

## starter

### OYSTERS NATURAL | 1/2 Doz 13 | Dozen 21

With cocktail sauce

## mains

### GARLIC PRAWNS | E 14 | M 22.5

Flamed with brandy in a cream sauce

### KING GEORGE WHITING FILLETS E 18 | M 26

Grilled, served with mash potato mixed greens and tartare

### FISH OF THE DAY | E 13 M 18

Grilled, served with mash potato, lemon wedges and tartare

### WARM CHICKEN SALAD | 18

Seeded mustard chicken tenderloins tossed in rocket, baby spinach, cherry tomatoes, cucumber and spanish onion, with a honey macadamia mayonnaise

### ANGUS PURE



Angus Pure delivers premium quality beef that is grown in the natural, wholesome environment of SA. Free from hormone and antibiotic treatment, Angus Pure is graded for quality by Meat Standards Australia (MSA) and is aged for eating perfection.

### 350G PURE ANGUS RUMP STEAK | 23 300G PURE ANGUS SCOTCH FILLET | 26.5 250G ANGUS PURE SIRLOIN | 25

*Chargrilled steak to your liking, served with and spring onion mash and your choice of sauce*

gluten free

### CRISPY SKIN CHICKEN BREAST | 23

Oven baked, pocketed with a trio of cheese, served on sea salted baby crushed potatoes with white wine cream sauce

### MURRAY VALLEY PORK | 24

Tender pork scotch fillet wrapped in bacon served with braised apple and celery

### UNCRUMBED CHICKEN SCHNITZEL

Golden pan fried chicken breast served with mash potato

### PLAIN | 17 WITH TOPPING/SAUCE | 19

### SAUCES

Gravy, green peppercorn, mushroom or dienne

### TOPPING

Parmagiana | Napolitano sauce and cheese  
Hawaiian | Ham, pineapple and cheese

### ROAST OF THE DAY | 17

Served with roast potato, gravy and traditional condiments

### SALAD & VEGETABLE BUFFET ONLY | 14

Please ask our friendly wait staff about the gluten friendly options available to you on the buffet as these may change

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MARION HOTEL