

the best
memories
are made
around
the table



MARION
HOTEL

APPETISERS

GARLIC BREAD (VE) 8.5

GARLIC & CHEESE PIZZA (V) (GFA) 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

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

SMOKED KANGAROO FILLET (GF) 16
 bush tomato relish, saltbush dukkah, jus

(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.

BOWLS

NOT YOUR AVERAGE NOODS (VE) (GF) . . . 19

warm rice noodles, snow peas, daikon, red cabbage, bean shoots, carrot, spring onion, almonds, sesame ginger dressing

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

CHICKEN 22

buttermilk fried chicken, house pickles, mayo, burger cheese, lettuce, tomato, chips

MAINS

PAPPARDELLE 25.5
smoked brisket and tomato ragout, pecorino

ATLANTIC SALMON (GF) 29
broccolini, almonds, brown butter, rosti, romesco

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

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

SEAFOOD LINGUINE 30
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) 32
crushed new potato, lemon myrtle, semi dried
tomato relish, toasted hemp seeds, rocket and
beach succulent 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
CHICKEN SCHNITZEL	18.	23.5
BEEF SCHNITZEL	18.	23.5
chips, salad		

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

TOPPINGS 3
parmigiana, Hawaiian

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YODER SMOKED MAINS

PORK RIBEYE (GF) 29
pumpkin, beetroot, candied fennel, walnut and baby spinach salad, mashed potato, jus

BEEF RIB 30
mac & cheese, smoked buttered corn, BBQ glaze

300G SCOTCH FILLET (GFA) 36

SAUCES

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

CHICKEN BREAST (GF) 28
orange, sage and cinnamon cream sauce, fondant potatoes, parsnip puree and red onion pickle

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
fondant 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

DESSERTS

COCA COLA BROWNIE (V) 12
cherry syrup, vanilla ice cream, chocolate shard

CHOCOLATE GANACHE TORTE (VE) (GF) . . 12
pistachios, berry coulis

WARM PEANUT BUTTER COOKIE (V) . 12
raspberry gel, Irish cream ice cream

APPLE PIE (V) 12
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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DESSERT WINE

Mount Horrocks Cordon Cut 55
Clare Valley

De Bortoli Noble One Botrytis Semillon 67
Australia

COGNAC & BRANDY

Hennessey VSOP
Courvoisier VSOP
St Agnes Bartenders Cut

PORT

Willow Point Tawny Port
Bethany Old Quarry Tawny

APPERITIFS

Drambuie
Glavya
Dom Benedictine

COFFEE

Espresso Coffee 4
Chai latte, hot chocolate 4
mug + \$1
lactose free milk + 50c
soy, almond, coconut milk + \$1

T2 TEA

pot of tea 3.5
English breakfast, earl grey, peppermint,
chamomile, green, chai