



*Marino Rocks Cafe
and Restaurant*

Food & Beverages



Sharing Plates

Turkish Bread For Two
sweet balsamic, olive oil and dukkah
\$4.9

Garlic Bread For Two
grilled w/ fresh butter and garlic herbs
\$5.9

Two Dips Platter For Two
fetta cheese, olives and two dips w/ pita bread
\$16.9

Entrees

Oysters ½ Dozen GF
Natural / Natural with lime vinaigrette / Kilpatrick
\$13.9 / \$15.9 / \$17.9

Tempura Thin Battered Scallops or Prawns
served w/ salad and balsamic dressing
\$17.9 / \$28.9
*main w/ bowl of chips and tartare sauce

Salt & Pepper Squid
tender squid seasoned w/ Rock's special mix
served w/ garnish salad and tartare sauce
\$16.9 / \$26.9
*main w/ bowl of chips

Dukkah Grilled Halloumi
served w/ zucchini pattie (carrots, sunflower, sesame seeds, herbs and flour)
garnish salad and basil dressing
\$16.9 / \$25.9

Grilled Lamb Salad GF
Char grilled lamb fillets tossed in roast pumpkin,
almonds, salad greens, cherry tomatoes and goat feta cheese
\$18.9 / \$27.9

GF = Gluten Free



Mains

Kofte - Turkish Meat Balls
*cooked in a light, creamy rosé sauce,
drizzled w/ minted yoghurt and served w/ toasted garlic bread*
\$27.9

Char Grilled Shish Kebab GF
*chicken breast and lamb fillets seasoned w/ herbs and spices,
served w/ turkish rice, tzatziki and greek salad*
\$29.9

Chicken Marsala
*Chicken breast fillets, mushrooms cooked in creamy marsala
wine sauce and served with Turkish rice and garnish salad*
\$29.9

Premium Eye fillet 200g GF
*Grass fed, tender fillet char grilled served with roast potatoes,
grilled halloumi and zucchini twists, boccolini and red wine jus.*
\$35.9

Imam Bayildi Vegetarian / Vegan
*Grilled whole egg plant stuffed with stir fried capsicums, onions, zucchinis
oven baked in tomato sauce served with minted yogurt and Turkish bread*
\$28.5

*please ask about our vegetarian option
GF = Gluten Free*



Seafood

Pernod Prawns

sautéed w/ spring onions, herbs, carrots and garlic, flambéed w/ pernod and finished in a cream nap sauce, served w/ Turkish rice
\$29.9

Seafood Salad

pan-seared prawns, scallops and squid, tossed through a delicate garden salad w/ gourmet lettuce, green apple and pomegranate dressing
\$28.5

King George Whiting

crumbed and cooked to perfection, served with chips, a lime and dill mayonnaise and greek salad
\$32.9

**extra skewer of two tempura prawns or scallops
extra \$5.0ea*

Garfish

crumbed fillets served w/ chips, greek salad and tartare sauce
\$27.9

Mixed Seafood Plate

crumbed fish, calamari and prawns, served w/ chips, greek salad and tartare sauce
\$29.5

Calamari & Prawns

crumbed and served w/ chips, greek salad and tartare sauce
\$28.9

Atlantic Salmon GF

Oven baked crispy skin Atlantic salmon on a bed of sweet potato medallions and salsa Verde finished with small garden salad.
\$31.9

Seafood Platter For Two

six natural oysters, pan-fried garlic prawns and scallops, salt & pepper squid, and crumbed King George whiting and garfish served w/ chips, salad and tartare sauce
\$89.9
Kilpatrick
extra \$5

GF = Gluten Free



Side Orders

Garden Salad for 2
\$9.9

Greek Salad for 2
\$11.9

Blanched Vegetables
served w/ butter and parsley
\$9.9

Potato Wedges
served w/sweet chilli + sour cream
\$12.9

Kids Menu

Fish and Chips
\$12.9

Tempura Battered Chicken Breast Nuggets
\$12.9

Calamari and Chips
\$12.9

Nut Sundae
served w/ caramel, chocolate or strawberry topping
\$7.9



Desserts

Chocolate Truffle Cake
served w/ ice-cream and berry coulis
\$11.9

Sticky Date Pudding
served warm w/ butterscotch sauce and ice-cream
\$11.9

Nut Sundae
w/ chocolate, strawberry or caramel sauce and nuts
\$10.9

Baklava
served w/ ice-cream and berry coulis
\$11.9

Orange Cake GF
served w/ ice-cream and berry coulis
\$11.9

GF = Gluten Free



Fortified Wine

Penfolds Club Tawny / glass \$7.9

Grant Burge AGED Tawny / glass \$9.5

Sherry

McWilliams Hanwood Estate Medium Sweet Apera Aged 5 Years / glass \$8.0

McWilliams Hanwood Estate Medium Dry Apera Aged 5 Years / glass \$8.0

Cognac

Hennessy V.S.O.P (France) / glass \$12.0

Hot Beverages

Short Black / Long Black / Flat White / Cafe Latte / Cappuccino / Tea / Vanilla Latte
\$4.0

