

the best  
memories  
are made  
around  
the table



MARION  
HOTEL

## APPETISERS

**GARLIC BREAD** (V) . . . . . 8.5

**GARLIC & CHEESE PIZZA** (V)(GF) . . . . . 12

GF base . . . . . 2.5

**SOURDOUGH** (VE) . . . . . 10.5

aged balsamic, olive oil, dukkah

**DUO OF DIPS** (V)(GFA) . . . . . 15

pita bread, marinated olives

**SHARE BOARD** (GFA) . . . . . 32

pickles, aged cheddar, sourdough, dip,  
prosciutto, salami, grilled chorizo, marinated  
olives and vegetables, lavosh, dukkah, olive oil,  
grain mustard beer relish, grissini

**COFFIN BAY OYSTERS** (GF) . . . ½ DOZ . DOZ

Natural . . . . . 19 . . . . 29

Kilpatrick . . . . . 21 . . . . 31

Chimichurri . . . . . 21 . . . . 31

**JACKFRUIT TACO** (V) . . . . . 17

avocado, sour cream, salsa, citrus slaw,  
BBQ pulled jackfruit, soft tortilla

**ARANCINI** (V)(GF) . . . . . 15

pumpkin & goat's cheese, tomato relish

**GRILLED HALLOUMI** (V)(GF) . . . . . 16

zaalouk, kale, lemon

**CRISPY PORK BELLY** (GF) . . . . . 17

plum, BBQ sauce, sesame glaze

**FRIED CHICKEN** (GF) . . . . . 16

cheese sauce, salsa, jalapeno

**PANKO PRAWNS** (GF) . . . . . 22

romesco, aioli

**DUCK SPRING ROLLS** . . . . . 18

fennel and radish salad, orange glaze

**SMOKED KANGAROO FILLET** (GF) . . . . . 16

bush tomato relish, saltbush dukkah, jus

## BOWLS

### FEELIN ZEN (VE) . . . . . 19

quinoa, kale, eggplant, parsnip, walnut and red pepper paste, crisp pita, sumac

### RAMEN (VE) . . . . . 20

udon noodles, daikon radish, baby spinach, green beans, edamame beans, lotus root, tofu, miso broth, soy, mirin, sesame seeds

### SOUL FOOD (V)(GF) . . . . . 19

pumpkin, cauliflower, broccoli, sweet potato, lentils, seeds, gorgonzola dressing

### GRAIN-FED (V) . . . . . 20

freekeh, pearl barley, bocconcini, honey mustard dressing, broccolini, baby spinach, cherry tomato, goat's cheese, toasted almonds

### HAIL CAESAR! . . . . . 20

cos lettuce, parmesan, poached egg, croutons, bacon, Caesar dressing

### ADD

- chicken. . . . . 5
- smoked salmon . . . . . 7
- halloumi . . . . . 5
- tofu . . . . . 5

## BURGERS

### BEEF . . . . . 23

beef pattie, bacon, tomato, lettuce, burger sauce, american cheese, house pickles, mustard onion relish, chips

### FIELD MUSHROOM (V) . . . . . 19.5

halloumi, grilled zucchini and eggplant, hummus, baby spinach, roasted tomato sauce, sweet potato fries

(V) vegetarian (VE) vegan (GFA) gluten free available (GF) gluten free

Please alert wait staff to any allergies and/or intolerances.

All of our (GF) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

No split bills.

# MAINS

**PAPPARDELLE** . . . . . **25.5**  
 smoked brisket and tomato ragout, swiss brown mushroom, pecorino

**CHICKEN BREAST** (GF) . . . . . **29**  
 orange, sage and cinnamon cream sauce, kipfler potatoes, parsnip puree and red onion pickle

**ATLANTIC SALMON** . . . . . **29**  
 lemon, broccoli, pearl couscous, potato rosti, lemon and herb gremolata, romesco

**BAKED SWEET POTATO** (VE) (GF) . . . . . **23**  
 harissa braised chickpeas, black garlic and cashew emulsion, tomato and parsley

**SMOKED DUCK FILLET** (GF) . . . . . **28**  
 served medium, three mushroom glaze, kipfler potatoes, broccolini

**SEAFOOD LINGUINE** . . . . . **30**  
 Boston Bay mussels, prawns, squid, South Australian ocean jacket, peas, rosé sauce, parmesan

**LAMB RACK** (GF) . . . . . **34**  
 green pea puree, crushed new potatoes, smoky peach mustard, broccolini, jus

**KINGFISH FILLET** (GF) . . . . . **28**  
 crushed new potato, lemon myrtle semi dried tomato relish, toasted hemp seeds, rocket samphire salad

**MUSHROOM WELLINGTON** (VE) . . . . . **26**  
 rocket, apple and walnut salad, sweet potato fries, romesco

**LEMON PEPPER SQUID** (GFA) . . . . . **27**  
 slaw, chips, kewpie

**FISH AND CHIPS** (GFA) . . . . . **28**  
 tempura battered, South Australian ocean jacket fillets, chips, salad, lemon, tartare

	HALF	FULL
<b>CHICKEN SCHNITZEL</b> . . . . .	<b>18</b>	<b>23.5</b>
<b>BEEF SCHNITZEL</b> . . . . .	<b>18</b>	<b>23.5</b>
chips, salad		

