

la marina

RESTAURANT - PIZZERIA - BAR



Entrée

Marinated Olives

Aged balsamic, evoo, dukkha, charred sourdough 12

Tomato & Basil Bruschetta

Cherry tomato, basil pesto, buffalo cheese, balsamic on sourdough 20

Lemon Pepper Squid

Lightly dusted & served with aioli & roquette 20

Chilli Black Mussels

Tomato & white wine broth with charred sourdough 30

Salads & Sides

Roquette – pear, parmesan, walnut brittle, aged balsamic dressing 17

Panzanella – mixed tomatoes, spanish onion, torn basil, cucumber, herbed sourdough croutons, red wine vinaigrette 19
Add buffalo mozzarella 6

Seasonal Greens – sautéed with lemon vinaigrette, dukkha 15

Steakhouse Chips – Beer battered with aioli 12

Truffle Mash Potato 12

Risotto

Roasted Pumpkin & Truffle Mushroom risotto, baby spinach, gorgonzola & creamy white wine 30

Pescatore Risotto – Selection of local prawns, squid, local fish, black mussels & clams, garlic, chilli in a light Napoli sauce 39

PIZZA

Garlic & Cheese Pizza	s 15	L 19
Margherita Di Buffalo Buffalo mozzarella, tomato passata, fresh basil & extra virgin olive oil		27
Lazy Joe's Favourite Roasted pumpkin, Fior di latte mozzarella, caramelized onion, gorgonzola, potato, roquette & pancetta, honey		31
Prosciutto Fior di latte mozzarella, tomato passata, semi dried tomatoes topped with roquette & balsamic glaze		29
Sicilian spiced house Italian pork sausage, tomato passata, Fior di latte mozzarella, tomatoes, caramelized onion & kalamata olives		28
Frutti Di Mare Local marinated prawns, clams, mussels, smoked salmon, tomato passata, Fior di latte mozzarella, Danish fetta		36
Pesto Chicken Seasoned chicken breast, pesto, Fior di latte mozzarella, semi dried tomatoes, brie cheese, roquette, & pesto aioli		28
Sopressa Spicy Sopressa salami, tomato passata, Spanish onion & fire roasted capsicums		28
BBQ Meat Lovers Virginia ham, seasoned chicken breast, Sopressa salami, bacon, tomato passata, mozzarella & BBQ sauce		30
Truffle Mushroom Fior di latte mozzarella, wild Portobello mushrooms, Gorgonzola, parmesan, roquette & truffle oil		26
Hawaiian Virginia leg ham, pineapple, tomato passata, mozzarella		25
Capricciosa Virginia leg ham, tomato passata, Fior di latte mozzarella, wild Portobello mushroom & kalamata olives		27
Vegetarian Capsicum, mushroom, olives, tomato passata, mozzarella		26

Gluten Free available upon request—Large only \$ 3

ANY DIETRY REQUIREMENTS, PLEASE ASK OUR FRIENDLY STAFF

Pasta

Your choice from: House made Fettuccini, Spaghetti or Fusilli

Extras: House made potato gnocchi (extra \$2) Gluten free penne (Extra \$2)

Bolognese Ragu

Traditional beef & pork sauce 29

Napoli

Sauce with fresh basil & creamy buffalo mozzarella 26

Carbonara

Middle Bacon, parmesan, garlic, egg yolk, parsley in a creamy sauce 27

Salsiccia

House made Italian sausage, mushroom, green peas, creamy Napoli sauce finished with fresh ricotta 31

Marinara

Selection of local prawns, squid, Whitsunday fish, black mussels & clams, garlic, chilli & Napoli sauce w a dash of cream 39

Chilli Prawns

Local Whitsunday wild prawns, confit tomatoes, in a light creamy tomato sauce 38

Pollo Fungi

Chicken breast, mushrooms, bacon, spring onion in a creamy parmesan sauce 30

Amatriciana

Sopressa salami, mixed olives, bacon, chilli in a rich Napoli sauce 29

Primavera

Roasted capsicums, olives, cherry tomatoes, zucchini, pumpkin, baby spinach
Add prawns (5) (\$8) 29

Beef Lasagna

Layers of fresh pasta, bechamel, bolognese ragu & mozzarella cheese topped with rocket & grated parmesan 31

Mains

Veal Scallopini

Veal tenderloin in a creamy mushroom & white wine sauce served with sauteed greens & roasted rosemary potatoes 40

Chicken Parmigiana

Freshly crumbed chicken breast topped w Napoli sauce, mixed salad, beer battered chips 32

Crispy Skin Barramundi

Local pan seared Barramundi, Panzanella tomato salad, avocado mousse, lemon dukkha 37

Eye Fillet 250g - Char grilled

Black Angus grass fed cooked to your liking accompanied with truffle potato puree, seasonal greens 51

Sauces – Creamy Mushroom, Peppercorn, Red Wine Jus, Garlic Butter 5

Seafood Sauce 12

Little Ones

12 & Under

Pasta 15

Bow Tie pasta with your choice of Napoli or Bolognese sauce

Chicken 15

Crumbed chicken nuggets w' beer battered chips & tomato sauce

Pizza 15

Small Hawaiian or Margherita pizza

Ice Cream 8

House Made Vanilla Ice cream with your choice of topping

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DESSERTS

Tiramisu	18
Genovese espresso coffee & Kahlua soaked savoiardi sponge fingers layered mascarpone cream, finished with a dusting of cocoa	
Cannoli	8
House Made cannoli filled with vanilla bean custard topped with pistachio praline & dusted sugar	
Sticky Date Pudding	18
Delicious sticky date with house made salted caramel gelato, walnut brittle, topped with a butterscotch sauce	
Zeppoli	26
House made Italian Zeppoli doughnuts (4), fresh strawberries, apple, vanilla bean gelato, Nutella & dolce de leche (designed to share)	
Gelato Trio	15
3 Scoops of our home made gelato, Ask your waiter for today's flavours	
Sweet Pizza	17
Nutella, fresh strawberries on a pizza base with house made vanilla bean gelato	
Affogato	12
Genovese espresso with house made vanilla bean gelato	
Add Liqueur- Frangelico, Liquor 43, Kahlua, Baileys	21

Coffee & Tea

Coffee

Espresso	4
Double Espresso	4.5
Macchiato	4
Chai Latte	4.5
Cappuccino	4.5
Mocha	5

Extra shot	1.0
Decaf	0.5
Mug	1

Milk Lab Milks 1

Almond, Soy, Lactose free, Coconut, Oat

Pot of Tea

4

English Breakfast, Chamomile,
Earl Grey, Green Tea, Peppermint

Dessert Temptation

Affogato

Espresso shot with house made vanilla gelato 12

Affogato with Liqueur

Espresso shot with house made vanilla gelato 21

Add Liqueur—Frangelico, Kahlua, Baileys, Licor 43

Chocolate Cocktail

20

Add Liqueur—Frangelico, Kahlua, Baileys, Licor 43