

MARINE LOUNGE BAR

# MENU

## 3 Course Dining

### ENTREE

#### HOT PAPRIKA SQUID

Tender squid coated with seasoned hot paprika dusting, dressed mixed leaves (fl)

#### SMOKED COD CROQUETTE

A traditional-style potato croquette enriched with succulent cod, mixed greens, and smoked paprika aioli

#### CRISPY PORK BELLY

Slowed-cooked pork belly seasoned with spices, served with a fresh slaw of thinly sliced green apples and fennel, finished with a honey glaze

#### BUTTERNUT SQUASH SALAD

Mixed greens, red onion, shaved parmesan, roasted pumpkin seeds with mustard mayo dressing

### MAIN

#### GRILLED FISH OF THE DAY

Market fresh fish served with a capsicum and olive salsa, baby capers, mixed olives, cherry tomatoes, olive oil, lemon, baby carrots, and potato gratin (fl)

#### SAUTEED PRAWN MAFALDINE

Fresh mafaldine pasta with prawn, crab meat, garlic, chilli flakes and fresh cherry tomatoes

#### DORPER LAMB RUMP

Served with creamy polenta, sautéed heirloom baby carrots, and a rich red wine jus (fl)

#### MUSHROOM RISOTTO

Arborio rice with assorted mushrooms, brown onions, white wine, finished with Parmesan cheese (vg)

### DESSERT

#### LEMON CURD AND MIXED BERRY PAVLOVA

Crispy meringue topped with tangy lemon curd, whipped cream, mixed berries (fl,vg)

#### SALTED CARAMEL TIRAMISU

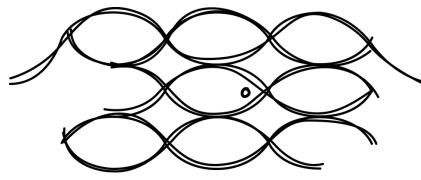
Traditional Italian dessert made with layers of espresso-soaked ladyfingers, mascarpone cream, a dusting of cocoa, and finished with a drizzle of salted caramel and almond flakes.

#### VANILLA PANNA COTTA

Classic Italian dessert served with mixed fresh berries, honey and crushed pistachios (fl)

Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.

High level dietary needs can be sourced at additional costs, i.e. Kosher, where required.



MARINE LOUNGE BAR

# MENU

## 2 Course Dining

### MAIN

#### GRILLED FISH OF THE DAY

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### DESSERT

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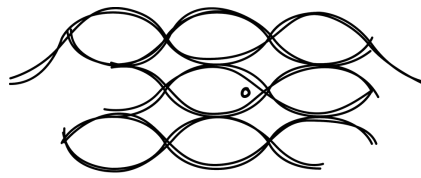
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