

Spring menu

STARTERS

GARLIC & HERB SOURDOUGH \$12.5
"Valentine's" cob loaf

SZECHUAN BABY SQUID \$20
dusted in semolina & rice flour, lime mayo

PLOUGHMAN'S PLATTER \$25
sliced smoked 'Corowa Meats' leg ham, piccalilli, vintage cheddar, "Valentine's" charred sourdough (*gf option)

PRAWN & GINGER DUMPLINGS \$19
black vinegar & chilli soy

SPRING SALAD (gf,v) \$18
asparagus, grains, peas, sugar snaps, radishes, goats cheese, roasted beetroot, raspberry vinaigrette

PASTA

FUSILLI \$24
roasted chicken, spring collard greens, grana padano

RICOTTA GNOCCHI (v) \$24
pumpkin puree, tuscan kale, spinach, walnuts, grana padano

V=Vegetarian. GF= Gluten Free/*option
Vegan option available on request

MAINS

BEEF BURGER \$24
w/ bacon, tasty cheese, pickles, aioli, american mustard, cos lettuce + chips (Veg Option available)

PANKO CRUMBED CHICKEN PARMI \$27
w/ chips & salad

COOPERS BEER BATTERED FISH (MARKET) & CHIPS \$27
w/ salad & tartare

BARRMUNDI FILLET (gf) \$32
"HUMPTY DOO", NT
crispy miso crumb, salsa verde, spring greens, preserved lemon

PORCHETTA - ITALIAN ROLLED PORK BELLY (gf) \$32
roasted kipfler potato, green beans, apple relish, jus

BEEF BRISKET LASAGNA \$25
w/ salad & chips

SCOTCH FILLET 300gr (gf) \$42
"Murray Pure" Scotch fillet, potato gratin, seasonal veg, red wine jus

'JILLAMATONG' LAMB SHANK (gf) BRAISED IN RED WINE \$30
paris mash & green veg

Choice of Sauces
Pepper, Mushroom, Dianne or Gravy \$4

SIDES

SEASONAL GREENS \$8
COLESLAW SALAD \$8
FRIES & AIOLI \$10

KIDS & SENIORS \$16

BATTERED FISH & CHIPS
FUSILLI PASTA BOLOGNESE
MINI CHICKEN PARMIGIANA & CHIPS
NUGGETS & CHIPS
*All served w/ Salad

KIDS ICE CREAM & TOPPING \$5

DESSERTS

SPRING ETON MESS (gf) \$16
mixed seasonal berry, crumbled meringue, cream, berry coulis

CHOCOLATE DELICE (gf) \$16
salted caramel sauce, vanilla bean icecream

AFFOGATO (gf) \$17
with your choice of Liqueur
Grand Mariner, Baileys or Kahlua

Info@marcosrestaurants.com.au



If you have any special dietary requirements & we will attempt to assist where possible. We CANNOT guarantee the absence of trace elements of nuts, gluten & other allergens in our kitchen. Menu items containing these ingredients are prepared in the same environment daily. We impose a surcharge on all debit & credit cards that is not greater than our cost of acceptance. A \$3 pp charge applies to celebration cakes. We Do Not Split Bills - A Surcharge of 10% applies on Sundays and all Public Holidays