

Dessert

- SNOW DOME** (V) 13
white chocolate & orange dome, dark chocolate mousse, chocolate soil
- CARAMELISED BANANA DANISH** (VE) 14
smoked caramelised banana, puff pastry
- SMOKY POACHED PEAR CARAMEL TART** (V) (GF) 13
warm smoky poached pear & caramel tart, vanilla bean ice cream
- MILK CHOCOLATE BROWNIE** (V) 12
white chocolate chip & macadamia, raspberry coulis, ice cream

A \$5 CAKEAGE FEE APPLIES WHEN BRINGING A CAKE.
WE WILL HAPPILY SUPPLY SERVING UTENSILS.

Good Food
Good Mood

WE PROUDLY USE



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

Fancy Sandwiches

Mon - Fri
Lunch only

- KOREAN FRIED TOFU** (VE) 11
Korean fried tofu, kimchi, pickled carrot, coriander in a toasted lepinje
- PIADINA** 11
chicken tikka, parsley, tzatziki, red onion
- PANINI** (V) 11
sumac roasted sweet potato, garlic wilted spinach, feta, red onion
- ADD CHIPS** 2.5

HAVE YOU
Checked in?



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MARION
HOTEL

Share

GARLIC BREAD (VE)	9
DUO OF DIPS (V) (GFA)	15.5
pita bread, marinated olives	
GARLIC AND CHEESE PIZZA (V) (GFA)	12.5
ADD GF BASE	2.5
SHARE BOARD (GFA)	33
Woodside cheese, cured meat, dip, pickled onion, sourdough, smoked shiraz salt, olive oil, balsamic, lavosh, water crackers, grissini, marinated olives	
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 Friesian Cow Soft	17
DON'T BAKE MY HEART (VE) (GF)	16
baked Mediterranean vegetable ratatouille, tomato sugo	
ARANCINI (V) (GF)	15
semi-dried tomato & basil, parmesan, tomato sugo	
HOUSEMADE MEATBALLS (GF)	16
tomato sugo, parmesan	
FRIED HALLOUMI (V) (GF)	17
tomato sugo, pecorino	
KOREAN FRIED CHICKEN (GF)	17
sticky Korean BBQ sauce, sesame seeds	
BROCCOLI BITES (VE) (GF)	16
deep fried, sticky Korean BBQ sauce, sesame seeds	
ZUCCHINI FRIES (VE) (GF)	15
fresh lime, vegan mayonnaise	
CHIP TASTER (V)	17
potato, sweet potato and zucchini fries with tomato relish, mayonnaise, chipotle aioli	

Extras

CHIPS	9
WEDGES	12
sour cream, sweet chili	
SMOKED HONEY FETA CHIPS	14
SWEET POTATO FRIES	12.5
CHIVE MASH & GRAVY (GFA)	8
GREEK SALAD (GF)	9
PAN TOSSED BROCCOLINI & ROASTED CARROTS (GF)	10
MAC & CHEESE CROQUETTES	12

Bowls

SAVOUR THE FLAVOUR (V)	23
za'atar spiced chickpeas, lemon coconut labneh, capsicum, pearl couscous, kale	
POWER YOUR DAY (V) (GF)	22
pumpkin purée, roasted beetroot, spinach, smoked honey feta, pine nuts	
MUSHROOM (VE)	24
mushroom broth, baby king oyster mushroom, enoki mushroom, edamame beans, udon noodles, Korean fried tofu, sesame seeds	
PAD THAI SALAD (VE) (GF)	21
Asian salad with rice noodles, lime, chilli, peanuts, capsicum, spring onion, coriander, carrot, fried shallots, Pad Thai dressing	
HAIL CAESAR! (GFA)	20
cos lettuce, parmesan, poached egg, croutons, bacon, anchovies, Caesar dressing	
ADD	
chicken	5
halloumi	5
smoked salmon	7
tofu	5

Mains

RICOTTA GNOCCHI (V)	27.5
housemade ricotta gnocchi, sage, mushroom & truffle cream sauce	
ATLANTIC SALMON (GF)	30
chive mash, broccolini, tomato basil & parmesan cream sauce, charred lemon	
CHICKEN BREAST (GF)	28
potato dauphinoise, broccolini, blistered cherry tomatoes, tarragon cream sauce, sweet potato crisp	
SALT & PEPPER SQUID (GFA)	26
slaw, chips, kewpie	
FISH AND CHIPS (GFA)	28
tempura battered SA ocean jacket fillets, chips, salad, lemon, tartare	
SWEET POTATO CURRY (VE) (GFA)	24
sweet potato, broccoli, cauliflower, zucchini, spinach, saffron rice, papadam	
CHARGRILLED PUMPKIN (VE) (GF)	26
chargrilled smoked paprika infused pumpkin, kale and cashew nut mole, toasted hazelnuts, pomegranate seeds	
250G WAGYU RUMP STEAK (GFA)	30
chips, salad, your choice of sauce	
SAUCES: gravy, mushroom, pepper, diane, red wine jus (GF)	
CHICKEN SCHNITZEL HALF 18.5 FULL 23.5	
BEEF SCHNITZEL HALF 18.5 FULL 23.5	
chips, salad	
SAUCES: gravy, mushroom, pepper, diane, red wine jus	2
TOPPINGS: parmigiana, Hawaiian	3

Yoder Smoked Mains

300G SCOTCH FILLET (GFA)	40
rosemary smashed potatoes, heirloom carrot, broccolini, your choice of sauce	
SAUCES: gravy, mushroom, pepper, diane, red wine jus (GF)	
PORK CUTLET (GF)	30
celeriac purée, braised apple & fennel, broccolini, red wine jus	
SMOKED BEEF CHEEK (GF)	32
rosti, heirloom carrots, shallots, thyme & garlic pan jus	
PORCHETTA (GF)	32
chive mash, heirloom carrots, mushroom ragout, red wine jus	

Burgers

BEEF	23
two beef patties, burger sauce, cheese, house pickles, fried shallots, oak leaf lettuce, chips	
CHICKEN	22
seasoned battered chicken, house pickles, chipotle mayo, cheese, coleslaw, chips	
FIELD MUSHROOM (V)	20
halloumi, mushroom patty, zucchini, tomato relish, vegan mayonnaise, sweet potato fries	
STEAK SANDWICH	25
Yoder smoked scotch fillet, caramelised onions, house pickles, rocket, swiss cheese, BBQ aioli, sourdough, chips	

Pizza

SCHIACCIATA BRUSCHETTA (V) (GFA)	21
basil pesto, smoked cherry tomato, parmesan, balsamic reduction	
VEGAN SUPREME (VE) (GFA)	23
mushroom, green capsicum, spanish onion, black olives, basil	
CHICKEN TIKKA (GFA)	25
tandoori chicken, coriander, red onion, cucumber raita	
HONEY I SMOKED THE FETA (V) (GFA)	21
mozzarella, rocket, olives, red onion, smoked honey feta	
ADD GF BASE	2.5

(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