

## Salads

	M	NM
<b>Caesar Salad</b> baby cos, crispy bacon, croutons, slow poached eggs, anchovies & parmesan cheese w/ chicken	18	19.9
add 4		
<b>Kale &amp; Avocado Salad (v, gf)</b> w/ roasted pumpkin, coriander, mint, pomegranate, cashews, pepitas, rocket & balsamic extra virgin olive oil dressing	21	23
<b>Thai Beef (gf)</b> lime & coriander dressing, rice noodles, topped w/ 150g porterhouse steak	23	25.5
<b>Bufala Mozzarella &amp; Prosciutto</b> charred cherry tomatoes, Ligurian olives, rocket, mint, basil & charred lemon	23	25

## Sides

	M	NM
<b>Garden Salad (gf)</b>	5.5	6
<b>Steamed Seasonal Veg (gf)</b>	6	6.9
<b>Potato Mash (gf)</b>	6	6.9
<b>Herbed Sweet Potato Mash (gf)</b>	6.5	7.5
<b>Rocket &amp; Parmesan Salad (gf)</b>	7.5	8.5
<b>Side Chips</b>	6	7

## Dolci

	M	NM
<b>Kahlua Tiramisu</b> with vanilla bean gelato & almond biscotti	12	13
<b>Dark Chocolate Fondant</b> chocolate fondant, chocolate soil & strawberry cream gelato	12	13
<b>Limonchello, White Chocolate &amp; Raspberry Trifle</b>	10	11
<b>Sicilian Gelato</b> cone or cup served w/ almond biscotti	single 4 double 8	5 9

## Per i Nonni

### Seniors Lunch Specials – Mon to Fri

Smaller Serves	M	NM
<b>Chicken Schnitzel</b> w/ chips & salad	16.5	18
<b>Beer Battered Fish Fillet</b> w/ chips & salad	16.5	18.9
<b>170g Lean Porterhouse Steak</b> w/ mash, veg & gravy	17.5	19.9
<b>Lamb Shank w/ mash &amp; veg</b>	21.9	23.9
<b>Any Pasta on Menu</b>	Less 3	
<b>Gelato or Sorbet</b>	3.0	3.5

*Slice of Cake free w/ meal  
(please show seniors card when ordering)*

## Bambini

(children under 12 only)	M	NM
<b>Chicken Schnitzel &amp; Chips</b>	10	
<b>Lean 150g Porterhouse Steak &amp; Chips (gf)</b>	14.9	16.5
<b>Fish &amp; Chips</b>	12	13.5
<b>Beef Slider &amp; Chips</b>	10	
<b>Penne In Red Sauce (v)</b>	10	
<b>Penne In Cream Sauce</b>	10	
<b>Nuggets &amp; Chips</b>	10	

*Children receive a free ice-cream w/ any meal  
Receive \$10 rebate on weekends with any parent meal over \$25*

### Please Note

*Our food is cooked to order from fresh ingredients and generally takes around 15-20 minutes to prepare. Large groups of 20 or more are welcome but must pre-order and we will have the food ready upon arrival. Please advise if you have any food allergies and we will do our best to accommodate you.*

*Severe allergies will not be catered to unless pre-arranged with bistro manager.*

All prices Include Govt Tax of 10% GST  
(v) Vegetarian (gf) Gluten Free (df) Dairy Free  
M Members NM Non-Members



# MARLINS

*at the Bay*

Modern Australian & Italian Cuisine

Level 1. Nelson Bay Bowling Club  
Bookings Preferred  
Please Call 4981 1272  
[enquiries@nelsonbaybowlingclub.com.au](mailto:enquiries@nelsonbaybowlingclub.com.au)  
Open 7 Days Lunch & Dinner

## Starters & Share Plates

	M	NM
<b>Garlic &amp; Herb Bread (4 Pieces) (v)</b> make it cheesy (v)	6.9 add 2	7.9
<b>Bruschetta (v+, df)</b> roma tomato, onion & basil, aged balsamic reduction	10	12
<b>Warm Marinated Sicilian Olives</b>	6	7
<b>Local Sydney Rock Oysters (AAA)</b> per three:		
Natural	9.5	10.5
Kilpatrick	10.5	11.5
Mornay	10.5	11.5
<b>Local King Prawns Bucket</b> ¼ kg bucket w/ chef's seafood sauce add beer battered chips	14.5 4	15.5 4.5
<b>Calamaretti Fritti</b> fried Hawkesbury calamari dredged in flour, lemon aioli	16	17.5
<b>Chilli Garlic Prawns</b> in extra virgin olive oil, garlic, Napoletana sauce	18	20
<b>Arancini (v)</b> crumbed & fried saffron risotto balls w/ Bolognese meat sauce centres	17	19
<b>Parmigiana Festiva (gf, v)</b> layers of thin char-grilled eggplant, melted mozzarella, napoli sauce, grated parmigiano on bed of soft, creamy stracciatella cheese	17	18.5
<b>Antipasto Board (gf,v)</b> cured Italian meats, warm olives, Australian & imported cheeses, quince paste, warm bread rolls	29.9	33

