



MARINE

HOTEL

EST. 1856

DINING ROOM

MENU

ENTRÉES

Oysters

Natural, lemon GF _____	½ Dozen 24	Dozen 48
Bloody Mary Granita GF _____	½ Dozen 26	Dozen 52
Kingfish Sashimi, wasabi coconut soy, yuzu pearls, miso broth GF _____	20	
Beef tataki, pickled onion, daikon, carrot, egg yolk GF _____	20	
Duck liver parfait, cornichons, charred sourdough _____	17	
Chorizo, manchego & jalapeno croquettes, salsa verde (3) _____	17	
Lamb shank, vegetable & pearl barley soup, truffle oil & parmesan GF _____	16	
Chilli & garlic King prawns, chimichurri aioli (2) GF _____	16	
Charred asparagus, 63 degree egg, parmesan, truffle oil V VE _____	15	

MAINS

Crispy Kingfish, butter poached mussels, asparagus, cauliflower puree GF _____	38	
Seafood Linguine, prawns, calamari, mussels, fish, chilli, garlic _____	30	
Eggplant parmigiana, green salad, shoestring fries V VE _____	26	
Goldband snapper, buckwheat noodles, wild mushrooms, baba ganoush _____	38	
Corn fed chicken parmigiana, green salad, shoestring fries _____	30	
Cassoulet of Duck, toulouse sausage, pork belly, white beans, green salad GF _____	32	
Roman Carbonara, guanciale, spaghetti, pecorino, egg _____	30	

Please advise our wait team if you have a nut allergy and our chefs will be happy to accommodate your needs.

V Vegetarian **VE** Vegan **GF** Gluten Free

FROM THE GRILL

All steaks served with choice of one side & sauce:

Hand cut chips | Shoestring fries | Potato gratin

Peppercorn | Mushroom | Red wine jus | Smoked paprika & chive butter

250g Eye Fillet, MS 4+, Southern Ranges, VIC _____	45
500g Rib Eye, Nolans, NSW _____	55
350g 'Jacks Creek' Rump, MS 9+, NSW _____	40
300g 'Jacks Creek' Porterhouse, MS 4+, NSW _____	43
300g Scotch Fillet, MS 4+, Southern Ranges, VIC _____	45
500g T-Bone, Nolans, NSW _____	40

SIDES

Heirloom tomato salad, Persian feta GF V _____	15
Broccolini, romesco sauce GF V VE _____	12
Roasted bone marrow GF _____	12
Shoestring fries GF V VE _____	10

KIDS MENU

Margherita pizza V _____	10
Ham & pineapple pizza _____	10
Spaghetti bolognese _____	10
Fish & chips _____	10
Scoop of Ice Cream (choice of strawberry, chocolate or vanilla bean) GF V VE _____	3.50

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DESSERT

- Chocolate fondant, raspberry sorbet, honeycomb **v** _____ 15
- Spiced rum tiramisu, strawberries **v** _____ 15
- Cheese Plate: Shadows of Blue, lavosh, muscatel, quince paste **v** __ 20

COCKTAIL MENU

- Oceanic Espresso Martini** _____ 18
Ketel One vodka, salted coffee liqueur, espresso, sugar syrup
- Cosmo Bellini** _____ 19
Ketel One Citron vodka, Cointreau, prosecco, cranberry juice, white peach puree, lime juice
- Marine Negroni** _____ 20
Tanqueray Gin, Campari, Antica formula
- Violette & Blackberry Bramble** _____ 20
Tanqueray gin, Chambord, crème de violette, lemon juice, sugar syrup
- Basil French 75** _____ 18
Tanqueray Gin, prosecco, lemon juice, basil syrup
- Ginger Pisco Sour** _____ 19
Pisco, lime juice, ginger honey syrup, sugar syrup
- Fresh Berry Mojitos** _____ 18
Bacardi, Chambord, sugar syrup, strawberry & lime
- Spiced Old Fashioned** _____ 20
Bulleit Rye, special syrup

SPRITZ MENU

Aperol Spritz _____ **14**
Aperol, Prosecco, soda water

Elderflower Spritz _____ **14**
St Germain Elderflower, Prosecco, soda water

PREMIUM G&TS

Four Pillars Rare Dry _____ **15**
Four Pillars Rare Dry, Fever Tree Elderflower Tonic Water

Hendricks _____ **15**
Hendricks, Fever Tree Cucumber Tonic Water