LUNCH
FROM 12.00 PM DAILY

MARLINS at the Bay

STARTERS

GARLIC & HERB BREAD (V) | 6.9/7.5
MAKE IT CHEESY +3

WARM HOUSE MARINATED OLIVES (GF) (V) | 6.9/7.5
OREGANO, CITRUS ZEST & OLIVE OIL

LOCAL ROCK OYSTERS (AAA)
6 XL NATURAL WITH ESCHALOT & WINE VINEGAR | 21/23
KILPATRICK OR MORNAY | 22/24

TEMPURA PRAWNS (5), SALAD LIME AIOLI | 16.9/18.5

PARMIGIANA DI MELANZANE | 15/16.5
LAYERED EGGPLANT, MOZZARELLA, RICOTTA, NAPOLI SAUCE, PARMIGIANO, PANGRATTATO

WARM MARINATED OCTOPUS | 18/19.9
GRILLED, SERVED W/EXTRA VIRGIN OLIVE OIL LEMON, SOURDOUGH

BOWLO SPECIALS | 16.5/18

MEXICAN BEEF & BEAN NACHOS
HOUSE MADE GUACAMOLE, SOUR CREAM, CAPSICUM & TOMATO SALSA, JALAPENO

CAESAR SALAD
BABY COS, CRISP BACON, GARLIC CROUTONS,ANCHOVY DRESSING TOPPED WITH PARMESAN AND FRESH HERBS
ADD CHICKEN | 5, OR PRAWNS | 8

HOUSE MADE CHICKEN SCHNITZEL
IN PARMESAN HERB CRUMB, FRIES, SALAD
MAKE IT A PARMI | 5
OR SURF & TURF WITH PRAWNS AND BEARNAISE SAUCE | 8

FISH N' CHIPS
FRESHLY BATTERED BARRAMUNDI FILLET, CHIPS & SALAD
LARGER SERVE ADD $7.5

CALAMARI & CHIPS
BEER BATTERED CALAMARI RINGS SERVED WITH CHIPS

BURGERS & ROLLS

CHICKEN BREAST SCHNITZEL | 18/19.5
WITH LETTUCE, AVOCADO, TOMATO, AIOLI, FRIES, TOASTED TURKISH

ANGUS BEEF BURGER | 18/19.5
WITH LETTUCE, TOMATO, BEETROOT, CHEF'S SAUCE, FRIES,TOASTED BUN

PRAWN & SALAD ROLL | 19.5/21.5
COOKED PRAWNS, HERBED MAYO,LETTUCE, AVOCADO,TOMATOES, FINGER LIME, CRISPS

PASTA

LOBSTER SPAGHETTINI | 27.5/29.9
LOBSTER MEAT TOSSED WITH CHERRY TOMATOES, WHITE WINE, GARLIC, LEMON, CHILLI, FRESH HERBS

PENNE POLLO E FUNGHI | 24/26.5
PASTA WITH CHICKEN & MUSHROOMS IN CREAM SAUCE

HOUSE MADE PORK & VEAL LASAGNA | 21.5/23.5
LAYERS OF PASTA, PORK & VEAL RAGU, MOZARELLA, PARMESAN

ALLERGIES – OUR KITCHEN IS A FULLY WORKING KITCHEN SO WE CANNOT GUARANTEE THAT FOOD WILL BE TOTALLY FREE OF ALLERGENS. WE WILL DO OUR BEST TO CATER TO INTOLERANCES BUT SEVERE CASES CANNOT BE CATERED TO.

ALL OUR PRODUCTS ARE COOKED TO ORDER FROM FRESH SUSTAINABLE RESOURCES. WE WILL WHEREVER POSSIBLE USE LOCAL PRODUCE.

LUNCH
FROM 12.00 PM DAILY

MARLINS at the Bay

OCEAN CAUGHT

PAN ROASTED SALMON FILLET (GF) | 28.9/30.9
IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

CHILLI GARLIC PRAWNS IN HOT POT | 24/26.5
SIX LARGE PRAWNS, X.V. OLIVE OIL, HEIRLOOM TOMATOES, NAPOLI SAUCE, SOURDOUGH

SPRING BAY MUSSELS MARINARA | 20/22
LARGE MUSSELS IN MARINARA SAUCE, GARLIC, CHILLI

CHEF'S SPECIALS

SLOW COOKED LAMB SHANK | 24/26
IN RED WINE & NAPOLI SAUCE, SERVED WITH MASH & STEAMED VEG
(2 SHANKS ADD $8)

LAMBS FRY & BACON | 22.9/25
CARAMELISED ONIONS & HERBS, POTATO MASH, PEAS, JUS

8OZ PRIME EYE FILLET | 36/39
SERVED WITH CHIPS & SALAD
MASH & VEG ADD $2, PEPPER, MUSHROOM, GRAVY OR DIANE SAUCE | $2
OR MAKE IT SURF & TURF: PRAWNS, SCALLOP, BEARNAISE | $8

350G PRIME T-BONE | 29.5/33.5
SERVED WITH CHIPS & SALAD
MASH & VEG ADD $2, PEPPER, MUSHROOM, GRAVY OR DIANE SAUCE | $2

BAMBINI | 10
(UNDER 10 YEARS OF AGE)

