

SMALL PLATES

HOUSE FOCACCIA BREAD - extra virgin olive oil & balsamic - V 14
Add Marinated Olives 6 Add House Dip 4

NONNA'S MEATBALLS - our special family recipe served with charred sourdough - GF/O 23

TOMATO & BASIL BRUSCHETTA - local cherry tomatoes, basil pesto, spanish onion, buffalo mozzarella, balsamic glaze on charred sourdough - GF/O 22

LEMON PEPPER CALAMARI - lightly dusted on a bed of rocket with garlic aioli & lemon - NF, DF 22

CHILLI BLACK MUSSELS - fresh black mussels in a chilli white wine rose' sauce with charred sourdough - GF/O, DF/O 32

BURRATA - fresh burrata, yellow capsicum pepperonata, pine nuts, roquette served with charred sourdough - GF/O, V 24

ITALIAN SAUSAGE SIZZLE POT - homemade Italian sausage mince, charred peppers, potatoes, peas, olive oil & charred sourdough - NF, DF, GF/O 24

SALADS & SIDES

ROQUETTE - pear, parmesan, walnut brittle, aged balsamic dressing - V, GF 20
Add chicken 6
Add calamari 7

PANZANELLA - mixed tomatoes, spanish onion, torn basil, cucumber, herbed sourdough croutons & red wine vinaigrette - V, DF/O 22
Add buffalo mozzarella 6

SEASONAL GREENS - sautéed with lemon vinaigrette & dukkha - V, GF 17

CHIPS - beer battered with aioli - NF, DF 13

TRUFFLE INFUSED POTATO PUREE - NF, DF 13

MAINS

VEAL SCALLOPINI - lightly floured veal tenderloin in a creamy mushroom & white wine sauce served with sauteed greens & roasted rosemary potatoes - GF, NF 43

CHICKEN PARMIGIANA - freshly crumbed chicken breast topped w napoli sauce, melted mozzarella, mixed salad & beer battered chips - NF 37

CALAMARI - crispy calamari seasoned with lemon pepper, served with salad, chips & aioli - NF, DF 34

LAMB NOISETTE - tender lamb fillet, parmesan crust, dauphines potatoes, pea puree, smoked bacon, spinach, confit onions finished with a red wine jus - GF, NF 45

FRESH FROM THE SEA - please ask your waiter about today's seafood special

EYE FILLET 250G - chargrilled grass-fed Black Angus steak, cooked to your preference, served with truffle-infused potato puree & seasonal greens - NF, GF/O 55

SAUCES

- Creamy Mushroom Add 5
- Peppercorn Add 5
- Red Wine Jus Add 5
- Garlic Butter Add 5
- Seafood Sauce Add 9

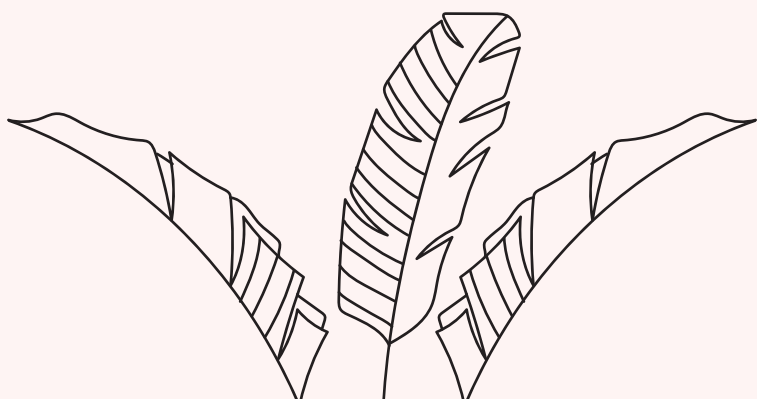
LITTLE ONES : 12 & UNDER

BOW TIE PASTA - choice of napoli or bolognese sauce 15

CRUMBED CHICKEN - w / beer battered chips & tomato sauce 15

SMALL HAWAIIAN OR MARGHERITA PIZZA 15

KIDS ICE CREAM - vanilla ice cream served with chocolate topping 7



amarina



RESTAURANT - PIZZERIA - BAR

PASTA

Your choice of: fettuccini, spaghetti or fusilli
Potato gnocchi (\$2)
Gluten free penne (\$2)

BOLOGNESE RAGU - traditional beef & pork mince sauce - NF, DF/O 30

NAPOLI - rich tomato sauce with fresh basil & creamy buffalo mozzarella - V, NF, GF/O 27

CARBONARA - smoked bacon, parmesan, egg yolk, pepper & parsley in a creamy sauce - NF 30
Add chicken 6

SALSICCIA - house made Italian sausage, mushroom, green peas, creamy napoli sauce finished with fresh ricotta - NF, DF/O 34

MARINARA - selection of local prawns, squid, whitsunday fish, black mussels, clams, garlic, chili & napoli sauce with a dash of cream - NF, DF/O 40

GAMBERI - chorizo, prawns, fresh tomato, basil, onion, garlic in a butter & wine sauce - NF, DF/O 40

POLLO FUNGI - chicken breast, mushrooms, bacon, spring onion in a creamy parmesan sauce - NF 33

