

The Marina Cafe Dinner

ENTREE

<i>Sydney rock oysters (Merimbula) w a soy mirin ginger & shallot dressing & crispy garlic</i>	<i>\$4 ea</i>
<i>Hot & sour salad of grass fed striploin w fresh herbs & roasted rice</i>	<i>\$21</i>
<i>Crisp goats cheese fondant w shaved fennel pickled beetroot mint & toasted seeds</i>	<i>\$20</i>
<i>Chargrilled king prawns (S.A) w peach basil roast almonds & a honey & rosemary vinaigrette</i>	<i>\$22</i>
<i>Chargrilled scallops (Bass Straight) w crispy pork belly green mango fresh herbs roasted peanuts & nam jim</i>	<i>\$23</i>

MAIN

<i>Chargrilled lamb rump (N.Z) w Moroccan eggplant basil pomegranate & roast pinenuts</i>	<i>\$35</i>
<i>Crispy duck salad w watermelon cucumber roasted cashews Thai basil chilli jam & lime</i>	<i>\$34</i>
<i>Pan roasted mullet (Evans Head) w steamed asian greens w yellowbean sauce pickled young ginger caramelized garlic & lemon</i>	<i>\$36</i>
<i>Chargrilled swordfish (Mooloolaba) w roast pumpkin broccolini & salmoriglio</i>	<i>\$36</i>
<i>Crisp whole ocean perch (Shoal Haven) w green papaya salad</i>	<i>\$39</i>
<i>Chargrilled wagyu rump (mb8+) w rosemary & garlic oil rocket basil & grana padano</i>	<i>\$36</i>

Sides \$8

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