

Good Food
Good Mood



MARION
HOTEL

APPETISERS

GARLIC BREAD (VE) 8.5

GARLIC & CHEESE PIZZA (V) (GFA) 12

SOURDOUGH (VE) 10.5
smoked shiraz salt, olive oil and balsamic

DUO OF DIPS (V) (GFA) 15
pita bread, marinated olives

SHARE BOARD (GFA) 32
Woodside cheese, cured meat, dip, pickled onion, sourdough, smoked shiraz salt, olive oil, balsamic, lavosh, water crackers, grissini, marinated olives

COFFIN BAY OYSTERS (GF)
Natural 20 30
Kilpatrick 22 32
Chimichurri 24 34

ARANCINI (VE) (GF) 15
pumpkin, vegan garlic aioli

WATERMELON & HALLOUMI (V) (GF) 17
halloumi, watermelon, Greek yoghurt, mint

EGGPLANT SCALLOPS (VE) (GF) 19
pan seared eggplant, minted pea puree and burnt eggplant, black garlic

FRIED CHICKEN (GF) 16
cheese sauce, salsa, jalapenos

PORK BELLY BITES (GF) 19
Vietnamese mint, coriander, caramelised palm sugar dressing, chilli

PANKO PRAWNS (GF) 22
romesco, aioli

(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

BÚN BOWL (VE) (GF) 21
snow peas, red chilli, carrot, cucumber, radish,
mint, coriander, lime, peanuts, rice noodles

POWER YOUR DAY (VE) (GF) 22
smoked beetroot hummus, Mediterranean
beans, rocket, carrot, avocado, toasted quinoa,
seeds, pomegranate molasses dressing, lime

DUCK SPRING BOWL (GF) 29
duck breast, rice noodles, sprouts, red cabbage,
carrot, edamame beans, nuoc cham dressing

CALIFORNIA BOWL (VE) (GF) 25
nori, seasoned sushi rice, pickled carrot,
capsicum, spring onion, fried shallots,
cucumber, vegan mayonnaise, wasabi

HAIL CAESAR! (GFA) 21
cos lettuce, parmesan, poached egg, croutons,
bacon, Caesar dressing

ADD

chicken. 5
smoked salmon 7
halloumi. 5
tofu 5

BURGERS

BEEF 23
two beef patties, bacon, tomato, lettuce,
burger sauce, american cheese, house pickles,
mustard onion relish, chips

FIELD MUSHROOM (V) 20.5
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

L'ABRUZZESE SPAGHETTI **26**
 asparagus, bacon, smoked butter

ATLANTIC SALMON (GF) **30**
 rosti, asparagus, white wine & dill cream sauce,
 chargrilled lemon

**SMOKED & CHARRED
 CAULIFLOWER** (GF)(VE) **26**
 smoked cauliflower, roasted chickpeas, green
 tahini sauce

SMOKED DUCK FILLET (GF) **30**
 served medium, spring pea puree, corn,
 zucchini, broccolini, pickled apple, jus

SEAFOOD LINGUINE **32**
 prawns, Goolwa pipis, South Australian ocean
 jacket, red onion, white wine cream sauce

LAMB RACK (GF) **36**
 pan seared lamb rack, medium rare, green pea
 hummus, white beans, mint oil

VEGETABLE STIR FRY (VE) **25**
 hokkien noodles, edamame, radish, broccolini,
 snow peas, spring onion, red cabbage, chilli,
 sweet & spicy sauce

ADD
 chicken 5
 tofu 5

SALT & PEPPER SQUID (GFA) **27**
 slaw, chips, kewpie

FISH AND CHIPS (GFA) **29**
 tempura battered, SA ocean jacket fillets, chips,
 salad, lemon, tartare

	HALF	FULL
CHICKEN SCHNITZEL	19	24
BEEF SCHNITZEL	19	24
chips, salad		

SAUCES **2**
 gravy, mushroom, pepper, diane, red wine jus (GF)

TOPPINGS **3**
 parmigiana, Hawaiian

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YODER SMOKED MAINS

PORK TENDERLOIN (GF) 29
mash, asparagus, jus, blistered truss cherry
tomatoes, rocket, shaved fennel

BEEF RIB (GFA) 29
herb dressed potato salad, corn hush puppies, jus

300G SCOTCH FILLET (GFA) 40
fondant potatoes, heirloom carrot, asparagus

SAUCES

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

CHICKEN BREAST (GF) 28
fondant potatoes, mushroom, peas, butter
braised endive, creamy pan sauce

WE PROUDLY USE

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

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

GRILL

250G PORTERHOUSE (GFA) 34
chips, salad, your choice of sauce

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

CORN HUSH PUPPIES 9

DESSERTS

ROCKY ROAD (V) 13

glacé quandongs, finger lime, malted wattle seed, milk chocolate, marshmallow, quandong syrup

SEMIFREDDO SANDWICH (V) (GF) 13

passionfruit and white chocolate semifreddo between two layers of chocolate, macadamia biscuit

COOKIES & CREAM DONUT (VE) 13

vegan donut, cashew cream, oreos

RHUBARB CHEESECAKE TART (V) 13

Yoder smoked rhubarb cheesecake tart, vanilla bean 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 13

Lemon Myrtle Goat Milk Chevre 14

Pompeii Fresian Cow Soft 17

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