

MARINERS COVE



OYSTER BAR

natural with lemon (GF) **\$30 half doz | \$54 doz**
finger lime mignonette (GF) **\$30 half doz | \$54 doz**
soy, ginger, and furikake **\$33 half doz | \$60 doz**
caviar & chardonnay (GF) **\$36 half doz | \$66 doz**

STARTERS

Garlic Bread \$9

garlic butter, parsley, ciabatta

Szechuan Squid \$21

szechuan squid served with chilli lime mayo (GF)

Seared Scallops \$31

chorizo butter and cauliflower puree (GF)

Pan Fried Prawns \$31

grilled prawns, espellete pepper, shellfish butter, charred lemon (GF)

Zucchini Flowers \$22

tempura zucchini flowers, stuffed with ricotta, lemon, romesco (V)

Pork Belly Bites \$22

sticky plum sauce, sesame, chilli, shallot

Korean Fried Chicken \$22

crispy fried chicken, spicy gochujang sauce

Tuna Tataki \$30

sesame crusted rare tuna, pickled ginger, wakame, ponzu, sriracha aioli (GF)

Spanner Crab Toast \$26

spanner crab, kewpie, chives, buttered baguette
add extra piece \$10

Fresh Australian Tiger Prawns \$32

1/2 kilo prawns, cocktail sauce, lemon (GF)

Balmain Bugs \$32

confit garlic, herb butter, charred sourdough (GFO)

Miso Glazed Eggplant \$18

miso caramel eggplant, asian salad (GF, VE)

KIDS

Dinosaur nuggets, fries
tomato sauce **\$12**

Chicken Schnitzel &
Salad **\$12**

Beef burger, fries, tomato
sauce (GFO) **\$12**

Napoletana pasta with
parmesan cheese (GFO) **\$12**

Ice Cream & choice of
topping **\$5**

SIDES

bowl of fries **\$9**

side of fries **\$6**

sweet potato fries **\$13**

side of mash (GF) **\$8**

side of greens (GF) **\$8**

side salad (GF) **\$7**

DESSERTS

blackboard specials

MAINS

Battered Flathead \$30

fries, salad, tartare, lemon

Chicken Schnitzel \$26

panko crumb, fries, salad, gravy

Beef Burger \$26

wagyu beef, mustard, ketchup, pickles, lettuce, tomato, onion, American cheese, fries (GFO)

Fish Tacos (3) \$27

cabbage, picco de gallo, chilli mayo

Beef Tacos (3) \$27

pulled brisket, slaw, corn salsa, avo, sour cream (GFO)

Wild Mushroom Gnocchi \$32

cavalo nero, cream, grana padano, pangrattato
(GFO, V, VEO)

Lamb Rack \$40

rosemary and garlic lamb, mash, blistered tomato, crushed peas, jus (GF)

Barramundi \$32

pan fried, with mash, broccolini, lemon butter sauce (GF)

Seafood Linguine \$34

selection of fresh seafood, napoletana sauce, herbs, parmesan (GFO)

FROM THE GRILL

250g Grain Fed Black Angus Sirloin \$36

200g Grain Fed MSA Eye Fillet \$40

400g Black Angus Cattleman's Cut \$54

all served with creamy mash, seasonal veg, and jus (GF)

add creamy garlic prawns (GF) \$10

SALADS

Salmon Bowl \$35

grilled atlantic salmon, quinoa, edamame, avocado, cabbage, cucumber, wakame, carrot, pickled ginger, ponzu dressing, wasabi mayo

Burrata Salad \$26

creamy burrata, baby capers, heirloom tomato, basil, parsley, sourdough (GFO, V)

Caesar Salad \$24

cos lettuce, caesar dressing, bacon, croutons, parmesan, boiled egg (GFO, VO)

Pumpkin Salad \$25

spiced pumpkin, beetroot hummus, beetroot, kale, cranberries, feta, pine nuts, vinaigrette (GF, V, VEO)

add falafel to pumpkin salad \$8

add herbed chicken or grilled prawns to any salad (GF) \$8

V - Vegetarian | VO - Vegetarian Option | Ve - Vegan |
VEO - Vegan Option | GF - Gluten Free |
GFO - Gluten Free Option | \$2pp Cakeage |
10% Sunday Surcharge | 15% Public Holiday Surcharge