



Originally known as the Dockside Tavern, the Marina Hotel has been providing friendly service, cold drinks and fabulous food to locals and tourists since the early 1990's.

Today, the Rogers family, Management and Staff at the Marina Hotel extend a very warm welcome and hope you enjoy your visit to our amazing corner of the world!

Nestled right on the Port Lincoln Marina, our dining area boasts waterfront views and modern Australian cuisine.

We encourage you to relax and enjoy the views of fishing fleets on the move or the frequent visits of local marina life.

We trust you will direct any compliments or concerns regarding your experience to our Manager on duty and sincerely hope to see you again soon.

Cheers!

LUNCH

12:00 - 2:30PM

DINNER

SUN - THURS 5:30 - 8.30PM

FRI - SAT 5:30 - 9:00PM

A surcharge of 10% applies on public holidays

GF = Gluten Free **V** = Vegetarian

NB: Not all ingredients listed. Please advise staff of dietary requirements or allergies

Bistro Menu

Bread

GARLIC BREAD v 10

Crispy ciabatta, garlic butter

LOADED BREAD 15

Crispy ciabatta, garlic butter, parsley, bacon, spring onions, sweet chilli sauce, sour cream

PRAWN BRUSCHETTA 20

Crispy ciabatta, Spencer Gulf king prawns, avocado, tomato salsa, cheese, chipotle aioli (2 pcs)

Entree

ANTIPASTO PLATE 26

Salami, chorizo, prosciutto, sun dried tomatoes, chargrilled capsicum, mixed olives, fetta & crackers

SPENCER GULF CREAMY GARLIC PRAWNS GF 24

Spencer Gulf king prawns tossed in rich garlic & herb sauce w/ jasmine rice

KINKAWOOKA MUSSELS 19

Local mussels in white wine, fresh herbs & chilli Neapolitan sauce

BLUEFIN TUNA SASHIMI GF 20

Locally caught Southern Bluefin tuna, wasabi, soy sauce

LEMON PEPPER CALAMARI 17

Lightly seasoned served w/ housemade tartare sauce & lemon

Coffin Bay Oysters

NATURAL GF 23 / 38

Housemade cocktail sauce, lemon

KILPATRICK GF 25 / 40

Crispy bacon, Kilpatrick sauce

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Bistro Menu

Children

For kids 12 & under – includes soft drink, Dixie vanilla ice cream & activity pack 15

BATTERED FISH & CHIPS
BOLOGNAISE PASTA W/ CHEESE
CHICKEN NUGGETS & CHIPS
HAWAIIAN OR CHEESE PIZZA 6"
BEEF OR CHICKEN SCHNITZEL & CHIPS

All kids meals will come to the table as entree

Pizza 9" / 12"

SEAFOOD BIANCO 20 / 28

Spencer Gulf king prawns, mussels, calamari, scallops, anchovies, spring onion, mozzarella, creamy sauce

BUTCHERS BLOCK 19 / 26

Beef, bacon, chorizo, pepperoni, ham, mozzarella, BBQ sauce, hollandaise sauce

SUPREME 19 / 26

Pepperoni, ham, red & green capsicum, mushroom, pineapple, olives, onion, mozzarella, napolitana sauce

HAWAIIAN 17 / 24

Shaved leg ham, pineapple, mozzarella, napolitana sauce

MARGHERITA 16 / 23

Tomatoes, fresh basil, mozzarella, sea salt, napolitana sauce

VEGETARIAN 19 / 25

Sweet potato, semi dried tomatoes, chargrilled capsicum, fetta, napolitana sauce, fresh rocket, pesto aioli

ADD Gluten free base 3.5 / 4

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Bistro Menu

Seafood

DOCKSIDE SEAFOOD PLATE FOR 2 80

Chilled Spencer Gulf king prawns, lemon pepper calamari, pickled octopus, Kilpatrick oysters, tuna sashimi, Thai kingfish, smoked salmon, wasabi, soy sauce, wakame, tartare, crispy ciabatta

KING GEORGE WHITING 27 / 40

Grilled (GF), battered or crumbed w/ chips, salad & housemade tartare

BLUEFIN TUNA GF 38

Pan seared tuna loin lightly seasoned on sautéed baby spinach, heirloom cherry tomatoes, chargrilled capsicum, capers & salsa verde

KINKAWOOKA MUSSEL POT 36

Local mussels in white wine, fresh herbs & chilli Neapolitan sauce, served w/ crusty bread

THAI KINGFISH BURGER 28

Local kingfish marinated with red Thai curry paste in tempura batter, cabbage slaw, bean shoots, coriander, lime zest, mango chilli chutney, sesame seed bun w/ chips

LEMON PEPPER CALAMARI 32

Lightly seasoned served w/ chips, salad, housemade tartare & lemon

SPENCER GULF GARLIC PRAWNS GF 38

Spencer Gulf king prawns tossed in rich creamy garlic & herb sauce w/ jasmine rice

CRISPY SKIN ATLANTIC SALMON GF 36

Pan seared fillet, prosciutto wrapped asparagus, crispy chat potatoes, roasted cherry tomatoes, lemon reduction

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Mains

FILLET MIGNON 42

250g Eye Fillet wrapped in bacon w/ butter whipped potatoes, seasonal greens, mushroom sauce

PRIME CUT OF THE WEEK POA

Chefs carefully chosen prime cut of the week

CHICKEN PORTOBELLO GF 36

Crispy skin chicken breast filled w/ garlic butter, Swiss mushrooms, cheese & spinach w/ roasted sweet potatoes & béarnaise sauce

THAI BEEF SALAD GF 24

Asian slaw, garden greens, chilli lime dressing, pickled ginger, sesame seeds, peanuts (medium rare)

300G CHICKEN OR BEEF SCHNITZEL 25

Crumbed w/ chips & salad

Sauces

GRAVY, DIANNE, PEPPER, MUSHROOM 3.5

CREAMY HERB & GARLIC GF 3.5

HOLLANDAISE GF 3.5

PARMIGIANA, HAWAIIAN, KILPATRICK 5

SEAFOOD GF 16

Spencer Gulf king prawns, calamari, mussels, scallops, creamy garlic & herb butter

GARLIC PRAWN GF 15

Spencer Gulf king prawns in creamy garlic sauce

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Bistro Menu

Dessert

CHURROS & ICE CREAM 14

Spanish donuts, cinnamon sugar, chocolate sauce

CHOCOLATE LAVA CAKE 12

Self-saucing chocolate cake w/ whipped cream, berry coulis, white chocolate

MARINA NUT SUNDAE 12

Ice cream, crushed peanuts, wafers, choice of chocolate, strawberry, caramel topping

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