

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

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STARTER

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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

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SOUP

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Soup of the Day, Check with your Server (V)  
Lobster Bisque, Cognac, Tarragon Cream

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MAIN

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Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)  
Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly  
Pan-roasted Scottish Salmon Fillet, Warm Tartare Sauce  
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce  
Cape Grim Australian Gras Fed Ribeye, Red Wine Jus  
O'Connor Black Angus Tenderloin, Red Wine Jus  
Rangers Valley Australian Black Market, Red Wine Jus

*Seasonal sides served to the table*

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DESSERT

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Profiteroles, Pistachio Ice Cream, Hot Chocolate Sauce (V)  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

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