

Good Food
Good Mood



MARION
HOTEL

APPETISERS

'NDUJA ARANCINI | 18.5

'Nduja and blue cheese arancini, semi-dried tomato, harissa relish

WHIPPED FETA (V)(GFA) | 17

whipped feta, charred bread, fig compote

ADD GF BREAD | 3

★ TWICE-COOKED PORK BELLY (GFA) | 21

smoked paprika and pumpkin purée, apple remoulade, fried kale

SWORDFISH TARTARE (GF) | 27

lime, apple, cucumber, soy, chilli oil

MUSHROOM SKEWERS (VE)(GF) | 19

pan-fried king oyster mushroom skewers, garlic and mushroom XO sauce, dried enoki, chives

CRISPY CHICKEN TENDERS | 19.5

house-seasoned fried chicken tenders, gochujang chilli sauce, charred corn purée

HOT HONEY PRAWNS | 22

fried prawns, smoked chilli honey, crispy rice noodles

GARLIC BREAD (VE) | 11.5

DIPS AND OLIVES (V)(GFA) | 23

smoky tzatziki, skordalia, pumpkin dip, warm marinated olives, pita, garlic toasted sourdough

COFFIN BAY OYSTERS (GF) | 6 | 12

natural	27	37
---------	----	----

kilpatrick	28.5	38.5
------------	------	------

(V) vegetarian, (VE) vegan, (GF) gluten free, (GFA) gluten free available, ★ Yoder smoked

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.

BOWLS

KOREAN BBQ TOFU BOWL (VE)(GF) | 26

marinated tofu, broccoli, red cabbage, capsicum, zucchini, spring onion, Korean BBQ sauce

EGG NET SALAD (V)(GF) | 27

green beans, shredded carrot, mushroom, crispy rice noodles, red capsicum, spring onion, egg net, mild chilli oil

BURRITO BOWL (VE)(GF) | 26

black rice, roasted capsicum, red cabbage, black beans, avocado, corn salsa, vegan chipotle mayo

VEGGIE PATCH (V) | 27.5

garlic oil toasted pita bread, whipped feta, smoked beetroot, honey sous vide carrot, charred broccoli, fried chickpea, seeded mustard dressing

CAESAR SALAD (GFA) | 25.5

cos lettuce, grated pecorino, poached egg, croutons, bacon, anchovies, Caesar dressing

ADD

pulled chicken (GF) | 7.5

crispy fried chicken | 8.5

smoked salmon (GF) | 9

salt & pepper squid | 10

halloumi (V)(GF) | 8

Korean BBQ tofu (VE)(GF) | 8

CLASSICS

SALT & PEPPER SQUID | 32

chips, salad, lemon, tartare

FISH & CHIPS (GFA) | 30

tempura battered fish, chips, salad, lemon, tartare

CHICKEN SCHNITZEL | HALF 22 | FULL 27

BEEF SCHNITZEL | HALF 24 | FULL 29

EGGPLANT SCHNITZEL (VE) | 24

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 4.5

TOPPINGS (GF)

parmigiana | 4

vegan parmigiana | 4.5

Hawaiian | 4.5

creamy garlic prawn | 12

(V) vegetarian, (VE) vegan, (GF) gluten free, (GFA) gluten free available, ★ Yoder smoked

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.

MAINS

HERB-CRUSTED LAMB RACK (GF) | 46

minted green pea hummus, potato rosti soldier, honey sous vide carrots

add red wine jus (GF) | 4.5

ATLANTIC SALMON (GF) | 39

edamame and bean shoot salad, bok choy, black rice, crispy peanut and chilli oil

MISO-CHARRED CAULIFLOWER (VE)(GF) | 28

soft herb, buckwheat, tomato and chickpea salad, green oil, pickled red onion

HOUSE-MADE GNOCCHI (V) | 29

house-made gnocchi, caramelised pumpkin, kale, smoked butter, candied walnuts, grated pecorino

★ SMOKED CHICKEN BREAST (GFA) | 36

15-hour duck fat potatoes, charred garlic seasonal greens, pecorino, pear and rocket salad, lemon mustard vinaigrette

REVERSE-SEARED PORK CUTLET | 35

potato rosti soldiers, charred greens, pumpkin purée, caramelised apple and fig sauce

★ SMOKED LAMB SHOULDER (GFA) | 39

silken potato, honey-charred carrots, garlic broccolini, shallots, red wine jus, za'atar

STEAKS

★ 300G SCOTCH FILLET (GF) | 48

15-hour duck fat potatoes, smoked shallots, broccolini, cilantro and lime crema, sweet pickleback sauce

