

MARINA CAFE & BAR

EST. 2013

ALL DAY MENU

Grilled chorizo and smashed avocado on wholemeal toast, with lemon and olive oil	11
Smoked ham and cheese wrap with tomato relish and rocket	10
Pumpkin, roast capsicum and feta wrap with pesto and rocket (V)	10
Pulled pork wrap with smokey barbecue sauce, coleslaw and mayonnaise	10
Pumpkin and chickpea salad, fire roasted capsicum, celery, sesame (V)	8
As a side salad	+4

NACHOS

Nachos with mild Mexican chilli beans, guacamole, sour cream, cheese (V)	16
Gluten free tortilla chips (GF)	+2

PIZZA

Cockatoo – Tomato, mozzarella, oregano	15
Fitzroy – Smoked ham, bocconcini, mushroom, mozzarella, fresh rocket	17
Happy Camper – Feta, artichoke, eggplant, capsicum, mozzarella, herbs (V)	18
Thunderbolt – Chipotle chicken, mushroom, capsicum, mozzarella, shallots	18
Powerhouse – Chorizo, capsicum, olives, mozzarella, chilli	18

COFFEE & TEA

	R	L
Café latté, cappuccino, flat white	4	4.5
Hot chocolate, mocha, chai latté	4	4.5
Short black, long black	4	
English breakfast, earl grey tea	4	
Peppermint, green tea	4.5	
Affogato	4.5	
Syrups: caramel, hazelnut	+5	
Soy milk	+5	

COLD DRINKS

Soft drinks, ginger beer, fruit juices	3.5
Spring water, sparkling mineral water	3.5
Sports drinks	5.5
Iced tea/coffee	5
Milkshakes: chocolate, strawberry, vanilla	5
Malt	+5

BEER & CIDER

James Boag's light	7
James Boag's premium lager	8
Corona	8
James Squire 150 Lashes Pale Ale	8
Asahi	8
Craft Cider	8

RED & WHITE WINE

By the glass	8
By the bottle	32
Sparkling by the bottle	40

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