

marque

bar & grill

ENTRÉES

Garlic Bread (V)	11
Add Cheese	1
Add Cheese & Bacon	2
Olive-Infused Crispy Sourdough (VG)	11
Served with balsamic glaze	
Potato Lattice	13
With tomato sauce and aioli	
Chicken Tenders (4)	16
Served with honey mustard sauce	
Naked Wings (GFO)	
0.5KG	16
1KG	24
Choose from buffalo, bbq, satay, piripiri, blue cheese or mix of sauces	
Lime & Pepper Calamari	18
Served with aioli	
Pork Belly (GFO)	18
Choose from Korean BBQ or BBQ flavour	

PLATTERS

Asian Platter	28
Samosa, prawn tempura, Korean pork belly, beef croquette, veg spring roll and BBQ wings with ginger lime, sriracha mayo and tomato sauce	
Vege Platter (V)	21
Samosa, vege spring roll, onion ring, potato lattice, sweet chilli, tomato sauce and ranch sauce	
Seafood Platter	31
Fish cake, calamari, prawn twister, crumbed scallop, prawn tempura with sweet chilli, tartare sauce and seafood sauce	

FROM POULTRY

Butter Chicken (GFO)	31
Served with rice and naan bread	
Chicken Schnitzel (GFO)	28
Served with chips, salad and choice of sauce	
Add Parmi Topper	6
Add Avocado & Hollandaise Topper	6

FROM THE GRILL

Japanese Wagyu Rump (400G) (GFO)	51
Served with chips, salad and choice of sauce	
T-Bone Steak (500G) (GFO)	51
Served with chat potato, sour cream, pan tossed vegetables and choice of sauce	
Eye Fillet (300G) (GFO)	48
Served with chips, salad and choice of sauce	

TOPPERS

Reef (Calamari, Prawn Tempura & Sweet chilli sauce)	8
Mushroom (Pan fried with garlic) (GF)	6.5

FROM THE SEA

Salmon (GFO)	40
Pan fried salmon served with grilled asparagus, potato mash, garlic creamy sauce and seasonal greens	
Crispy Skin-On Wild Barra	42
Served with grilled prawns, creamy sauce, chips and salad	
Prawn Fettuccine Pasta	32
Chicken option available	

SLOW COOKED

Served with your choice of mushroom, gravy, pepper or creamy sauce	
Lamb Shank (GF)	44
Served with potato mash, seasonal vegetables and sauce	
Pork Ribs Rack (900G) (GF)	50
Served with chat potatoes, coleslaw and choice of sauce	

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VG - Vegan

Please advise your waitperson of any allergies you may have or any special dietary requirements.

Room Delivery \$7. A 20% surcharge applies to all public holidays

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VALUE MEALS

Crumbed Hoki Fish & Chips	25
Hoki fish served with chips, salad and tartare	
MSA Rump Steak (250G) (GFO)	25
Served with chips and salad	
Vege Teriyaki (GFO VG)	23
Seasonal vegetables in premium Japanese teriyaki served with rice	
Hawaiian Chicken Burger	21
Served with chips, lettuce, tomato, coleslaw, chicken, pineapple and cheese	
Calamari	25
Served with chips, salad and aioli	
Chicken Tender Meal (4)	23
Served with chips, salad and honey mustard sauce	
Garlic Prawns (GF)	25
Served with rice	

SIDES

Mashed Potato (GF)	6
Hollandaise, Aioli or Tartare Sauce (GF)	2
Gravy, Mushroom, or Pepper Sauce (GF)	3
House Salad (VG)	8
Chips with Tomato Sauce	9
Creamy Garlic Prawns (GF)	8
Pan Tossed Vegetables	9
Tomato and BBQ sauce provided at no cost upon request	

KIDS

Fish Cake 'n' Chips	12
Chicken Nuggets 'n' Chips	12
Kids Pasta (V)	11
Ice cream free for kids, speak to our friendly staff	

DESSERT

Brownie	9
Warmed brownie served with ice cream	
Macadamia Slice	6
With caramel sauce	
Affogato	8
Ice cream covered in espresso shot with chocolate swirl	

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