



---

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      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available

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

# Bistro Menu

## Breads

<b>GARLIC BREAD</b> Toasted ciabatta with garlic and parsley oil	<b>V</b>	11
<b>CARAMELISED ONION BREAD</b> Toasted ciabatta with chilli and caramelised onion	<b>V</b>	12

## Small Bites / To Share

<b>CHIPS</b> House seasoned with tomato sauce		12
<b>WEDGES</b> Sweet chili sauce and sour cream		13
<b>PRAWN ROLL</b> Spencer Gulf prawns, poached, saffron butter, hoagie roll, kewpie mayo, chives, homemade crisps		29
<b>TUNA TARTARE</b> Southern Bluefin tuna, seaweed mayo, homemade crisps	<b>DF</b>	27
<b>BARBEQUED SQUID</b> Port Lincoln Local squid barbequed in a five spice marinade, lime mayo, charred lemon	<b>DF</b>	25
<b>CAULIFLOWER POPCORN</b> Cauliflower popcorn, sweet chilli, spring onions, sesame	<b>GF/VE/DF</b>	18
<b>BAO BUNS</b> <b>PORK BELLY</b> Gochujang, pickled onions, herbs		Mix of 3 for 27 / 10 each
<b>TERIYAKI MUSHROOM</b> Crispy onions, cep mayo	<b>DF</b>	
<b>BRAISED BRISKET</b> Spicy BBQ sauce, corn salsa	<b>DF</b>	

A surcharge of 10% applies on Public Holidays

**GF** = Gluten Free      **V** = Vegetarian      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available  
**NB:** Not all ingredients listed. Please advise staff of dietary requirements or allergies

## Bistro Menu

## Coffin Bay Oysters

<b>NATURAL</b> Lemon	<b>GF/DF</b>	25 / 40
<b>MIGNONETTE</b> Red wine vinegar, white balsamic, shallots	<b>GF/DF</b>	27 / 43
<b>KILPATRICK</b> Kilpatrick sauce, bacon	<b>GF/DF</b>	27 / 43
<b>THAI</b> Nuoc cham	<b>GF/DF</b>	27 / 42
<b>CHIPOTLE BUTTER</b> Smoked chipotle peppers, whipped butter, lime	<b>GF</b>	28 / 45
<b>SEAWEED BUTTER</b> Nori, whipped butter, furikake	<b>GF</b>	28 / 45

## Salads

<b>MEXICAN CHICKEN</b> Spicy crumbed chicken tenders, salad greens, tomato, onion, cucumber, basil pesto, sour cream		32
<b>ROAST BROCCOLI</b> Toasted almonds, dried cranberries, grilled halloumi, leaves, vinaigrette	<b>V/VEO/DFO</b>	29
<b>CLASSIC GREEK</b> Tomato, cucumber, roast capsicum, red onion, olives, feta, cheese, oregano, vinaigrette	<b>DFO</b>	25
<b>PUMPKIN &amp; HALOUMI</b> Oven roasted butternut pumpkin, pinenuts, onion, sundried tomatoes, salad greens, vinaigrette	<b>V/VEO/DFO</b>	28

A surcharge of 10% applies on Public Holidays

**GF** = Gluten Free      **V** = Vegetarian      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available  
**NB:** Not all ingredients listed. Please advise staff of dietary requirements or allergies

## Bistro Menu

## From the Sea

<b>250G TUNA</b>		40
Southern Bluefin fillet, served pink, in a sesame crust on udon butter noodles and a herb salad		
<b>KING GEORGE WHITING</b>		29 / 42
Port Lincoln Local King George whiting served with a house slaw, fries, and tartare sauce Choice of Coopers' beer battered, panko crumbed, or grilled (GF)		
<b>200G ATLANTIC SALMON</b>		39
Salmon fillet served with dirty rice and charred lime		
<b>150-170G KINGFISH</b>	<b>DF</b>	36
Port Lincoln Local kingfish fillet, chargrilled and served with barbecued pineapple, jalapeno salsa and coriander		
<b>LEMON PEPPER CALAMARI</b>	<b>DF</b>	34
Port Lincoln Local calamari, fried and lightly seasoned in semolina & lemon pepper, served with house slaw, fries, and lime aioli		
<b>GRILLED KING PRAWNS</b>		39
Spencer Gulf king prawns, grilled in chermoula butter, served on the shell with house slaw and lemon		

