

la marina

RESTAURANT - PIZZERIA - BAR



Entrée

Marinated Olives	GF/o, DF, NF/o, V/VG	
Aged balsamic, evoo, dukkha, charred sourdough		12
Nonna's Meatballs	NF	
Our handed down family recipe served with toasted sourdough		19
Tomato & Basil Bruschetta	GF/o, DF/o, V, VG/o	
Cherry tomato, basil pesto, buffalo cheese, balsamic on sourdough		19
Lemon Pepper Squid	DF/o, GF/o, NF	
Lightly dusted in semolina with aioli & roquette		19
Chilli Black Mussels	GF/o, DF, NF	
Tomato & white wine broth with charred sourdough		29
Antipasto	GF/o, DF, NF	
Cured meats, marinated capsicum, zucchini, eggplant, herbed olives, fetta, charred sourdough		36

Salads & Sides

Roquette – pear, parmesan, walnut brittle, aged balsamic dressing		16
Panzanella – mixed tomatoes, spanish onion, torn basil, cucumber, herbed sourdough croutons, red wine vinaigrette	GF/o, DF, NF	18
Add buffalo mozzarella	6	
Seasonal Greens – sautéed with lemon vinaigrette, dukkha	GF, DF, NF/o	13
Steakhouse Chips – Beer battered with aioli	DF, NF, V, VG/o	10
Truffle Mash Potato	GF, NF, V	10

Risotto

Roasted Pumpkin & Truffle Mushroom risotto, baby spinach, gorgonzola & creamy white wine	GF, DF/o, NF	29
Pescatore Risotto – Selection of local prawns, squid, whitsunday fish, black mussels & clams, garlic, chilli in a light Napoli sauce	GF, DF/o, NF	38

DIETARY KEY

GF—gluten free

NF—nut free

V- vegetarian

DF—dairy free

VG—vegan

PIZZA

Garlic & Cheese Focaccia GF/o, DF/o, NF, V, VG/o	s 13	L 18
Margherita Di Buffalo GF/o, DF/o, NF, V, VG/o Buffalo mozzarella, tomato passata, fresh basil & extra virgin olive oil		26
Lazy Joe's Favourite Roasted pumpkin, Fior di latte mozzarella, caramelized onion, gorgonzola, potato, roquette & pancetta, honey NF, GF/o		28
Antipasto Marinated eggplant, zucchini, roasted capsicum & pumpkin, confit tomatoes, Fior di latte mozzarella & Danish fetta GF/o, DF/o, NF, V, VG/o		28
Prosciutto Fior di latte mozzarella, tomato passata, semi dried tomatoes topped with roquette & balsamic glaze GF/o, NF, DF/o		28
Sicilian spiced house Italian pork sausage, tomato passata, Fior di latte mozzarella, tomatoes, caramelized onion & kalamata olives GF/o, NF/o, DF/o		27
Frutti Di Mare Local marinated prawns, clams, mussels, smoked salmon, tomato passata, Fior di latte mozzarella, Danish fetta GF/o, NF		35
Pesto Chicken Seasoned chicken breast, pesto, Fior di latte mozzarella, semi dried tomatoes, brie cheese, roquette, & pesto aioli GF/o		27
Sopressa Spicy Sopressa salami, tomato passata, Spanish onion & fire roasted capsicums GF/o, NF, DF/o		27
BBQ Virginia ham, seasoned chicken breast, Sopressa salami, bacon, tomato passata, mozzarella & BBQ sauce GF/o, NF, DF/o		28
Truffle Mushroom Fior di latte mozzarella, wild Portobello mushrooms, Gorgonzola, parmesan, roquette & truffle oil GF/o, NF		25
Hawaiian Virginia leg ham, pineapple, tomato passata, mozzarella GF/o, NF/o, DF/o		24
Capricciosa Virginia leg ham, tomato passata, Fior di latte mozzarella, wild Portobello mushroom & kalamata olives (add anchovies - \$2) GF/o, NF, DF/o		26

Gluten Free available upon request—Large only \$ 3

DIETARY KEY

GF—gluten free

NF—nut free

V- vegetarian

DF—dairy free

VG—vegan

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 GF/o, NF, DF 28

Napoli

Sauce with fresh basil & creamy buffalo mozzarella GF/o, NF, DF/o 25

Carbonara

Middle Bacon, parmesan, garlic, egg yolk, parsley in a creamy sauce GF/o, NF 26

Salsiccia

House made Italian sausage, mushroom, green peas, creamy Napoli sauce finished with fresh ricotta GF/o, NF, DF/o 30

Marinara

Selection of local prawns, squid, Whitsunday fish, black mussels & clams, garlic, chilli & Napoli sauce w a dash of cream GF/o, NF, DF/o 38

Chilli Prawns GF/o, NF, DF/o

Local Whitsunday wild prawns, confit tomatoes, in a light creamy tomato sauce 37

Pollo Fungi

Chicken breast, mushrooms, bacon, spring onion in a creamy parmesan sauce GF/o, NF 29

Amatriciana

Sopressa salami, mixed olives, bacon, chilli in a rich Napoli sauce GF/o, NF, DF 28