CHICKEN NUGGETS & CHIPS
FISH COCKTAILS & CHIPS
SPAGHETTI WITH NAPOLI SAUCE
HOT DOG WITH BBQ SAUCE, ON SOFT ROLL, FRIES

DOLCI

STICKY DATE PUDDING | 12/13
WITH BUTTERSCOTCH SAUCE & VANILLA BEAN GELATO

SFINCI SICILIANI – CRISP ITALIAN DOUGHNUTS | 12/13
WITH SALTED CARAMEL DIPPING SAUCE

KAHLUA TIRAMISU 12/13
TRADITIONAL ITALIAN DESSERT WITH MASCARPONE CREAM,
SPONGE BISCUITS SOAKED IN COFFEE & KAHLUA

ITALIAN GELATO
SINGLE $5/5.5 DOUBLE 9/10

CHEESCAKE OR CHOCOLATE MUD CAKE 6.9/7.5

WE DO NOT APPLY A SURCHARGE ON WEEK-ENDS BUT A 10% SURCHARGE APPLIES PUBLIC HOLIDAYS

DINNER

MARLINS at the Bay

ANTIPASTI

GARLIC & HERB BREAD | 6.9/7.5

BRUSCHETTA 10/12
TOASTED SOURDOUGH RUBBED WITH GARLIC & OLIVE OIL
TOPPED WITH TOMATO, ONION, TORN BASIL LEAF, BALSAMIC REDUCTION

OYSTERS, LOCAL ROCK | 1/2 DOZ 21/23
NATURAL WITH ESCHALOT & WINE VINEGAR
KILPATRICK OR MORNAY 1/2 DOZ 22/24

CHILLI GARLIC PRAWNS IN HOT POT | 24/26
6 SIZZLING PRAWNS WITH GARLIC, CHILI, OLIVE OIL
CHERRY TOMATO, BASIL, TOASTED SOURDOUGH

SALT & PEPPER CALAMARI
ENTREE WITH AIOLI | 16.9/18
MAIN WITH CHIPS & SALAD | 24/26

WARM MARINATED OCTOPUS | 18/19.9
SLOW COOKED, GRILLED, SERVED W/EXTRA VIRGIN OLIVE OIL LEMON

PASTA

PRAWN & SCALLOP LINGUINI | 32/35
TIGER PRAWNS, SEA SCALLOPS, HEIRLOOM TOMATOES,
CHILLI, PANGRATTATO

PAPPARDELLE | 29/32
RIBBON PASTA IN SLOW COOKED LAMB SHOULDER & TOMATO RAGU

MAINS

VEAL MARSALA | 32/35
TENDER SCALOPPINI WITH WILD MUSHROOMS PORCINI & MARSALA CREAM SAUCE,
GARLIC MASH & VEG

SLOW BRAISED LAMB SHANKS | 32/35
CREAMY MASH, SEASONAL VEG, TOMATO & RED WINE SAUCE

PANCETTA | 32/35
SLOW COOKED CRISPY PORK BELLY WITH MASH & VEG,
PEAR POACHED IN VINCOTTO, MASH & VEG, VINCOTTO JUS

PAN ROASTED BARRAMUNDI FILLET (GF) | 28.9/32
IN LEMON BUTTER WHITE WINE BROTH WITH HEIRLOOM TOMATOES

8OZ PRIME EYE FILLET | 36/39

LEAN NEW YORK CUT STRIPLOIN 300G | 29.9/33

350G PRIME T-BONE | 29.5/32.5

STEAKS SERVED WITH CHIPS AND SALAD
MASH & VEG ADD $2, SAUCES: GRAVY, MUSHROOM, PEPPER, DIANE | $2
MAKE IT SURF & TURF WITH BEARNAISE SAUCE, PRAWNS & SCALLOP | $8

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DINNER

CLUB SPECIALS

FISH & CHIPS,
BEER BATTERED BARRAMUNDI SERVED WITH CHIPS, SALAD | 22.9/24.9

HOUSE MADE CHICKEN SCHNITZEL
IN PARMESAN HERB CRUMB SERVED WITH CHIPS & SALAD 21/23
SUBSTITUTE MASH & VEG $3
MAKE IT PARMI ADD $5 : ADD PRAWNS & CREAMY GARLIC SAUCE $7

PULLED LAMB BURGER | 22.9/24.9
SLOW ROASTED LAMB, GRILLED EGGPLANT, PIMENTO & ROCKET SALSA,
MINTED ROSEMARY & CUCUMBER YOGHURT, TOASTED TURKISH, FRIES

SIDES

LARGE FRIES | 8
STEAMED SEASONAL VEG | 8
DESIREE MASH | 8
ROCKET & PARMESAN SALAD | 10

BAMBINI | 10
(UNDER 10 ONLY)

CHICKEN NUGGETS & CHIPS, FISH COCKTAILS & CHIPS, SPAGHETTI WITH NAPOLI SAUCE
HOT DOG WITH TOMATO SAUCE, ON SOFT ROLL WITH FRIES

DESSERT

STICKY DATE PUDDING | 12/13
WITH BUTTERSCOTCH SAUCE & VANILLA BEAN GELATO

KAHLUA TIRAMISU | 12/13
ITALY'S FAVOURITE COFFEE FLAVOURED DESSERT WITH KAHLUA, & MASCARPONE

SFINCI SICILIANI | 12/13
FLUFFY CRISP ITALIAN DOUGHNUTS
SALTED CARAMEL DIPPING SAUCE

SICILIAN GELATO OR SORBET
TWO SCOOPS $9/10
SERVED WITH HOUSE MADE ALMOND BISCOTTI

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