

## The Marina Cafe Dinner

### ENTREE

Slow braised oxtail ragu w housemade tagliatelle & grana padano \$21

Salt & pepper squid w sweet chilli & lime dipping sauce \$21

House made crisp pan fried gnocci w zucchini flowers mixed herbs & buffalo mozzarella \$21

Chargrilled scallops (Bass Straight) w crispy pork belly green papaya fresh herbs roasted peanuts & nam jim \$23

### MAIN

Free range BBQ pork ribs (500 g) w chips & green salad \$35

Crispy duck salad w watermelon cucumber roasted cashews Thai basil chilli jam & lime \$34

Pan roasted jew fish (Coffs Harbour) w steamed asian greens w yellowbean sauce pickled young ginger caramelized garlic & lemon \$36

Chargrilled lamb rump w moroccan eggplant pomegranate basil & roast almonds \$36

Crispy whole ocean perch (Shoal Haven) w green papaya salad \$39

Chargrilled wagyu rump (mb8+) w rosemary & garlic oil rocket basil & grana padano \$36

### Sides \$8

Hand cut chips || Greens || Green salad || Papaya Salad || Sourdough w olive oil & balsamic