

M A R I N A

G R I L L



SIGNATURE SET MENU

Three course 888 Four course 988

STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton

Twice Baked Cheese Soufflé, 24 Month Aged Comte

Burrata, Heritage Beetroot, Blood Orange, Hazelnut, Radicchio

Blue Swimmer Crab Cake, Tartare Sauce, Lemon

Baked Hokkaido Scallops, Garlic, Lemon & Herb Butter

Seared Foie Gras, Brioche, Seasonal Accompaniment

SOUP

Soup of the Day, Seasonal Changing

Lobster Bisque, Cognac, Tarragon Cream

French Onion Soup, Gruyere Crouton

MAIN

Jerusalem Artichoke Risotto, Chanterelle, Hazelnut Oil, Thyme

Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Ōra King Salmon, Citrus Beurre Blanc, Chives, Yarra Valley Trout Roe

O'Connor Black Angus Tenderloin, Peppercorn Sauce

Cape Grim Australian Gras Fed Ribeye, Red Wine Jus

Brandt USDA Prime Sirloin, Béarnaise Sauce

Seasonal sides served to the table

DESSERT

Seasonal Fresh Fruit Selection

Profiteroles, Vanilla Ice Cream, Warm Chocolate Sauce

Valrhona Chocolate Fondant, Tonka Bean Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Please share your allergies and dietary requirements if any with our team.