## From the Grill

<b>250G BEEF FILLET</b>		48
MSA Black Angus fillet served with Broccolini, mash potato, and your choice of sauce		
<b>300G SCOTCH FILLET</b>		44
MSA Black Angus scotch fillet served with mash potato, seasonal greens, and your choice of sauce		
<b>250-300G SIRLOIN</b>		40
MSA Black Angus sirloin served with broccolini, sweet potato champ and café de Paris butter		
<b>SAUCES</b>	Gravy, Dianne, Pepper, Mushroom	
<b>ADD</b>	Bacon	5
	Caramelised onion	3
A surcharge of 10% applies on Public Holidays		

**GF** = Gluten Free      **V** = Vegetarian      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available  
**NB:** Not all ingredients listed. Please advise staff of dietary requirements or allergies

## Bistro Menu

## Burgers & Schnitzels

<b>BEEF SMASH BURGER</b>	25
Beef patty, American cheese, pickles, served on a potato bun with fries and Russian dressing	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	25
Frank's hot sauce mayo, pickled onion, lettuce, tomato served on a potato bun with fries	
<b>CHICKEN SCHNITZEL</b>	27
Served with fries, house slaw, and your choice of sauce	
<b>BEEF SCHNITZEL</b>	28
Served with fries, house slaw, and your choice of sauce	

## Sauces & Toppings

<b>GRAVY, DIANNE, PEPPER, MUSHROOM</b>	
<b>PARMIGIANA, HAWAIIAN, KILPATRICK</b>	6
<b>HOT &amp; SPICY</b>	7
Salami, jalapenos, red onions, cheese, and sriracha	
<b>PRAWN &amp; AVACADO</b>	8
Sweet chilli and cheese	

A surcharge of 10% applies on Public Holidays

**GF** = Gluten Free      **V** = Vegetarian      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available  
**NB:** Not all ingredients listed. Please advise staff of dietary requirements or allergies

## Bistro Menu

## Pizza ~ All 12 inch

<b>CLASSIC CAJUN</b>		29
Prawns, tomato, red onion, spinach, mango aioli		
<b>MARGHERITA 2.0</b>	<b>V</b>	27
Sundried tomato, cherry tomato, basil, fior de latte, ricotta		
<b>GARLIC 'N' SPINACH</b>	<b>V</b>	28
Garlic, spinach, ricotta, Grana Padana, lemon oil		
<b>DIAVOLA</b>		30
Olives, sorpressa, fior de latte, chilli oil		
<b>HOT 'N' SPICY</b>		29
Salami, jalapeno, red onion, nduja, Frank's hot sauce		
<b>FUNGI</b>	<b>V</b>	29
Sweet potato, semi dried tomatoes, chargrilled capsicum, fetta, napolitana sauce, fresh rocket, pesto aioli		
<b>ADD</b>	Vegan Cheese	6

A surcharge of 10% applies on Public Holidays

**GF** = Gluten Free      **V** = Vegetarian      **VE** = Vegan      **DF** = Dairy Free      **O** = Option Available  
**NB:** Not all ingredients listed. Please advise staff of dietary requirements or allergies

## Bistro Menu

## Children

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

15

BATTERED FISH & CHIPS

BOLOGNAISE PASTA W/ CHEESE

CHICKEN NUGGETS & CHIPS

HAWAIIAN OR CHEESE 6 INCH PIZZA (GF AVAILABLE FOR EXTRA \$2)

BEEF OR CHICKEN SCHNITZEL & CHIPS

All kids' meals will come to the table as entrée

## Dessert ~ made in house

### BROWNIE

Butterscotch sauce, ice cream

GF

13

### BISCOFF CHEESECAKE

Almond praline

15

### SEASONAL SEMIFREDDO

Please ask our friendly staff for the flavour of the week

GF

13

A surcharge of 10% applies on Public Holidays

GF = Gluten Free

V = Vegetarian

VE = Vegan

DF = Dairy Free

O = Option Available

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

## Bistro Menu