

The Marina Cafe Dinner

ENTREE

Prawn agnolotti w soffritto sauce oregano leaves & crispy caper pangritata (DFO)	\$21
Tempura zucchini flowers stuffed w herb ricotta served w lemon puree & a fennel salad (G/F)	\$19
Parmigiana of Red Gum Creek beef tenderloin w confit tomatoes pecorino cream crispy caper sourdough parmesan crisp & basil	\$21
Chargrilled scallops (Bass Strait) w crispy pork belly green papaya fresh herbs roasted peanuts & nam jim (GF/DF)	\$22

MAIN

Aromatic king prawn house made curry w potatoes onions & pickled cucumber salad & steamed basmati rice (GF/DF) Or swap prawns for crispy duck (GF/DF) Or market fish (GF/DF) Or crispy tofu (GF/DF)	\$33
Market fish w handcut chips tartare sauce & lemon (GF/DF) Or green papaya salad w chilli jam & nam Jim (GF/DF) Or mixed greens w herb butter caramelised garlic & lemon (GF/DFO) Or roast pumpkin green tahini sauce & Blood orange salad (GF/DF)	Fillet \$34 Whole fish \$37
Bouillabaisse w saffron white wine king prawns blue swimmer crab Market fish mussels curly parsley & chargrilled sourdough (GFO/DFO)	\$37
Char grilled lamb rump w chermoula Moroccan eggplant labneh basil pomegranate roasted almond & lemon	\$33
Crispy duck salad w watermelon cucumber roasted cashews Thai basil chilli jame & lime (GF/DF)	\$32
Chargrilled wagyu rump (mb8 +) w iceberg lettuce caramelised garlic rosemary oil grano padano & lemon (GF/DFO)	\$34

Sides \$8

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