

# APPETISERS

<b>TURKISH GARLIC BREAD</b> (VE)		14	<b>SMOKED EGGPLANT HOMMUS</b> (V)(GFA)	17
			bush dukkah, olive oil, confit garlic pizza bread <i>(contains sesame)</i>	
<b>COFFIN BAY OYSTERS</b> (A) (GF)	6	12	<b>PORK BELLY</b> (GF)	24
natural	31	47	five-spice roasted pork belly, apple and kohlrabi slaw, savoury caramel, pickled red onion	
Kilpatrick	35	51	<b>BAKED BRIE</b> (V)(GFA)	23
<b>SEMI DRIED TOMATO ARANCINI</b> (V)		21	triple cream brie, red wine and fig jam, warm sourdough baguette, fried sage	
arancini, tomato sugo, whipped lemon ricotta, honey drizzle, fried basil			<b>PULLED BEEF TACOS</b>	24
<b>SOUTHERN FRIED CHICKEN</b>		22	slow braised beef cheek, pickled red onion, chipotle aioli, slaw, coriander, soft tortilla	
southern fried chicken, mashed potato, bourbon gravy, spring onion				
<b>½ KG MUSSEL POT</b> (A) (GFA)		23		
South Australian Coffin Bay mussels, red wine, garlic, tomato sugo, chilli, sourdough				
<b>DUMPLINGS</b> (VE)		18		
mushroom, ginger and garlic fried dumplings, crispy enoki, miso and roasted sesame mayo				

(V) VEGETARIAN, (VE) VEGAN,  
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE,

★ YODER SMOKED WITH HICKORY WOOD

Seafood Country of Origin

Australian Imported Mixed

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.

## BOWLS

**CAESAR SALAD** (GFA) 28  
cos lettuce, grated parmesan, poached egg,  
croutons, bacon, anchovies, Caesar dressing

**BURRITO BOWL** (VE)(GFA) 29  
Spanish red rice, vegetable chilli con carne,  
fire roasted capsicum, cos lettuce, avocado crema,  
crumbled paprika lime tortilla, chipotle aioli,  
jalapeños, charred lime, pickled red onion

**GARDEN BURRATA** (V)(GFA) 26  
burrata, rocket, marinated heirloom cherry tomato,  
baby spinach, pickled shallot, honey roasted pumpkin,  
balsamic fig glaze, spiced walnut

### ADD

crispy fried chicken | 9

roasted chicken (GF) | 8

smoked salmon (A) (GF) | 11

salt and pepper squid (A) | 10

halloumi (V)(GF) | 8

salt and pepper tofu (VE)(GFA) | 8

(V) VEGETARIAN, (VE) VEGAN,  
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE,

★ YODER SMOKED WITH HICKORY WOOD

Seafood Country of Origin

Australian Imported Mixed

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.

## CLASSICS

**AUSTRALIAN SALT AND PEPPER SQUID** (A) 34  
chips, salad, lemon, tartare

**FISH AND CHIPS** (A) (GFA) 32  
tempura battered New Zealand Hoki, chips, salad,  
lemon, tartare

**CHICKEN SCHNITZEL** HALF 25 FULL 30  
chips, salad

**BEEF SCHNITZEL** HALF 26 FULL 31  
chips, salad

**EGGPLANT SCHNITZEL** (VE) 26  
chips, salad

### SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 5

### TOPPINGS (GF)

parmigiana | 4

plant-based parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn (A) | 12

kilpatrick | 5

## BURGERS

**BBQ BACON CHICKEN BURGER** 29  
buttermilk fried chicken, streaky bacon, cheese, slaw,  
hickory bbq sauce, toasted brioche bun, chips

**BEEF BURGER** (GFA) 30  
double beef patty, bourbon onion jam, cos lettuce,  
tomato, cheese, house pickles, mustard mayo,  
toasted brioche bun, chips

**GARDEN** (VE)(GFA) 28  
garden pea and potato patty, beetroot hommus,  
oak lettuce, tomato, pickled red onion, plant-based aioli  
(contains sesame)

★ **STEAK SANDWICH** (GFA) 31  
smoked sliced scotch fillet, truffle mayo,  
rocket, Swiss cheese, pickled red onion,  
smoked tomato chutney, toasted garlic Turkish bread

