

M A R I N A

G R I L L



PRIVATE ROOM SET MENU

Three course 888 Four course 988

STARTER

Caesar Salad, Parmesan, Lardon, Anchovy, Crouton

Endive & Stilton Salad, Green Apple, Candied Walnuts (V)

Polmard Beef Tartare, Traditional Garnish, Potato Crisps

Blue Swimmer Crab Cake, Tartare Sauce, Lemon

Baked Hokkaido Scallops, Garlic, Lemon & Herb Butter

Seared Foie Gras, Brioche, Seasonal Accompaniment

SOUP

Seasonal Soup of the Day, Check with your Server (V)

Lobster Bisque, Cognac, Tarragon Cream

French Onion Soup, Gruyere Crouton

MAIN

Ravioli Au Dauphine, Comté Cheese Sauce, Black Pepper (V)

Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly

Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce

Sustainable Murray Cod, Pistachio & Preserved Lemon Salsa

O'Connor Australian Black Angus Tenderloin 200g

Cape Grim Australian Grass Fed Ribeye 350g

Rangers Valley "Black Market" Australian Sirloin 300g

Seasonal sides served to the table

DESSERT

Profiteroles, Pistachio Ice Cream, Hot Chocolate Sauce (V)

Valrhona Chocolate Fondant, Tonka Bean Ice Cream (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

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