

# M A R I N A

G R I L L



## SATURDAY SET LUNCH

*Salad Bar + Main + Dessert 548*

*Salad Bar + Soup + Main + Dessert 598*

### STARTER

#### Marina Grill Salad Bar

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

*Add Freshly Shucked Oysters +MP*

### SOUP

**Seasonal Soup**  
*Check with your Server*

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

### MAIN

**Roaring Forties Lamb Chops**  
*Provençal Vegetables, Mint Jelly*

**Ibérico Pork Pluma**  
*Piquillo Peppers, Chimichurri*

**Lobster Tagliatelle**  
*Cherry Tomato, Bisque, Basil*

**Wagyu Cheeseburger**  
*Bacon, Smoked Cheddar, Onion Jam, Pickle, Fries*

**Catch of the Day**  
*Asparagus, Citrus Beurre Blanc*

**O'Connor Grain Fed Tenderloin 220g +68**  
*Served with Choice of Side*

**Pumpkin Agnolotti**  
*Brown Butter, Sage, Aged Balsamic, Parmesan*

**Cape Grim Grass Fed Ribeye 350g +98**  
*Served with Choice of Side*

**Ping Yuen Three Yellow Chicken**  
*Morel Mushroom, Madeira Jus*

**Brandt USDA Prime Sirloin 350g +228**  
*Served with Choice of Side*

*Add Side Dish +28*

**French Fries**  
**Roast Potatoes**  
**Cauliflower Cheese Gratin**

**Seasonal Vegetable**  
**Local Organic Mushroom**  
**Mac & Cheese**

### DESSERT

**Crème Caramel**  
*Vanilla Custard, Bitter Caramel*

**Seasonal Fruit**  
*Served on Ice*

**Sticky Toffee Pudding**  
*Butterscotch Sauce, Vanilla Ice Cream*

**Valrhona Chocolate Fondant**  
*Tonka Bean Ice Cream*

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