250G RUMP (GFA) | 37

chips, salad

SAUCES (GF)

gravy, mushroom, pepper, diane | 3.5

red wine jus | 4.5

TOPPINGS (GF)

creamy garlic prawn | 12

SIDES

CHIPS (VE) | 14

tomato relish, plant-based aioli

WEDGES (V) | 16

sour cream, sweet chilli

SWEET POTATO FRIES (VE) | 16

plant-based aioli

15-HOUR DUCK FAT POTATOES (GF) | 17

smoky chipotle mayo

CHARRED SEASONAL GREENS (VE)(GF) | 16

smoked shallot and cauliflower purée, lemon mustard vinaigrette

BABY BOCCONCINI SALAD (V)(GF) | 14

baby bocconcini, cherry tomatoes, cucumber, avocado, basil, spinach, sticky balsamic

BURGERS

PULLED CHICKEN BURGER (GFA) | 25.5

pulled chicken, manchego cheese, lettuce, tomato, pickled red onion, lime mayo, toasted brioche bun, chips

PLANT-BASED BURGER (VE)(GFA) | 26

plant-based patty, vegan BBQ aioli, tomato, lettuce, toasted vegan bun, chips

BEEF BURGER (GFA) | 27

double smashed patty, cola-braised onions, beer-soaked pickles, jalapeno mustard mayo, lettuce, tomato, toasted brioche bun, chips

★ PHILLY CHEESESTEAK SANDWICH | 28.5

smoked scotch fillet, pecorino cheese, horseradish mayo, smoked shallots, garlic-buttered brioche bun, chips

KIDS

FOR CHILDREN 12 YEARS AND UNDER ONLY

all kids meals are served with roasted corn on the cob

CHICKEN NUGGETS | 13

chips, tomato sauce

CHICKEN OR BEEF SCHNITZEL | 13

chips, gravy

PENNE PASTA (V) | 13

cheesy white sauce

SALT & PEPPER SQUID | 13

chips, aioli

CHEESEBURGER | 13

smashed beef pattie, cheese, tomato sauce, chips

GRILLED FISH (GF) | 13

mashed potato, aioli

KIDS DESSERT

VANILLA ICE CREAM | 4.5

chocolate topping, sprinkles

(V) vegetarian, (VE) vegan, (GF) gluten free, (GFA) gluten free available, ★ Yoder smoked

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.

DESSERTS

TIGRÉ CHOCOLATE AND ALMOND FINANCIER (V) | 17.5

chocolate and almond financier, chocolate ganache,
salted caramel ice cream, candied almonds

MANGO AND WHITE CHOCOLATE PANNA COTTA (V) | 16.5

macerated blueberries, toasted coconut crumb

CITRUS MESS (VE)(GF) | 16

vegan ice cream, blood orange gel, orange curd,
freeze-dried mandarin, vegan meringue

SOMETHING SWEET | 17

daily cake special from Urban Desserts

ADD ICE CREAM | 2.5

TRIO OF CHEESE (V)(GFA) | 37

Alexandrina Dairy compass farmhouse cheddar, King
Island roaring 40's blue, Barossa Valley Cheese Co. brie,
pear, dried fruit, nuts, crackers

COFFEE

espresso coffee | 4.5

chai latte, hot chocolate | 4.5

mug + \$1

lactose free milk + 50c

soy, almond, coconut milk + \$1

T2 TEA

pot of tea | 4.2

English breakfast, earl grey, peppermint,
chamomile, green, chai

HOUSE WINES

	150ML	250ML	BOTTLE
JOCK'S BLOCK CLASSIC DRY RED Murraylands	7	11	30
JOCK'S BLOCK CLASSIC DRY WHITE Murraylands	7	11	30

SPARKLING WINE

WILLOW POINT SPARKLING WHITE Murraylands	8		34
ALPHA BOX & DICE TAROT PROSECCO (VE) Murray Darling	9.5		40
SIDEWOOD ESTATE SPARKLING PINOT CHARDONNAY Adelaide Hills	11		46
JANSZ PREMIUM SPARKLING PINOT ROSÉ (VE) Tasmania	15		65
BIRD IN HAND SPARKLING PINOT NOIR 200ML South Australia			18
MOËT & CHANDON BRUT CHAMPAGNE 200ML Champagne, France			45
VARICHON & CLERC SPARKLING BLANC DE BLANCS 200ML Burgundy, France			13
HANCOCK AND HANCOCK SPARKLING SHIRAZ 200ML McLaren Vale			13

RIESLING

TIM ADAMS (VE) Clare Valley	10	15	44
VICKERY WATERVALE (VE) Clare Valley	11	16	46
PEWSEY VALE Eden Valley	12	17	48

PINOT GRIS & GRIGIO

	150ML	250ML	BOTTLE
NEPENTHE ALTITUDE PINOT GRIS (VE) Adelaide Hills	10	15	44
PARACOMBE PINOT GRIS (VE) Adelaide Hills	11	16	46
LONGVIEW QUEENIE PINOT GRIGIO Adelaide Hills	12	17	48

SAUVIGNON BLANC

WILLOW POINT Murraylands	8	12	34
GIESEN ESTATE (VE) Marlborough, NZ	9	14	36
WICKS ESTATE (VE) Adelaide Hills	10	15	42
WIRRA WIRRA HIDING CHAMPION Adelaide Hills	12	17	52
SHAW AND SMITH (VE) Adelaide Hills	15	22.5	65

CHARDONNAY

WILLOW POINT Murraylands	8	12	34
GOLDING THE EXCHANGE (VE) Adelaide Hills	11	16	46
K1 BY GEOFF HARDY Adelaide Hills	13.5	18.5	62

After something special?

