



*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 Fillet GF
char grilled lamb w/ mustard rubbed in dukka,
served w/ grilled zucchini, capsicum, blistered cherry tomato on hummus
\$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*
\$26.9

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

Grilled Chicken Breast
*grilled chicken breast
w/ local garden vegetables,
Sicilian cauliflower rice w/ blackcurrants, roasted almonds
and rosemary broth*
\$29.9

Eye fillet 200g GF
*MSA grass fed char grilled eye fillet
roasted zucchini, capsicum, onion, potato, baby carrots,
cherry tomatoes w/ beetroot hollandaise and red wine jus*
\$34.9

Imam Bayildi
*slow roasted capsicum stuffed w/ slow cooked onion,
capsicum tomato sauce served w/ Turkish bread and tzatziki*
\$27.9

*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
\$27.5

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
\$26.9

Mixed Seafood Plate

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

Calamari & Prawns

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

Atlantic Salmon GF

oven baked crispy skin Atlantic salmon served on a sundried tomatoes, cannelloni beans, roast potatoes, olives, cucumber salsa with lemon lime hollandaise
\$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

Cockburn's 10yo Tawny / glass \$9.0

Sherry

McWilliams Hanwood Estate Medium Sweet Apera Aged 5 Years / glass \$7.9

McWilliams Hanwood Estate Medium Dry Apera Aged 5 Years / glass \$7.9

Cognac

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

Hot Beverages

Short Black / Long Black / Flat White / Cafe Latte / Cappuccino / Tea / Vanilla Latte
\$3.9

Hot Chocolate / Turkish Coffee / Vienna Coffee / Chai Latte
\$4.9

Affogato black coffee w/ vanilla ice cream
\$5.9

Affogato w/ Frangelico or Baileys
\$12.9

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, <i>Sparkling NV</i> (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, <i>Sparkling Moscato</i> (MULTI-REGIONAL) <i>Deliciously refreshing and lightly sparkling wine that has lovely, light grapey characters.</i>	200ML	\$9.9
PAULETT'S, <i>Sparkling Red</i> (POLISH HILL, SA) <i>Rich and generous with great length and "zing" of flavour.</i>	200ML	\$11.9
HARDYS, <i>The Riddle Sparkling</i> (SOUTH EASTERN AUSTRALIA) <i>Rich fruit, soft full flavours and complex characters.</i>		\$29.9
GRANT BURGE, <i>Heir Apparent Sparkling Brut NV</i> (SOUTH AUSTRALIA) <i>Rich, yet refreshing palate, with white peach, melon and green apple characters.</i>		\$33.9
CANTI, <i>Prosecco Extra Dry D.O.C.</i> (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, <i>Sparkling Red</i> (POLISH HILL RIVER, SA) <i>Elegance, balance and intensity.</i>		\$38.9
GH MUMM, <i>Cordon Rouge Champagne</i> (FRANCE) <i>Elegance, length of flavour and a pristine finish.</i>		\$79.0
BOLLINGER, <i>Special Cuvée Champagne</i> (FRANCE) <i>Unquestionably one of the finest of all French champagnes, the Bollinger style is distinctive for its full-bodied toasty character.</i>		\$99.0

White Wines

NEPENTHE, <i>Pinot Gris</i> (ADELAIDE HILLS, SA) <i>Fresh as a daisy with delicious nashi pear and crunchy Granny Smith apple flavours.</i>		\$37.9
MUD HOUSE, <i>Marlborough Pinot Gris</i> (MARLBOROUGH, NZ) <i>A refreshing style of Pinot Gris. The palate is generous and mouth filling with a long finish.</i>	\$8.5	\$36.9
GRANT BURGE, <i>Moscato Frizzante</i> (BAROSSA VALLEY, SA) <i>A delicate style, suited to all styles of wine lovers and many different occasions.</i>	\$9.0	\$35.9
KIRRIHILL, <i>Watervale Riesling</i> (WATERVALE, SA) <i>Exhibits classic spicy lemon and lime zest aromas with perfumed scents of citrus blossom.</i>	\$9.0	\$35.0
STOLEN BLOCK, <i>Riesling</i> (CLARE VALLEY, SA) <i>A lifted floral bouquet of blossom and honeysuckle.</i>	\$8.5	\$32.9
HARDYS, <i>The Riddle Chardonnay</i> (SOUTH-EASTERN AUSTRALIA) <i>A rich and creamy white wine with fresh peach and melon flavours.</i>	\$7.0	\$27.9
KIRRIHILL, <i>Adelaide Hills Chardonnay (Unwooded)</i> (ADELAIDE HILLS, SA) <i>Fragrant and perfumed. Leather and spice and a subtle tobacco leaf bouquet.</i>		\$32.0
GRANT BURGE, <i>Summers Chardonnay</i> (EDEN VALLEY / ADELAIDE HILLS, SA) <i>Pale gold in colour, with complex aromas of citrus, white peach, nectarine.</i>	\$9.5	\$44.0
HARDYS, <i>The Riddle Sauvignon Blanc</i> (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, <i>Sauvignon Blanc</i> (MARLBOROUGH, NZ) <i>A classic Marlborough Style, carefully structured balance of green fruits and acidity on the palate.</i>	\$9.0	\$37.9