## MAINS

- CHICKEN BREAST** (GFA) 40  
pan seared chicken breast, fennel slaw, potato rosti, whipped ricotta, burnt honey glaze
- TASMANIAN ATLANTIC SALMON** (A) (GFA) 41  
celeriac purée, confit cocktail potatoes, snow peas, dill cream sauce, charred lemon, fried kale
- ★ **DARK ALE BRAISED LAMB SHANK** (GFA) 39  
braised winter vegetables, truffle mash potato, dark ale jus
- ROASTED PUMPKIN** (VE)(GF) 31  
roasted pumpkin, lentil bolognese, pangrattato, fried basil, oak leaf salad
- CHICKEN ROGAN JOSH** (GFA) 33  
charred chicken thigh, spiced rogan josh sauce, basmati rice, lemon and herb yoghurt, pappadam
- ★ **PORK CUTLET** (GFA) 39  
bacon brussels sprouts, butter mashed potato, bourbon onion jam, garlic and thyme cream
- GNOCCHI** (V) 31  
wilted spinach, shallot, garlic, roast pumpkin, parmesan and ricotta cream, beetroot crisp
- ★ **BEEF CHEEK RAGU** 36  
12 hour braised beef cheek, red wine and tomato ragu, rigatoni, parmesan

## STEAKS

- ★ **300G SCOTCH FILLET** (GFA) 51  
loaded mashed potato, sour cream, chives, bacon crumb, braised cabbage, bourbon barbecue butter
- 200G EYE FILLET** (GF) 49  
smoked corn purée, roasted heirloom carrots, confit cocktail potato, charred broccolini, bourbon burnt honey glaze
- 250G RUMP** (GFA) 41  
chips, salad
- SAUCES** (GF)  
gravy, mushroom, pepper, diane | 3.5  
red wine jus | 5
- TOPPINGS** (GF)  
creamy garlic prawn (A) | 12

## SIDES

- CHIPS** (VE) 15  
tomato sauce, plant-based aioli
- WEDGES** (V) 17  
sour cream, sweet chilli
- SWEET POTATO FRIES** (VE) 16  
tomato relish, plant-based aioli
- POTATO ROSTI SOLDIERS** (V)(GFA) 15  
smoked tomato chutney, rosemary sea salt
- GARLIC ROASTED GREENS** (VE)(GFA) 18  
snow peas, brussels sprouts, wombok, celeriac purée, fried kale
- LYONNAISE SALAD** 17  
oak leaf, bacon, pickled shallot, mustard dressing, poached egg

## KIDS

ALL KIDS MEALS ARE SERVED WITH  
CORN ON THE COB

**CHICKEN NUGGETS** 15  
chips, tomato sauce

**CHICKEN OR BEEF SCHNITZEL** 15  
chips, tomato sauce

**PENNE PASTA (V)** 15  
napolitana sauce

**SALT AND PEPPER SQUID (A)** 15  
chips, aioli

**CHEESEBURGER** 15  
smashed beef patty, cheese, tomato sauce, chips

**BATTERED FISH (A)(GFA)** 15  
tempura battered New Zealand Hoki, chips, aioli

**HAWAIIAN PIZZA (GFA)** 15  
tomato sugo, ham, pineapple, mozzarella

## KIDS DESSERT

**VANILLA ICE CREAM** 5  
chocolate topping, sprinkles

## DESSERTS

**CAMPFIRE BROWNIE (V)** 18  
chocolate brownie, toasted marshmallow,  
chocolate sauce, biscuit crumble,  
vanilla ice cream

**APPLE CRUMBLE CHEESECAKE (V)** 18  
cinnamon cheesecake, scotch finger base,  
spiced apple compote, oat crumble, caramel

**WHITE CHOCOLATE  
MACADAMIA COOKIE SLICE (V)** 18  
warm white chocolate macadamia cookie,  
Kangaroo Island honey ice cream,  
white chocolate soil

**STICKY DATE AND PECAN  
PUDDING (VE)(GF)** 18  
coconut caramel, plant-based vanilla ice cream

**ADD ICE CREAM | 3**

(V) VEGETARIAN, (VE) VEGAN,  
(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE,  
★ YODER SMOKED WITH HICKORY WOOD

Seafood Country of Origin

**Australian** **Imported** **Mixed**

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

15% surcharge applies on public holidays.

[marionhotel.com.au](http://marionhotel.com.au)

 [@marionhotel](#)

A PROUDLY SOUTH AUSTRALIAN,  
FAMILY-OWNED BUSINESS.