

# MARINA

GRILL



## SATURDAY SET LUNCH

*Salad Bar 348*

*Salad Bar + Main 498*

*Salad Bar + Main + Dessert 548*

*Salad Bar + Soup + Main + Dessert 598*

---

### STARTER

---

#### MARINA GRILL DELUXE SALAD BAR

*Seasonal Salads, Cured Meats, Gravlax, House Smoked Salmon,  
Poached Prawns, Vegetable Crudités, Artisanal Cheeses & Condiments*

**Add Freshly Shucked Oysters**  
+Market Price

---

### SOUP

---

**Soup of the Day (V)**  
*Check with your Server*

**Lobster Bisque +28**  
*Tarragon Cream, Cognac*

---

### MAIN

---

**Rigatoni alla Vodka (V)**  
*Tomato, Cream, Parmesan, Calabrian Chilli*

**Roaring Forties Lamb Chops**  
*Roasted Garlic Jus, Mint Jelly*

**Ravioli Au Dauphine (V)**  
*24 Month Comte Sauce, Black Pepper*

**Brandt USDA Prime Flat Iron 200g**  
*Peppercorn or Red Wine Jus*

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

**O'Connor Grain-Fed M5+ Tenderloin 200g +68**  
*Peppercorn or Red Wine Jus*

**Spatchcock Spring Chicken**  
*Lemon, Garlic, Green Chilli & Thyme*

**Cape Grim Grass-Fed Ribeye 300g +98**  
*Peppercorn or Red Wine Jus*

*Add Side Dish +28*

**French Fries (V)**  
**Roast Potatoes (V)**  
**Potato Purée (V)**

**Steamed Green Vegetables (V)**  
**Local Organic Mushrooms (V)**  
**Mac & Cheese Gratin (V)**

---

### DESSERT

---

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

**Dark Chocolate Mousse (V)**  
*Poached Cherries, Chantilly Cream*

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

**Crème Brûlée (V)**  
*Burnt Vanilla Custard*

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