

entrees

Soup of the day served with toasted thick bread	12
Fresh pacific oysters half or full dozen served with mignonette dressing and fresh lime	16/28
Pepper and herb marinated beef carpaccio served with wild rocket salad, parmesan crisps and white truffle oil	16
Vine ripened tomato and mozzarella salad served with fresh basil and extra virgin olive oil	14
Fritto misto of prawns, calamari and vegetables with saffron aioli and spicy tomato sauce	18
Caramelized onion and goat's cheese tart served with roasted figs, baby mixed greens and a citrus dressing	14
Traditional Pumpkin Soup and garlic croutons	12

salads, sandwiches and burgers

Traditional Caesar Salad - with cos lettuce, poached egg, crispy bacon, croutons and shaved parmesan	18
Caesar salad with poached chicken marinated in lemon and herb with cos lettuce, poached egg, crispy bacon, croutons and shaved parmesan	20
Nicoise salad with flaked Tasmanian salmon and kipfler potato, green baby beans, red onion, black olives, egg and tomato	22
Marriott classic club - white toasted bread with roast turkey, bacon, tomato, lettuce and mayonnaise served with french fries	24
Grilled vegetable with pesto spread on toasted focaccia bread – served with eggplant, zucchini, avocado, red capsicum, oven dried tomato and hummus	20
Smoked Atlantic salmon sandwich on wholemeal bread with red onions, dill cream cheese, caper berries, rocket salad and fresh grape tomatoes	22
White bean and radicchio salad with confit tuna , rocket, olives, tomato, crispy croutons and a roasted garlic herb dressing	20

mains

Crispy fried flathead with hand cut French fries and tartar sauce, lemon wedges and a salad garnish	32
Spaghetti vongole in spicy tomato sauce garnished with parsley, garlic and grated lemon zest	26
Sydney Harbour seafood risotto including prawns, mussels, white fish, calamari and fresh herbs	28
Marriott 100% beef burger on a toasted sesame bun with a beef patti, bacon, cheddar cheese, salad garnish and french fries	24
Seared corn-fed chicken breast wrapped in prosciutto served with a mascarpone polenta cake, broccolini and a herb and garlic jus	38
Paperbark baked Queensland barramundi fingerling potato, roasted pumpkin, wild mushrooms, tobikko butter	35
Roasted pumpkin gnocchi with goat's cheese , baby spinach, mushrooms, baby tomato and extra virgin olive oil	26

desserts

Cardamom Spiced Crème Brulee with rhubarb compote	14
Apple and Blueberry Crumble with vanilla ice cream	14
Orange and Raspberry Parfait with citrus salad and raspberry sauce	14
Passionfruit flavoured Cheesecake with berry coulis	14
Selection of Australian Cheese with fig jam served with walnut muscatels and crackers	18