Hot Chocolate / Turkish Coffee / Vienna Coffee / Chai Latte
\$5.5

Affogato black coffee w/ vanilla ice cream
\$5.9

Affogato w/ Frangelico or Baileys
\$14.0

Liqueur Coffee

made w/ freshly brewed coffee and whipped cream

Irish w/ Irish Whiskey \$13.9 / Russian w/ Vodka \$12.9

Italian w/ Galliano \$13.9 / Jamaican w/ Tia Maria \$12.9

Mexican w/ Kahlua \$12.9 / Scottish w/ Drambuie \$13.9



Sparkling Wines & Champagne

JACOB'S CREEK, Sparkling NV (MULTI-REGIONAL) <i>Lively flavours of raspberry, strawberry and red apples with a crisp acid structure and creamy finish.</i>	200ML	\$9.9
JACOB'S CREEK, Sparkling Moscato (MULTI-REGIONAL) <i>Deliciously refreshing and lightly sparkling wine that has lovely, light grapey characters.</i>	200ML	\$9.9
PAULETT'S, Sparkling Red (POLISH HILL, SA) <i>Rich and generous with great length and "zing" of flavour.</i>	200ML	\$11.9
HARDYS, The Riddle Sparkling (SOUTH EASTERN AUSTRALIA) <i>Rich fruit, soft full flavours and complex characters.</i>		\$29.9
GRANT BURGE, Petite Bubbles <i>A soft elegant sparkling wine, with a long train of fine bubbles eliciting subtle flavours and aromas.</i>		\$34.9
CANTI, Prosecco Extra Dry D.O.C. (VENETO, ITALY) <i>Fresh, soft and elegant this Prosecco from the Veneto region in Italy is straw yellow in colour and an excellent accompaniment with food or as an aperitif.</i>		\$32.9
PAULETT'S, Sparkling Red (POLISH HILL RIVER, SA) <i>Elegance, balance and intensity.</i>		\$39.9
GH MUMM, Cordon Rouge Champagne (FRANCE) <i>Elegance, length of flavour and a pristine finish.</i>		\$79.0
BOLLINGER, Special Cuvée Champagne (FRANCE) <i>Unquestionably one of the finest of all French champagnes, the Bollinger style is distinctive for its full-bodied toasty character.</i>		\$105.0

White Wines

NEPENTHE, Pinot Gris (ADELAIDE HILLS, SA) <i>Fresh as a daisy with delicious nashi pear and crunchy Granny Smith apple flavours.</i>		\$37.9
MUD HOUSE, Marlborough Pinot Gris (MARLBOROUGH, NZ) <i>A refreshing style of Pinot Gris. The palate is generous and mouth filling with a long finish.</i>	\$9.0	\$37.9
GRANT BURGE, Moscato Frizzante (BAROSSA VALLEY, SA) <i>A delicate style, suited to all styles of wine lovers and many different occasions.</i>	\$9.0	\$36.9
KIRRIHILL, Watervale Riesling (WATERVALE, SA) <i>Exhibits classic spicy lemon and lime zest aromas with perfumed scents of citrus blossom.</i>	\$9.0	\$35.9
KNAPPSTEIN, Riesling <i>A lifted floral bouquet of blossom and honeysuckle.</i>		\$38.0
HARDYS, The Riddle Chardonnay (SOUTH-EASTERN AUSTRALIA) <i>A rich and creamy white wine with fresh peach and melon flavours.</i>	\$7.0	\$27.9
KIRRIHILL, Adelaide Hills Chardonnay (Unwooded) (ADELAIDE HILLS, SA) <i>Fragrant and perfumed. Leather and spice and a subtle tobacco leaf bouquet.</i>		\$35.0
GRANT BURGE, Summers Chardonnay (EDEN VALLEY / ADELAIDE HILLS, SA) <i>Pale gold in colour, with complex aromas of citrus, white peach, nectarine.</i>	\$10.0	\$44.0
HARDYS, The Riddle Sauvignon Blanc (ADELAIDE HILLS, SA) <i>A lovely crisp white wine with fresh citrus flavours with delightfully light herbaceous undertones.</i>	\$7.0	\$27.9
MUD HOUSE, Sauvignon Blanc (MARLBOROUGH, NZ) <i>A classic Marlborough Style, carefully structured balance of green fruits and acidity on the palate.</i>	\$9.0	\$37.9