GRANT BURGE, Kraft Sauvignon Blanc (ADELAIDE HILLS, SA)	\$10.0	\$44.0
<i>The wine has typical grassy Sauvignon Blanc characters, balanced with tropical fruit flavours.</i>		
CHAIN OF PONDS, Black Thursday Sauvignon Blanc (ADELAIDE HILLS, SA)	\$9.0	\$36.9
<i>Citrus and melon notes are in the wine to match the natural acid and tropical flavours.</i>		
CANTI, Pinot Grigio (VENETO, ITALY)	\$9.0	\$36.9
<i>Delicate pears on the nose follow onto a crisp, dry palate making this a very pleasant, easy drinking summer wine.</i>		

Rosé Wines

CHAIN OF PONDS, Novello Rosé (ADELAIDE HILLS, SA)	\$9.0	\$34.9
<i>Lively fresh fruits of ripe strawberries and raspberries fill the palate with upfront fruit sweetness.</i>		
MONKEY BAY, Rosé (NEW ZEALAND)	\$8.0	\$33.0
<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>		

Red Wines

HARDYS, The Riddle Cabernet Merlot (SOUTH EASTERN AUSTRALIA)	\$7.0	\$27.9
<i>The soft velvety character of Merlot provides a perfect foil for the firmer, more structured Cabernet.</i>		
BILLY GOAT HILL, Cabernet Merlot (GEOGRAPHE, WA)		\$34.0
<i>Dry with a bowl full of cherry and blackcurrant fruits, some spice and French vanilla from the nose extends to the palate. Good intensity and length.</i>		
BRAND'S, Laira Barrelman Cabernet Sauvignon (COONAWARRA, SA)		\$39.9
<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>		
HARDYS, The Riddle Shiraz Cabernet (SOUTH EASTERN AUSTRALIA)	\$7.0	\$27.9
<i>A dry, medium to full-bodied wine with savoury flavour backing soft fruit.</i>		
ROCKY RIDGE, Shiraz (SELICKS HILL, SA)	\$9.5	\$39.9
<i>Full body fruits of dark and red berries, accompanied with a hint of dark chocolate flavours, leaving a silky smooth finish on the palate.</i>		
GRANT BURGE, 5th Generation Shiraz (BAROSSA VALLEY, SA)	\$9.0	\$38.0
<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>		
HARDYS, Tintara Geology Shiraz (MCLAREN VALE, SA)		\$36.9
<i>McLaren Vale Shiraz showing fresh dark berry fruit intermingled with enticing characters of dark chocolate, liquorice and spice.</i>		
KIRRIHILL, Tullymore Shiraz (CLARE VALLEY, SA)		\$39.9
<i>A superb Shiraz from this exciting Clare producer. Plum and white pepper on the nose and rich soft fruit on the palate with overtones of chocolate and mocha.</i>		
GRANT BURGE, Filsell Shiraz (BAROSSA, SA)		\$53.9
<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>		
HARDYS, Eileen Hardy Shiraz (MCLAREN VALE, SA)		\$109.9
<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>		



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 \$9.5 to \$10.5

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

Fruit Soda
Cranberry, Blood Grapefruit
\$4.9

Iced Coffee / Iced Chocolate \$8.5