**SAUCES** . . . . . **2**  
 gravy, mushroom, pepper, Diane, red wine jus

**TOPPINGS** . . . . . **3**  
 parmigiana, Hawaiian

## YODER SMOKED MAINS

**PORK RIBEYE** (GF) . . . . . 27  
pumpkin, beetroot, candied fennel, walnut and baby spinach salad, mashed potato, jus

**300G SCOTCH FILLET** (GFA) . . . . . 36

**500G NEW YORK CUT SIRLOIN** (GFA) . . . 42  
kipfler potatoes, heirloom carrot, broccolini

### SAUCES

gravy, mushroom, pepper, Diane, red wine jus (GF)

WE PROUDLY USE

★ **YODER SMOKERS** ★  
COMPETITION GRADE BBQ PRODUCTS

Delivering a fantastic and unique flavour to some of our favourite dishes.

## GRILL

**250G EYE FILLET** (GFA) . . . . . 38  
kipfler potatoes, heirloom carrot, broccolini

### SAUCES

gravy, mushroom, pepper, Diane, red wine jus (GF)

## EXTRAS

**MASHED POTATO** (GF) . . . . . 4.5

**GARDEN SALAD** (GF) . . . . . 7.5

**GRILLED CORN AND BUTTER** (GF) . . . . . 7.5

**CHIPS** . . . . . 9

**WEDGES** . . . . . 10  
sour cream, sweet chilli

**SWEET POTATO FRIES** . . . . . 12.5

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# DESSERTS

**COCA COLA BROWNIE** (V) . . . . . 11  
cherry syrup, vanilla ice cream, chocolate shard

**CRÈME CARAMEL** (VE)(GF) . . . . . 11  
almond and coconut milk set custard, caramel,  
vegan golden syrup honeycomb

**WARM PEANUT BUTTER COOKIE** (V) . 11  
raspberry gel, Irish cream ice cream

**APPLE PIE** (V) . . . . . 11  
Yoder smoked apple & bourbon pie, vanilla  
ice cream

**WOODSIDE CHEESE** (V)(GFA) . . . . .  
locally sourced from Woodside Cheese Wrights,  
sliced pear, dried fruit, nuts, lavosh,  
water crackers

## CHOOSE FROM

Charleston Jersey Cow Brie . . . . . 12  
Lemon Myrtle Goat Milk Chevre . . . . . 13  
Pompeii Fresian Cow Soft . . . . . 16

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**THIRSTY?  
WE KNOW  
WHAT  
YOU NEED**

**OUR RECOMMENDATIONS**



## WHILE YOU WAIT

Get your taste buds tingling with one of our craft beers on tap.

### WE RECOMMEND

#### Coopers XPA

Coopers XPA is all about 'extra' hop flavour whilst being well balanced and easy to drink. Simcoe and Lemondrop American hops give it bitterness with bright citrus undertones.



## WHAT YOU REALLY CAME FOR

We know you're here for our delicious cocktails.

### WE RECOMMEND

#### Espresso Martini

it's a classic and a favourite for a very good reason ...it's delicious!



## NO THANKS, I'M DRIVING

Just because you're being responsible doesn't mean you need to drink boring old water. Try one of our delicious craft sodas.

### WE RECOMMEND

#### Mango & Peach Lemonade Craft Soda

Mango, peach, pineapple, lemonade, soda water & mint.



## SOMETHING LOCAL

South Australia has some of the best wineries and distilleries, why would you drink anything else?

### WE RECOMMEND

#### Threefold Aromatic Gin

This well rounded and aromatic South Australian gin is a must try.





## MATCH TO YOUR MEAL

You can't go drinking wine with your meal all willy nilly. It's got to pair, perfectly.

### WE RECOMMEND

#### **Hentley Farm Riesling**

Eden Valley

It's citrus fruit profile pairs perfectly with our Coffin Bay Oysters.

#### **Sidewood Sauvignon Blanc**

Adelaide Hills

Beautifully balanced with crisp flavours and mid-palate roundness. A versatile wine that pairs well with our Chicken Breast or Seafood Linguine.

#### **Bird In Hand Rose**

Adelaide Hills

Crisp, dry, with hints of strawberries. It pairs beautifully with our Atlantic Salmon or Baked Sweet Potato

#### **Battle of Bosworth Puritan**

McLaren Vale

Full of dark and red fruits, plums and blackberries. The palate is soft but with structure and pairs well with our Yoder Smoked New York Cut Sirloin.



## BEST AFTER DESSERT

Your belly is full. Now you just need something to sip on while you and your company chat the night away

### WE RECOMMEND

#### **Starward Two-Fold Double Grain Whiskey**

This smooth, tropical and lightly spiced Melbourne born Whiskey was named the Best Australian Whiskey at the World Whiskey Awards in 2019. Easy-drinking when neat or on ice. Try a Two-Fold and tonic and you might be tempted to bin the gin!

# LIKE TO MAKE YOUR OWN DECISIONS?

THAT'S TOTALLY COOL,  
ASK STAFF FOR OUR EXTENSIVE  
WINE & DRINKS LIST