5 standard glasses per bottle



GRANT BURGE, Kraft Sauvignon Blanc (ADELAIDE HILLS, SA) <i>The wine has typical grassy Sauvignon Blanc characters, balanced with tropical fruit flavours.</i>	\$11.0	\$44.0
CANTI, Pinot Grigio (VENETO, ITALY) <i>Delicate pears on the nose follow onto a crisp, dry palate making this a very pleasant, easy drinking summer wine.</i>	\$9.0	\$36.9

Rosé Wines

GRANT BURGE, Pinot Rosé <i>Youthful aromas and flavours of strawberries and cream, with subtle floral and red berry fruit characters and a vibrant, refreshing finish.</i>	\$9.5	\$37.0
DAYS OF ROSÉ, Dry Rosé <i>Delightfully fruity, overflowing with fresh, ripe flavours of strawberries and blackcurrant. The palate is medium bodied, with clean, crisp acidity and a smooth, off dry finish.</i>	\$8.0	\$34.0

Red Wines

HARDYS, The Riddle Cabernet Merlot (SOUTH EASTERN AUSTRALIA) <i>The soft velvety character of Merlot provides a perfect foil for the firmer, more structured Cabernet.</i>	\$7.0	\$27.9
GRANT BURGE, Benchmark Merlot <i>Soft, fruity and easy-to-drink, with ripe plums, cherries and subtle spice flavours.</i>	\$8.0	\$34.0
HARDY'S, Tintara Tempranillo <i>Fresh plum and succulent dark cherry flavours are complemented by savoury characters of black olive, leather and subtle oak spice.</i>		\$36.9
BRAND'S, Laira Barrelman Cabernet Sauvignon (COONAWARRA, SA) <i>A quintessential Cabernet made with fruit sourced from Coonawarra you will find vivid aromas of cassis and mint with complexing oak on the nose before a full-bodied palate that's long and smooth.</i>		\$39.9
HARDYS, The Riddle Shiraz Cabernet (SOUTH EASTERN AUSTRALIA) <i>A dry, medium to full-bodied wine with savoury flavour backing soft fruit.</i>	\$7.0	\$27.9
GRANT BURGE, 5th Generation Shiraz (BAROSSA VALLEY, SA) <i>The shiraz shows generous dark and red berry fruit on the nose and palate, with a touch of oak and soft tannins on the finish.</i>	\$9.5	\$38.0
KIRRIHILL, Tullymore Shiraz (CLARE VALLEY, SA) <i>The palate is bright, fresh and bursting with flavour of black berry fruits, hints of pepper with subtle cedar and nutmeg.</i>		\$38.0
GRANT BURGE, Filsell Shiraz (BAROSSA, SA) <i>This classic Grant Burge offering is a Barossa standard. Replete with fulsome notes across the dark berry spectrum and hints of mocha and vanillin.</i>		\$53.9
HARDYS, Eileen Hardy Shiraz (MCLAREN VALE, SA) <i>A new label and new take on a classic. The Eileen Hardy Shiraz is juicy, plump and full of life with a magnificent backbone of tannin and spice without being overbearing. A classic in the making.</i>		\$109.9

5 standard glasses per bottle



Aperitifs

Vermouth Cinzano - sweet or Dry w/ mixers \$8.0

Pimms No.1 w/ mixers \$9.0 / Campari w/ mixers \$9.0

Beers + Ciders

Strongbow Original Apple Cider \$9.0

Cascade Premium Light / Coopers Pale Ale / Pure Blonde \$8.5

Crown Lager / James Boag / Heineken \$8.5

Corona \$9.0

Spirits

Johnnie Walker / Jameson / Canadian Club / Jim Beam / Jack Daniels
Brandy / Vodka, Gin / Ouzo / Tequila / Southern Comfort

Bundaberg Rum / Bacardi Rum (including mixer)

From \$9.9 to \$11.5

Liqueurs

Tia Maria / Kahlua / Baileys / Drambuie / Galliano / Cointreau / Malibu
Sambucca (Black + White) / Frangelico / Grand Marnier

From \$9.0 to \$10.0

Soft Drinks & Cold Beverages

Soft Drinks / Soda Water / Dry Ginger / Tonic Water / Mineral Water
(bottled) \$4.9

Lemon, Lime & Bitters
\$5.5

Orange Juice / Apple Juice (bottled) \$4.9

Yellow Smoothies
mango, banana, pineapple, papaya honey
\$8.5

Green Smoothies
mango, spinach, kiwi, kale
\$8.5

Iced Coffee / Iced Chocolate \$8.5

