

MARINA

GRILL

LUNCH SET

(available from Wednesday to Friday)

Two course 328 Three course 358

Includes tea or coffee

Wine by the Glass Recommendations

Champagne 120 White Wine 100 Red Wine 100

STARTER

Soup of the Day

Check with your Server

Beef Carpaccio

Mushroom, Rocket, Parmesan, Crispy Shallot

Caesar Salad

Parmesan, Anchovy, Lardon, Crouton

House Smoked Salmon

Asparagus, Chopped Egg, Herb Crème Fraiche

Lobster Bisque +38

Tarragon Cream, Cognac

Spicy Tuna Tartare

Gochujang, Sesame, Avocado, Seaweed Cracker

Burrata & Tomato

Vine Ripe Cherry Tomatoes, Basil

Bouchot Black Mussels +28

Nduja Cream, Cherry Tomato, Fresh Herbs

MAIN

Rigatoni alla Vodka

Tomato, Cream, Parmesan, Calabrian Chilli

Duck Confit

Potato Gratin, Frisee Salad, Port Wine Jus

Catch of the Day

Sweet & Sour Peppers, Capers, Basil, Lemon

Ranger Valley Black Angus Sirloin 280g +138

Served with Choice of Side Dish

Jerusalem Artichoke Risotto

Chanterelle, Hazelnut Oil, Thyme

Crumbed Sagabuta Pork Loin

Cabbage, Apple & Fennel Slaw, Horseradish, Lemon

Wagyu Cheeseburger

Smoked Cheddar, Bacon, Onion Jam, Pickle, Fries

Cape Grim Grass-Fed Ribeye 280g +118

Served with Choice of Side Dish

Add Side Dish +28

French Fries

Mixed Leaf Salad

Mac & Cheese Gratin

Seasonal Vegetables

DESSERT

Eton Mess

Meringue, Strawberry, Vanilla Bean Chantilly

Profiteroles

Vanilla Ice Cream, Warm Chocolate Sauce

Fresh Fruits & Berries

Seasonal Selection of Fruits

Gelato or Sorbet

Daily Selection Available

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