crab, prosciutto, red onion, rocket, cracked black pepper, mozzarella, creamy garlic sauce		
ADD	gluten free base	GF 4



GF = Gluten Free    GFO = Gluten Free Optional  
V = Vegetarian

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



## Maining

LEMON HERB CHICKEN	GF	27
Grilled chicken breast served with chat potatoes, asparagus, cherry tomatoes & a lemon butter, herb & garlic sauce		
250G FILLET MIGNON	GFO	36
Beef fillet wrapped in smoky bacon served with mushroom sauce & your choice of seasonal vegetables & mash OR chips & salad		
THAI BEEF STIR FRY		26
Thai marinated beef strips with asian greens, hokkien noodles, honey soy sauce, fried shallots & spring onions		
250G BEEF SCHNITZEL		20
Crumbed beef with chips & salad		
250G CHICKEN SCHNITZEL		20
Crumbed chicken with chips & salad		

## Sauces

GRAVY, HERB & GARLIC	3
PEPPERCORN, HOLLANDAISE, MUSHROOM, DIANNE	3.50
PARMIGIANA, HAWAIIAN, KILPATRICK	4.50
INDULGENT SEAFOOD	12
Prawns, calamari, mussels & scallops in creamy garlic & herb sauce	

## Children

KIDS MEAL	12
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

KING GEORGE WHITING	GFO	34
Panko crumbed, battered or grilled served 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 & a creamy lemon butter reduction		
BLUE FIN TUNA BELLY		36
Medium rare tuna belly coated in toasted black & white sesame seeds, with potato bites & a rocket, parmesan, walnut & spanish onion salad		
LOCAL MUSSEL POT	GFO	26
Local mussels in a white wine, fresh herb & chilli neapolitan sauce served with crusty bread		
BLUE SWIMMER CRAB & PRAWN LINGUINI		34
Blue swimmer crab, prawns, baby spinach & squid ink linguini in a rosé sauce topped with prosciutto chips		
MARINA SEAFOOD CATCH		39
Panko crumbed whiting, whole spencer gulf king prawns, lemon pepper calamari, sesame coated tuna, 2 natural oysters, chips, salad & house tartare		

## Desserts

CHURROS & ICE-CREAM	V	12
Spanish donuts lovingly prepared by Reece, dusted in cinnamon sugar & served with chocolate sauce		
TRIO OF SORBET	V GF	12
Trio of sorbets with fairy floss & sherbet		
ETON MESS	V GF	12
Meringue with berry coulis, praline & chantilly cream		
NUT SUNDAE	V	8
Ice-cream, crushed peanuts, wafers & choice of topping (chocolate, strawberry, caramel)		