Primavera

Roasted capsicums, olives, cherry tomatoes, zucchini, pumpkin, baby spinach topped with freshly grated parmesan.
Add Whitsunday prawns (5) (\$8) GF/o, NF, DF, V, VG/o 28

Beef Lasagna

Layers of fresh pasta, bechamel, bolognese ragu & mozzarella cheese topped with rocket & grated parmesan NF 30

DIETARY KEY

GF—gluten free

NF—nut free

V- vegetarian

DF—dairy free

VG—vegan

Mains

Veal Scallopini	GF/o, DF/o, NF	
Veal tenderloin in a creamy mushroom & white wine sauce served with sauteed greens & roasted rosemary potatoes		39
Pollo Gorgonzola	GF, NF	
Rosemary infused chicken breast wrapped in crispy pancetta, buttered thyme pumpkin, roast potatoes, roquette & Gorgonzola sauce		36
Chicken Parmigiana	NF	
Freshly crumbed chicken breast topped w Napoli sauce, mixed salad, beer battered chips		31
Crispy Skin Barramundi		
Local pan seared Barramundi, Panzanella tomato salad, avocado mousse, lemon dukkha		36
Eye Fillet 250g - Char grilled	GF, NF	
Black Angus grass fed cooked to your liking accompanied with truffle potato puree, seasonal greens		50
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
Freshly crumbed chicken 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		

DIETARY KEY

GF—gluten free

NF—nut free

V- vegetarian

DF—dairy free

VG—vegan



DESSERTS

Tiramisu <small>NF</small>	18
Genovese espresso coffee & Kahlua soaked savoiardi sponge fingers layered mascarpone cream, finished with a dusting of cocoa	
Cannoli <small>NF/O</small>	8
House Made cannoli filled with vanilla bean custard topped with pistachio praline & dusted sugar	
Sticky Date Pudding <small>GF/O</small>	18
Delicious sticky date with house made salted caramel gelato, walnut brittle, topped with a butterscotch sauce	
Squirrels Paradise <small>GF</small>	19
Caramelised chocolate mousse, picked orange, chocolate brownie hazelnut praline & a ginger snap	
Zeppoli <small>NF</small>	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	

DIETARY KEY

GF—gluten free

NF—nut free

V- vegetarian

DF—dairy free

VG—vegan

Coffee & Tea

Genovese 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

Hot Chocolate	4.5
Latte	4.5
Flat White	4.5
Dirty Chai Latte	5
Baby Chino	2.5

Affogato

Espresso shot with house made vanilla gelato
Add Liquor—Frangelico, Kahlua, Baileys, Licor 43

Pot of Tea

English Breakfast , Chamomile, Earl Grey, Green Tea, Peppermint	4
Iced Coffee	8
Iced Chocolate	8
Iced Mocha	8.5

Milk Lab Milks 1

Almond, Soy, Lactose free, Coconut, Oat

Tap Beers

	Pot	Schooner	Pint
Great Northern Original	7.5	9.5	11.5
James Squires 150 Lashes Pale Ale	7.5	9.5	11.5
Peroni	8	12	12

Bottled Beer & Cider

XXXX Gold	6
Cascade Premium Light, Great Northern Super Crisp, Hahn Super Dry 3.5	7
Victoria Bitters, Carlton Draught	8
Corona, Stone & Wood Pacific Ale	9
Monteith's Crushed Apple Cider, Rekorderlig Strawberry & Lime	9

Softs, Juices & Waters

Coke, Coke Zero, Fanta, Lift, Sprite, Soda Water, Tonic Water, Ginger Ale, Lemon Lime Bitters	5.5
Bundaberg Ginger Beer	6

Juice 5

Orange, Apple, Pineapple

Water

Sparkling Water 750ml	7.5
Still Water 750ml	6.5

Cocktails

Negroni	21
Gin, Cinzano Rosso, Campari, orange	
Aperol Spritz	18
Aperol Aperitif, Prosecco, soda, orange	
Elderflower Spritz	18
Fiorente, Prosecco, soda, lemon, lemon balm	
Mojito	19
Bacardi, lime, mint, sugar, soda	
Rocks Margarita	20
Tequila, Cointreau, lime, sugar, served salt rimmed over ice	
French Martini	19
Chambord, vodka, triple sec, pineapple, lime	
Mango Coconut Daquiri	20
Mango, malibu, Bacardi, lime, blended	
Strawberry Daquiri	19
Strawberry, Bacardi, strawberry liqueur, lime, blended	
Sail Away	19
Midori, peach schnapps, vodka, lemon & lime	
Espresso Martini	20
Espresso, Kahlua, vodka, sugar	
Chocolate Espresso Martini	19
Espresso, Mozart chocolate liqueur, vodka, sugar	
Toblerone	20
Chocolate, Kahlua, Frangelico, baileys, cream, blended	

MOCKTAILS

Strawberry Mango Crush	9
Strawberry & Mango with a hint of lime served blended	
Smooth Sailor	9
Lime, mint, apple juice, soda, sugar	