



MARION  
HOTEL

# Mother's Day

MENU

## Share

<b>GARLIC BREAD</b> (VE)	9
<b>GARLIC &amp; CHEESE PIZZA</b> (V) (GFA)	13
<b>SOURDOUGH</b> (VE)	12
smoked shiraz salt, olive oil and balsamic	
<b>DUO OF DIPS</b> (V) (GFA)	15
pita bread, marinated olives	
<b>SHARE BOARD</b> (GFA)	32
Woodside cheese, cured meat, dip, pickled onion, sourdough, smoked shiraz salt, olive oil, balsamic, lavosh, water crackers, grissini, marinated olives	
<b>COFFIN BAY OYSTERS</b> (GF)	½ DOZ . . . . . DOZ
Natural	.21 . . . . .31
Kilpatrick	.23 . . . . .33
Chimichurri	.25 . . . . .35
<b>ARANCINI</b> (VE) (GF)	16
pumpkin, vegan garlic aioli	
<b>WATERMELON &amp; HALLOUMI</b> (V) (GF)	17
halloumi, watermelon, Greek yoghurt, mint	
<b>FRIED CHICKEN</b> (GF)	16
cheese sauce, salsa, jalapenos	
<b>PORK BELLY BITES</b> (GF)	19
Vietnamese mint, coriander, caramelised palm sugar dressing, chilli	
<b>PANKO PRAWNS</b> (GF)	22
romesco, aioli	

## Extras

<b>MASHED POTATO</b> (GF)	5
<b>GARDEN SALAD</b> (GF)	8
<b>GRILLED CORN AND BUTTER</b> (GF)	8
<b>CHIPS</b>	9.5
<b>WEDGES</b>	10.5
sour cream, sweet chilli	
<b>SWEET POTATO FRIES</b>	13
<b>CORN HUSH PUPPIES</b>	9.5

## Burgers

<b>BEEF</b>	24
beef pattie, bacon, tomato, lettuce, burger sauce, American cheese, house pickles, mustard onion relish, chips	
<b>CHICKEN</b>	22
buttermilk fried chicken, house pickles, mayo, burger cheese, lettuce, tomato, chips	
<b>FIELD MUSHROOM</b> (V)	23
halloumi, grilled zucchini and eggplant, hummus, baby spinach, roasted tomato sauce, sweet potato fries	

## Bowls

<b>BÚN BOWL</b> (VE) (GF)	22
snow peas, red chilli, carrot, cucumber, radish, mint, coriander, lime, peanuts, rice noodles	
<b>POWER YOUR DAY</b> (VE) (GF)	23
smoked beetroot hummus, Mediterranean beans, rocket, carrot, avocado, toasted quinoa, seeds, pomegranate molasses dressing, lime	
<b>DUCK SPRING BOWL</b> (GF)	29
duck breast, rice noodles, sprouts, red cabbage, carrot, edamame beans, nuoc cham dressing	
<b>HAIL CAESAR!</b> (GFA)	22
cos lettuce, parmesan, poached egg, croutons, bacon, Caesar dressing	
<b>ADD</b>	
chicken	.5
smoked salmon	.7
halloumi	.5
tofu	.5

## Mains

<b>L'ABRUZZESE SPAGHETTI</b>	26
asparagus, bacon, smoked butter	
<b>ATLANTIC SALMON</b> (GF)	30
rosti, asparagus, white wine & dill cream sauce, chargrilled lemon	
<b>PORK BELLY</b> (GF)	28
rice noodles, carrot, daikon, spring onion, bean shoots, Vietnamese mint, caramelised palm sugar dressing, house made chilli jam	
<b>SMOKED &amp; CHARRED CAULIFLOWER</b> (GF) (VE)	26
smoked cauliflower, roasted chickpeas, green tahini sauce	
<b>SMOKED DUCK FILLET</b> (GF)	31
served medium, spring pea puree, corn, zucchini, broccolini, pickled apple, jus	
<b>SEAFOOD LINGUINE</b>	33
prawns, Goolwa pipis, South Australian ocean jacket, red onion, white wine cream sauce	
<b>LAMB RACK</b> (GF)	36
pan seared lamb rack, medium rare, green pea hummus, white beans, mint oil	
<b>VEGETABLE STIR FRY</b> (VE)	26
hokkien noodles, edamame, radish, broccolini, snow peas, spring onion, red cabbage, chilli, sweet & spicy sauce	
<b>ADD</b>	
chicken	.5
tofu	.5
<b>SALT &amp; PEPPER SQUID</b> (GFA)	28
slaw, chips, kewpie	
<b>FISH AND CHIPS</b> (GFA)	29
tempura battered, SA ocean jacket fillets, chips, salad, lemon, tartare	

	HALF	FULL
<b>CHICKEN OR BEEF SCHNITZEL</b>	20	25
chips, salad		
<b>SAUCES</b>	.2	
gravy, mushroom, pepper, diane, red wine jus (GF)		
<b>TOPPINGS</b>	.3	
parmigiana, Hawaiian		

## Yoder Smoked Mains

<b>PORK TENDERLOIN</b> (GF)	30
mash, asparagus, jus, blistered truss cherry tomatoes, rocket, shaved fennel	
<b>BEEF RIB</b> (GFA)	30
herb dressed potato salad, corn hush puppies, jus	
<b>300G SCOTCH FILLET</b> (GFA)	40
fondant potatoes, heirloom carrot, asparagus	
<b>SAUCES</b>	
gravy, mushroom, pepper, diane, red wine jus (GF)	
<b>CHICKEN BREAST</b> (GF)	29
fondant potatoes, mushroom, peas, butter braised endive, creamy pan sauce	

## Pizza

<b>MARGHERITA</b> (V) (GFA)	21
smoked cherry tomato, basil, mozzarella	
<b>VEGAN POTATO PIZZA</b> (VE) (GFA)	23
garlic potato puree, red onion, habanero, parsley	
<b>SOPRESSA E VERDE</b> (GFA)	25
sopressa, garlic greens, onion, brie	
<b>ADD GF BASE</b>	2

## Desserts

<b>ROCKY ROAD</b> (V)	13
glacé quandongs, finger lime, malted wattle seed, milk chocolate, marshmallow, quandong syrup	
<b>SEMIFREDDO SANDWICH</b> (V) (GF)	13
passionfruit and white chocolate semifreddo between two layers of chocolate, macadamia biscuit	
<b>COOKIES &amp; CREAM DONUT</b> (VE)	13
vegan donut, cashew cream, oreos	
<b>RHUBARB CHEESECAKE TART</b> (V)	13
Yoder smoked rhubarb cheesecake tart, vanilla bean ice cream	
<b>WOODSIDE CHEESE</b> (V) (GFA)	
locally sourced from Woodside Cheese Wrights, sliced pear, dried fruit, nuts, lavosh, water crackers	
<b>CHOOSE FROM</b>	
Charleston Jersey Cow Brie	13
Lemon Myrtle Goat Milk Chevre	14
Pompeii Fresian Cow Soft	17

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

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.