AMATRICIANA - sopressa salami, kalamata olives, smoked bacon, chilli in a rich napoli sauce - NF, DF/O 31

CREAMY BASIL PESTO - confit tomatoes, mushroom, parmesan, toasted pine nuts & roquette - V 31
Add chicken 6

BEEF LASAGNA - layers of fresh pasta, bechamel, bolognese ragu & mozzarella cheese topped with roquette & grated parmesan 33

RISOTTO

ROASTED PUMPKIN & TRUFFLE MUSHROOM
baby spinach, gorgonzola & creamy white wine reduction - GF, NF, V 33
Add chicken 6

PESCATORE - selection of local prawns, squid, local fish, black mussels, clams, garlic, chilli in a light napoli and white wine sauce - GF, NF 40

PIZZAS

GARLIC & CHEESE - with oregano V, NF S - 17 L - 20

MARGHERITA DI BUFFALO - buffalo mozzarella, tomato passata, fresh basil & extra virgin olive oil - V, NF 32

LAZY JOE'S FAVOURITE - roasted pumpkin, fior di latte mozzarella, caramelized onion, gorgonzola, potato, roquette, pancetta, honey - NF 32

PROSCIUTTO - fior di latte mozzarella, tomato passata, semi dried tomatoes topped with prosciutto roquette & balsamic glaze - NF 32

SICILIAN - spiced house Italian pork sausage, tomato passata, fior di latte mozzarella, roasted tomatoes, caramelized onion & kalamata olives - NF 31

PESTO CHICKEN - seasoned chicken breast, basil pesto, fior di latte mozzarella, semi dried tomatoes, brie, roquette & pesto aioli 31

SOPRESSA - spicy sopressa salami, tomato passata, spanish onion & fire roasted capsicums - NF 31

BBQ MEAT LOVERS - smoked ham, seasoned chicken breast, sopressa salami, bacon, tomato passata, mozzarella & BBQ sauce - NF 33

TRUFFLE MUSHROOM - fior di latte mozzarella, wild mushrooms, gorgonzola, parmesan, roquette & truffle oil - NF 29

HAWAIIAN - smoked leg ham, pineapple, tomato passata, mozzarella - NF 28

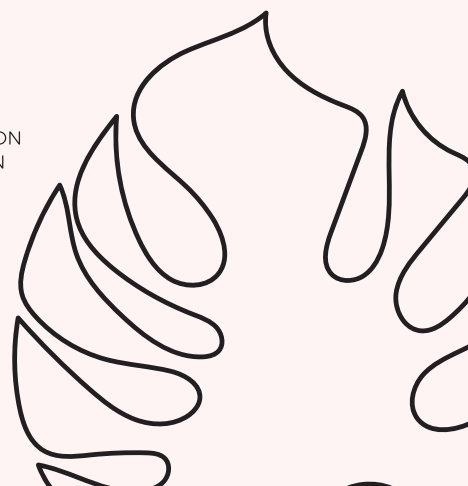
CAPRICCIOSA - smoked leg ham, tomato passata, fior di latte mozzarella, portobello mushroom & kalamata olives - NF 31

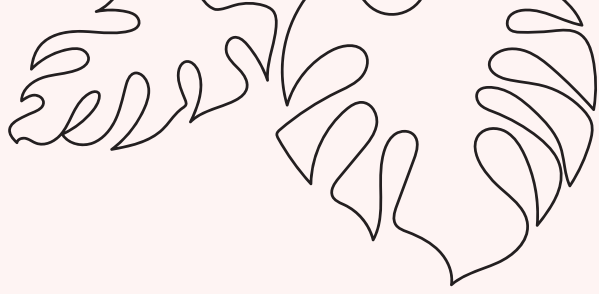
VEGETARIAN - capsicum, onion, mushroom, olives, tomato passata & mozzarella - NF 30

* Gluten free available upon request - Large Only Add \$4

V = VEGETARIAN
GF = GLUTEN FREE
NF = NUT FREE
DF = DAIRY FREE
VG = VEGAN
GF/O = GLUTEN FREE OPTION
DF/O = DAIRY FREE OPTION
NF/O = NUT FREE OPTION

SURCHARGES WILL APPLY
ON PUBLIC HOLIDAYS





DESSERT MENU

TIRAMISU

espresso coffee & Kahlua soaked savioardi sponge fingers layered with mascarpone and masala cream topped with cocoa

18

CANNOLI

crispy cannoli shell filled with vanilla bean custard & crushed pistachios

9

STICKY DATE PUDDING

sticky date pudding with house made salted caramel gelato, walnut brittle & butterscotch sauce

18

ZEPPOLI (DESIGNED TO SHARE)

warm, house-made Italian doughnuts paired with fresh strawberries, rich nutella & creamy vanilla bean ice cream.

26

GELATO TRIO

3 scoops of our home made gelato
Ask your waiter for today's flavours

15

SWEET PIZZA

nutella, fresh strawberries on a pizza base with house made vanilla bean gelato

18

AFFOGATO

espresso coffee shot with house made vanilla bean gelato 12
Add one Liqueur- Frangelico, Liquor 43, Kahlua, Baileys (Add \$8)



la marina

RESTAURANT - PIZZERIA - BAR

