

Breads

Garlic Bread toasted ciabatta with herbed garlic butter	11
Three Cheese Pizza Bread garlic, mozzarella, parmesan, whipped fetta, cracked pepper and sea salt	16
Prawn Bruschetta spencer gulf prawns, avocado, tomato salsa & cheese w/ chipotle aioli	22

Oysters

Natural lemon, seafood sauce	22/35
Kilpatrick kilpatrick sauce, fried bacon	24/38
Mignonette red wine vinegar, white balsamic, shallots	24/38
Chipotle smoked chipotle peppers, butter, lime	24/38

Salads

Grilled Chicken Salad (gf) chicken tenderloins, salad greens, tomato, onion, cucumber, basil pesto, sour cream & crushed corn chips	29
Pumpkin & Haloumi (vgo) (gf) oven roasted pumpkin, pine nuts, onion, cherry tomatoes, salad greens, vinaigrette	26
Classic Greek (vgo) (gf) tomato, cucumber, red onion, olives, feta, salad green, vinaigrette	22

Burgers & Wraps

All served w/ salted hot chips

Prawn Roll saffron butter poached king prawns, soft roll, iceberg lettuce, kewpie mayo, chives	26
Fried Chicken Burger fried chicken, cheese, pickles, lettuce, tomato, spicy mayo	26
Beef Burger premium chuck beef cheese, pickles, lettuce, tomato, spicy mayo <i>double beef, double cheese +\$6</i>	27
Mushroom Burger (v) portobello mushroom, cheese, caramelized onion, lettuce, tomato, spicy mayo	25

Only Available during lunch time

Chicken Caesar Wrap crispy chicken, bacon, parmesan, lettuce, caesar sauce	18
Grilled Steak Wrap steak, smoky bbq aioli, cheese, lettuce, tomato	18
Smoked Salmon Wrap smoked tasmanian salmon, cream cheese, cucumber, lettuce	18

Snacks

Warm Olives (gf) (vgo) mixed olives, olive oil	9
Prawn Cocktail (gf df) spencer gulf prawns, avocado, marina marie rose sauce, iceberg lettuce	24
Local Cheese Board (v) Tri of Cheeses and accompaniments	32
Salted Hot Chips (gf) (v) aioli or tomato sauce	12
Seasoned Potato Wedges (gf) (v) sweet chili sauce & sour cream	16
Southern Fried Chicken Strips chipotle aioli	22
Popcorn Cauliflower (v) sweet chilli, spring onions, sesame	18
Open Sushi Roll (gf) southern bluefin tuna, atlantic salmon, sushi rice with dipping sauces	24
Mushroom Arancini Balls Aioli, parmesan	16

Dietary Requirements

(v) = vegetarian (vo) = vegetarian option
(gf) = gluten free (gfo) = gluten free option
(Vgo) = vegan (df) = dairy free



Kitchen Opening Times: Sunday – Thursday 12:00pm – 2:30pm + 5:30pm – 8:30pm Friday – Saturday 12:00 – 2:30pm + 5:30pm – 9:00pm
Public Holiday Surcharge 15%

Pizzas

Marina Seafood 31
napolitana sauce king prawns,
mussels, calamari, anchovy, lemon

Margherita (v) 25
napolitana sauce, tomato, garlic,
olive oil, cheese, fresh basil

Hawaiian 26
napolitana sauce, ham,
pineapple, mozzarella,

Meat Lovers 29
bbq sauce, beef, bacon,
pepperoni, ham, mozzarella

Prosciutto 29
napolitana sauce, mozzarella,
prosciutto, parmesan, fresh basil

Fungi (v) 26
button mushroom, fetta, thyme,
parmesan, black pepper

Gluten Free Base 6
Vegan Cheese 6

Sides

buttery potato mash 8
basket of salted chips 6
herb butter broccolini 8
house salad 6
S&P squid 8
grilled chicken 8

Seafood

Seafood Tasting Plate 50
King George whiting, coffin bay oysters, sashimi
local squid, king prawns, marie rose sauce

King George Whiting 29/44
grilled, battered or crumbed S.A.
whiting, chips, salad, tartare, lemon

Salt & Pepper Squid 25/34
local squid, chips, salad,
tartare, lemon

Bluefin Tuna 38
sesame crusted southern bluefin,
udon noodles, herb salad

Atlantic Salmon 38
crispy skinned, louisianan rice,
charred lime



Mains

Chicken Breast Schnitzel 26
chips, house salad

Beef Porterhouse Schnitzel 27
chips, house salad

Sauces
mushroom, pepper, gravy, diane 4
Seafood sauce - king prawn, mussels, squid, fish, garlic
sauce 18

Toppings
parmigiana, hawaiian, kilpatrick 6
salami, jalapenos, siracha 6
prawn, avocado, cheese 8

Butter Chicken 26
chicken thigh, aromatic rice, papadam

Pesto Linguini (V) 26
basil pesto, cherry tomatoes,
pine nuts, parmesan

Lamb Loin Chops 36
greek salad, mint yoghurt

Grill

*Served with potato mash & broccolini
OR chips & house salad*

200g Fillet Mignon 48

350g Scotch Fillet 48