

MARINA

GRILL



PRIVATE ROOM SET

788 Select: 1 Starter, 1 Main, 1 Dessert

888 Select: 1 Starter, 1 Soup, 1 Main, 1 Dessert

1048 Select: 2 Starters, 1 Soup, 1 Main, 1 Dessert

STARTERS

Southern Yellowfin Tuna

Moroccan eggplant, harissa, cumin mayo

Black Angus Steak Tartare

Potato crisps, egg yolk jam

Maryland Crab Cakes

Remoulade sauce

Baked Hokkaido Scallops

Garlic and herb crumb, Aleppo pepper

Ember Roasted Beetroot

Horseradish, fennel, hazelnut, watercress

SOUPS

Lobster Bisque

Seasonal Soup

MAINS

Mushroom Cavatelli

Truffle cream, asparagus, pea, Parmesan

Stockyard Black Angus Tenderloin

Veal jus

Cape Grim Grass Fed Ribeye

Veal jus

Glacier 51 Toothfish

Sourdough crust, sauce vierge

Roaring Forties Lamb Chops

Traditional mint jelly

SIDES TO SHARE

*Wagyu fat roasted potatoes,
rosemary, garlic*

Boiled mixed greens, olive oil, lemon

*Mixed salad leaves,
palm sugar vinaigrette*

Mac and cheese, smoked bacon

DESSERTS

Vanilla Bean Crème Brulee

Raspberry sorbet

Dark Chocolate Moelleux

Tonka bean ice cream, salted caramel

Sticky Toffee Pudding

Butterscotch sauce, vanilla bean ice cream

INCLUDES TEA OR COFFEE

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