

# MARINA CAFE & BAR

EST. 2013

## CAFÉ MENU

Enjoy our selection of café food available all day everyday!

### ALL DAY

<b>Breakfast roll</b> – bacon, egg, guacamole, tomato relish, whole egg mayonnaise	10
<b>Breakfast wrap</b> – omelette egg with mushroom, tasty cheese, spinach, mustard onions & tomato relish (V)	12
<b>Salad of the day</b> (V,GF)	10
+ <b>Smoked / grilled chicken</b>	+ 5
<b>Nachos</b> – corn tortilla crisps with melted tasty cheese, mild Mexican chilli beans, guacamole and sour cream (V,GF)	16

### BAKERY

<b>Muffins</b> – double choc, apple crumble, blueberry, raspberry & white chocolate	4.5
<b>Banana bread</b>	4.5
<b>Carrot cake</b>	4.5
<b>Chocolate brownie &amp; caramel slice</b>	4.5
<b>YOYO</b> – red velvet / vanilla (GF)	4.5/5

### TOASTED WRAPS

<b>Smoked ham &amp; cheese with rocket &amp; tomato relish</b>	10
<b>Pumpkin, roast capsicum &amp; feta with rocket, basil pesto</b> (V, contains nuts)	10
<b>Pulled pork with smokey barbecue sauce, coleslaw &amp; mayonnaise</b>	10


### PIZZAS

All pizzas are made fresh and feature our handmade dough base

<b>The Cockatoo</b> – tomato passata, mozzarella, oregano	15
<b>The Australian</b> – tomato passata, mozzarella, smoked leg ham & pineapple	17
<b>The Happy Camper</b> – tomato passata, mozzarella, feta, artichoke, capsicum & mushroom (V)	18
<b>The Spicy</b> – tomato passata, mozzarella, salami, chilli flakes, anchovies, Spanish onion & olives	18
<b>The Smokey</b> – tomato passata, mozzarella, smoked chicken, mushrooms & BBQ sauce	18
<b>Gluten free bases available</b> – 10 inches	+3

## KITCHEN MENU

Our kitchen food is prepared and cooked fresh and made to order

<b>Battered fish &amp; chips or salad</b> – served with French fries, tartar sauce & lemon	18
<b>Popcorn chicken &amp; chips or salad</b> – served with French fries & siracha mayonnaise	16
<b>Beef burger</b> – beef patty, tasty cheese, lettuce, caramelised mustard onion, pickle, tomato sauce & siracha mayonnaise	16
<b>Asian chicken burger</b> – Hoisin marinated chicken fillet with sesame slaw, pickled red onion and Asian aioli	15
 <b>Beyond Burger</b> – 100% premium plant-based burger! Free from soy, gluten and GMO's. Served with lettuce, tomato, onion and BBQ sauce on a Vegan friendly bun	19

<b>Sweet potato fries with guacamole &amp; sweet chilli sauce</b> (Ve, GF)	12
<b>Bucket of fries</b>	8
<b>SIDES</b>	
+ <b>Bacon / GF Bun</b>	2
+ <b>Salad / Fries / Sweet potato fries</b>	5/5/7

### KIDS MENU

<b>Ham &amp; cheese toasty</b>	6
<b>Chicken nuggets (5) &amp; chips</b>	8.5
<b>Fish &amp; chips</b>	11

### COFFEE & TEA

<b>Café latte, cappuccino, flat white</b>	4/4.5
<b>Hot chocolate, mocha, chai latte</b>	4.5/5
<b>Iced coffee w ice cream</b>	6
<b>Short black, long black</b>	4/4.5
<b>Tea</b> – English breakfast, earl grey, peppermint, green	4
<b>Affogato</b>	4.5
<b>Syrups</b> – Caramel or vanilla	+5
<b>Soy / Almond milk</b>	+1

### COLD DRINKS

<b>Soft drinks</b>	3.5
<b>Fruit juices</b>	5
<b>Spring water / sparkling mineral water</b>	3.5
<b>Sports drinks</b>	5.5
<b>Ginger beer / lemon lime &amp; bitters</b>	5
<b>Bottled iced tea</b>	5
<b>Milkshakes</b> – chocolate, strawberry, vanilla	8
<b>Malt</b>	+5

### BEER & CIDER

Visit the container bar for cold beer and cider on tap

<b>Hahn Super Dry</b>	8
<b>James Boag's Premium Light</b>	8
<b>5 Seeds Apple Cider</b>	10
<b>Heineken</b>	10
<b>James Squire One Fifty Lashes Pale Ale</b>	10

### RED & WHITE WINE

Visit the container bar for our full range of premium wines

	<b>Glass 8 / Bottle 32</b>
<b>Tatachilla NV Brut Sparkling Wine</b>	
<b>Tatachilla Sauvignon Blanc</b>	
<b>Tatachilla Chardonnay</b>	
<b>Tatachilla Shiraz Cabernet</b>	

V = vegetarian Ve = vegan GF = gluten free

Ice bag 5kg

7

15% surcharge on public holidays

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## Wine

### Sparkling and White

### Glass/Bottle

Tatachilla Brut NV Sparkling	8/32
Yarra Burn Prosecco	10/38
Arras Premium Cuvée NV	70
Tatachilla Sauvignon Blanc	8/32
Tatachilla Chardonnay	8/32
Dusky sounds Sauvignon Blanc	10/38
Grant Burge Pinot Grigio	10/38

### Pink and Red

Days of Rose- Rose- South Australia	10/38
Tatachilla Shiraz Cabernet	8/32
St Hallett Garden of Eden Shiraz	12/45

## Beer & Cider

### On Tap

### Schooner/Pint

Furphy	8.5/12
Byron Bay Pale Ale	9/12.5
James Squire Orchard Crush Apple Cider	9/12.5

### Bottled

Hahn Super Dry	8
James Boags Premium Light	8
Heineken	10
James Squire One Fifty Lashes Pale Ale	10
5 Seed Apple Cider	9