

M A R I N A  
G R I L L  
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PRIVATE ROOM SET MENU

*Three-course 888    Four-course 988*

STARTER

Caesar Salad, sourdough croutons, smoked anchovy, Parmesan  
Japanese Fruit Tomato, stracciatella, basil, black olive crumb (V)  
Polmard Steak Tartare, traditional garnish, potato crisps  
Seared Scallops, smoked bacon, cider, toasted breadcrumbs  
Blue Swimmer Crab Cake, sauce rémoulade, frisee herb salad

SOUP

Soup of the Day, Please ask your server (V)  
Lobster Bisque, poached lobster, cognac, tarragon cream

MAIN

Black Truffle Tagliolini, artisanal butter, aged Parmesan (V)  
Roaring Forties Lamb Chops, traditional mint jelly  
Mediterranean Sea Bass Fillet, cherry tomato sauce vierge  
O'Connor Australian Pasture-fed Ribeye, red wine jus  
O'Connor Australian Pasture-fed Tenderloin, red wine jus  
Brandt USDA Prime Sirloin, red wine jus

*Chef selection of seasonal sides served to the table*

DESSERT

Profiteroles, warm chocolate sauce, pistachio ice cream (V)  
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream (V)  
Chocolate Delice, salted caramel, coffee ice cream (V)

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