

Menu

Parmis served with chips and salad

Chicken schnitzel with gravy	\$29
Original ham, mozzarella, napoli sauce	\$31
Red Hot roasted capsicum, onion, jalapenos, mozzarella, napoli sauce	\$32
Stockman's mushrooms, bacon, roasted capsicum, onion, mozzarella, bbq sauce	\$33

Grill served with chips

Grilled angus beef burger lettuce, tomato, onion, cheese, aioli	\$28
Purely plant burger (vg) sourdough, lettuce, tomato, onion, tomato sauce	\$30
Smoked beef brisket burger chilli slaw, proserpine sugarcane bbq glaze	\$32
Steak sandwich lettuce, tomato, onion, beetroot, gherkins, aioli, mustard	\$33

Mains

Grilled barramundi (gf) chips, house salad, lemon, tartare sauce	\$36
Garlic prawns (gf) velouté sauce, mushroom, spring onion, spinach, sourdough	\$36
Linguini pasta (v) basil olive oil, garlic, onion, cherry tomatoes, spinach, roasted capsicum, mushroom, parmigiano	\$28
Add prawns and calamari	\$10
300g grain fed scotch (gf) served with chips and salad	\$50
Add garlic prawns (3) with a parsley butter	\$12

Snacks

Garlic bread (v)	\$13
Cheesy garlic bread (v)	\$15
Onion rings (v) chipotle aioli	\$14
Smoked wings sugarcane glaze and hamo spiced sauce	\$20
Lemon pepper squid tartare, salad	\$22
Vegetarian spring rolls (v) sweet chilli and mayo	\$17

Sides

Chips aioli (v, gf)	\$14
Wedges sour cream and sweet chilli	\$16
Chilli slaw (v)	\$14
Sweet potato fries aioli (gf)	\$15

Salads gluten free and vegan options available

Caesar salad bacon, parmesan, croutons, egg, caesar dressing	\$23
Warm beef salad vermicelli noodles, sesame soy, lettuce, carrots, cucumber, onion, fried shallots, chilli	\$30
Salad caprese (v) tomato, basil, bocconcini, sourdough	\$25
Greek salad (v, gf) mixed lettuce, onion, cucumber, fetta, olives, tomato, house dressing	\$21

Kids menu includes drink and ice cream

Pasta napoli parmigiano (v and gf optional)	\$25
Cheeseburger with chips (gf optional)	\$25
Battered fish with chips and salad	\$25
Lemon pepper squid with chips and salad	\$25

Food allergies and intolerances: Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable sunday and public holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.



**MARINA
TAVERN**

Drinks Menu

Bottled Beer

Great Northern Original	8
Powers Ultra Smooth	8
Pure Blonde	9
4 Pines Amber Ale	9
XXXX Summer	11

Bottled Cider

Sommersby Apple	8
Bulmers Original	8

Beer Imported

Peroni Red	8
Pacifico	10
Heineken	13
Corona	13
Guinness Can	13

Spirits

Bourbon

George Dickel, Jack Daniels, Jim Beam, Southern Comfort, Wild Turkey

Brandy

Rodell Napoleon

Gin

Bombay, Gordon's, Tanqueray

Rum

Barcardi, Bundaberg, Captain Morgan Spiced, Mount Gay, Reef Tip Spiced

Scotch

Canadian Club, Chivas Regal, Jameson Irish, Johnny Walker Red, Johnny Walker Black

Tequila

Jose Cuervo

Vodka

Absolut Vanilla, Cîroc, Ketel One, Smirnoff Red, Stol

Liqueur

Alize, Aperol, Baileys, Chambord, Cointreau, Frangelico, Galliano Liqueur, Galliano White, Kahlua, Malibu, Midori, Tia Maria, Ouzo, Pimm's No.1 Aperitif

Cocktails

Aperol Spritz	22
Marina Spritz	24

Ready to Drink

Bundaberg Lemon Lime Bitters	15
Bundaberg Rum and Cola	15
Gordon's Pink Gin	15
Jack Daniels	15
Jim Beam	15
Pimm's Lemonade	15
Smirnoff Seltzer	14
White Claw	15

Wines

Sparkling Wine and Champagne	Glass	Bottle
Wildflower Brut Cuvee, WA	12.5	55
Craigmoor Sparkling Rose, AUS	11	46.5
IL Fiore Prosecco DOC, IT	13.5	58.5
Piper-Heidsieck Cuvee Brut, FR		110

White Wine	Glass	Bottle
Robert Oatley Riesling, WA	16.5	71.5
Pocketwatch Pinot Gris, NSW		49.5
Santi Sortesele Pinot Grigio, IT	13.5	66
Pikoria Sauvignon Blanc, NZ	13.5	55
Wicks Estate Sauvignon Blanc, SA		60.5
Wise 'Sea Urchin' SSB, WA		49.5
Pedestal Chardonnay, WA	15.5	71.5
Oakridge 'Yarra Valley' Chardonnay, VIC		88
Fiore Moscato, NSW	11	49.5

Red Wine	Glass	Bottle
Marquis de Pennautier Rose, FR	15.5	71.5
Gemtree Luna De Fresa Rose, SA		77
Wicks Estate Pinot Noir, SA		55
Devils Staircase Pinot Noir, NZ	14.5	66
Hentley 'Villian & Vixen' Grenache, NSW		71.5
Robert Oatley Cabernet Sauvignon, WA	15.5	71.5
Argento Classic Malbec, ARG	12.5	55
Quilty & Gransden, NSW	11	49.5
Best's Bin 1 Shiraz, VIC	19	85
Ziegler The Brickyard Shiraz, SA	15.5	71.5

Non-Alcoholic Beverages

Soft Drinks	Glass	Jug
Coke, Coke Zero, Dry Ginger Ale, Lift, Sprite, Tonic	5	10

Juices

Apple, Cranberry, Orange, Pineapple	5.5
600mL Water	5
Bundaberg Ginger Beer	5
Peroni Zero Alcohol	7
Red Bull	8



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