## Pasta

	M	NM
<b>Prawn &amp; Scallop Linguine</b> tiger prawns & sea scallops tossed w/ cherry tomatoes, white wine, garlic, chilli, salsa verde	26	28.5
<b>Penne E Pollo</b> penne pasta w/ chicken & wild mushrooms in porcini cream sauce	24	26.5
<b>Pappardelle In Veal Ragu</b> ribbon pasta in slow cooked veal shoulder ragu	24	26.5
<b>Spinach, Ricotta &amp; Pine Nut Ravioli</b> in slow cooked napoletana sauce, shaved parmigiano	24	26
<b>Fettucine Carbonara</b> ribbon pasta, mild pancetta sautéed in extra virgin olive oil & garlic, grated pecorino cheese, egg yolks	24	26.5

## Surfside

	M	NM
<b>Mussels Marinara</b> Spring Bay mussels steamed in marinara sauce, chilli & garlic	18.9	21
<b>Chilli Garlic Prawns and Polenta</b> tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, soft creamy polenta	25	27.5
<b>Calamaretti Sal E Pepe</b> fried Hawkesbury calamari dusted w/ salt & pepper flour, lemon aioli, beer battered chips & salad	23	25.5
<b>Grilled Salmon Fillet (gf)</b> w/ roasted carrot puree, charred cherry vine tomatoes, lemon butter sauce	27	29.9
<b>Fish of the Day</b> Fresh Market Fish - Please Ask Our Friendly Staff	MP	
<b>200g Lobster Tail</b> lemon, butter & herb sauce, roasted cherry tomatoes	36	39.9

## from the Char-Grill

	M	NM
<b>Lean 170g Prime Porterhouse (gf)</b> tender grain fed beef w/ choice of sides	21	22.5
<b>Finest Gold Standard Rump (gf)</b> <b>(100-Day Grain Fed) 300g</b>	25.9	28.5
<b>Prime New York Cut 300g (gf)</b> 120-day grain-fed msa gold standard beef with choice of sides	28.9	32
<b>Boneless Rib-Eye 350g (gf)</b> 120-day grain-fed msa gold standard beef w/ choice of sides	31	34
<b>Surf &amp; Turf</b> 120-day grain fed tender eye fillet, king prawns, scallops, bearnaise sauce garlic mash & seasonal veg	33	36.5
<b>Steaks served w/ choice of mash &amp; seasonal veg (gf)</b> <b>or beer chips &amp; salad (not gf) unless otherwise specified</b>		
<b>Sauces available:</b> <i>red wine jus, mushroom, pepper, diane</i>		add 1.5
<b>Note: medium well or well-done steaks take a little longer to cook</b>		

## Chef's Specials

	M	NM
<b>Veal Marsala</b> tender veal scaloppini w/ wild mushrooms in porcini & marsala cream sauce, <i>desiree</i> mash, veg	27.5	29.9
<b>Lamb Shanks (gf)</b> slow braised lamb shanks w/ <i>desiree</i> mash, seasonal veg	27.5	29.9
<b>Confit Pork Belly (gf)</b> with poached pear, herbed sweet potato mash, steamed veg, red wine jus	27.5	29.9
<b>Cashew Crusted Chicken</b> topped w/ prawns & garlic sauce, garlic mash, seasonal veg	27.5	29.9

## Club Specials

	M	NM
<b>Beer Battered Fish N Chips</b> wild caught fillets in herbed beer batter served w/ chips & salad	21	23.5
<b>Chicken Schnitzel</b> marinated overnight in buttermilk, herb & parmesan crumb, chips, salad make it parmi	22 add 3	24.5
<b>Beef &amp; Mushroom Pie</b> house made whole pie w/ potato mash & veg, mushroom sauce	21	23.5
<b>Burger of The Day</b> See Specials Board		
<b>Steak Sandwich</b> 150g tender MSA porterhouse, swiss cheese, roasted bell pepper, bbq sauce, beer chips	20	22
<b>Large Beer Battered Chips</b> loaded w/ cheese & bacon	9 add 3	10

## Vegan

	M	NM
<b>Roasted Corn &amp; Zucchini Fritter Stack (gf, v)</b> sliced avocado & black bean salsa, cashew cream	23	25
<b>Seasonal Veg</b> steamed and sautéed w/ extra virgin olive oil, garlic, touch of chilli	18	20
<b>Roasted Stuffed Mushrooms</b> filled w/ Israeli couscous, herbs, roasted capsicum & pumpkin, garlic, ev olive oil	22	24.5
<b>Mixed Bean Salad</b> roasted zucchini, chick pea, black bean & papaya salad w/ radish, mixed leaves & lemon vinaigrette	22	24.5