Have a look in Nick's Cellar. Only \$15 corkage for any wine from our premium wine room.

MOSCATO

	150ML	250ML	BOTTLE
WILLOW POINT Murraylands	8	12	34
MARS NEEDS (VE) Riverland	10.5	15.5	42

ROSÉ

WILLOW POINT ROSÉ Murraylands	8	12	34
SHOTTESBROOKE ESTATE GRENACHE ROSÉ (VE) McLaren Vale	10	15	44
THE LANE ROSÉ Adelaide Hills	11	16	48
TRIENNES ROSÉ France	11.5	17.5	50
TURKEY FLAT GRENACHE ROSÉ (VE) Barossa Valley	12.5	19	53

PINOT NOIR

TOMICH HILL Adelaide Hills	9.5	14.5	42
SAINT AND SCHOLAR Adelaide Hills	12.5	18.5	54
PIKE & JOYCE VUE DU NORD (VE) Adelaide Hills	14	20	58

GRENACHE & FRIENDS

PAXTON QUEEN OF THE HIVE SHIRAZ TEMPRANILLO GRENACHE (O)(B)(VE) McLaren Vale	10	15	44
HENTLEY FARM VILLAIN AND VIXEN GRENACHE Barossa Valley	11.5	17.5	50
TORBRECK JUVENILES GRENACHE SHIRAZ MATARO (O)(VE) Barossa Valley	12.5	18.5	54

OTHER REDS & BLENDS

	150ML	250ML	BOTTLE
SHUT THE GATE RIPPLE IRON SANGIOVESE Clare Valley	10.5	15.5	46
HANCOCK AND HANCOCK TEMPRANILLO McLaren Vale	11.5	16.5	48
MR RIGGS D. ADELAIDE MONTEPULCIANO Adelaide Hills	12.5	17.5	50

SHIRAZ

WILLOW POINT Murraylands	8	12	34
WOODSTOCK McLaren Vale	9.5	13.5	36
SONS OF EDEN MARSCHALL (VE) Barossa Valley	11	16.5	48
MOLLYDOOKER THE BOXER (VE) McLaren Vale	13.5	19	60
KALLESKE MOPPA (VE) Barossa Valley	15	21.5	65

CABERNET & FRIENDS

WILLOW POINT CABERNET MERLOT Murraylands	8	12	34
LONGVIEW DEVIL'S ELBOW CABERNET SAUVIGNON Adelaide Hills	11.5	16.5	50
RESCHKE BOS 2015 CABERNET SAUVIGNON Coonawarra	15	21.5	66

More wine?

Many more wines available by the bottle,
ask staff for our full wine list.

(O) organic (B) biodynamic (VE) vegan

COCKTAILS

CLASSIC ESPRESSO MARTINI | 21

Smirnoff Vodka, Frangelico, Kahlua, fresh espresso, vanilla

BUTTERSCOTCH ESPRESSO MARTINI | 21

Smirnoff Vodka, Fossey Butterscotch Liqueur, fresh espresso, vanilla

PORNSTAR MARTINI | 21

Absolut Vanilia, Passoa Passionfruit Liqueur, prosecco, passionfruit, lime

APEROL SPRITZ | 18

Aperol, prosecco, soda, orange

PEACH ICED TEA SPRITZ | 18

Absolut Peach Vodka, fresh peach iced tea, prosecco, soda

GRAPEFRUIT SPRITZ | 18

Malfy Gin Rosa, Campari, prosecco, soda

COCONUT MAI TAI | 20

Appleton Jamaica rum, 1800 Coconut Tequila, pineapple, coconut, lemon

GIN RUBY | 20

Aperol, St Germain Elderflower Liqueur, Gordons Gin, lemon, aquafaba

CUCUMBER BLOSSOM | 20

Gordons Gin, St Germain Elderflower liqueur, cucumber, lime

CLASSIC MARGARITA | 22

Cuervo Silver Tequila, Cointreau, lime, agave

WATERMELON MARGARITA | 22

Cuervo Silver Tequila, watermelon, lime, agave

SPICY MANGO MARGARITA | 22

Cuervo Silver Tequila, Cointreau, jalapeño, mango, lime, agave

HEY LOW ROSE COOLER | 16

Hey Low Citrus & Pineapple, rose syrup, rosemary, lemon, soda

TAP BEER

Hahn Super Dry

West End

Heineken

Coopers Pale Ale

Coopers Pacific Pale Ale

Coopers Lager

Great Northern

Carlton Draught

Hahn Super Dry 3.5%

Furphy

Stone & Wood Pacific Ale

James Squire Orchard Crush Cider

Feeling Crafty?

Ask our staff what we have available on our rotating craft taps and in the fridge.



MARION
HOTEL