



Welcome to the Marina Bar & Bistro

Welcome to The Marina Bar & Bistro, where unforgettable dining experiences are created just for you and your guests. Settle in and soak up the stunning views of Pelican Waters Marina and the lush surrounding parklands.

Our thoughtfully crafted menu invites you to share a selection of exquisite small plates, allowing you to explore a vibrant array of flavours prepared by our food proud chefs.

We pride ourselves on partnering with local suppliers to bring you the freshest, highest-quality ingredients, delivered daily and skillfully prepared by our passionate culinary team.

Enhance your meal with a carefully curated selection of Local, National and Imported beers, Fine Wines and award-winning Cocktails – there's something to delight every taste.

Our friendly, knowledgeable staff are always on hand to assist with menu selections, dietary requirements, or bookings. Don't hesitate to reach out; we're here to ensure your dining experience is exceptional.

Explore our full offerings below:

Breakfast Menu

Lunch & Dinner Menus

Red & White Wines

Cocktail List

Platters, Function Options & Venue Hire

Sunday Pizza Menu

Relax and let us take care of you at **The Marina Bar & Bistro**
Your perfect waterfront escape.

To Wake

(Available Sunday 8am to 11am)
Build a Breakfast with 'Add-ons' Below

Poached Eggs on Sourdough | \$14

2 Poached eggs, Toasted Sourdough, Tomato Relish -
(GFO/VO)

Bistro Breakfast Burger | \$18.50

Double Locally Smoked Bacon, Fried Egg, Caramelized Onion, Cheese & Chutney,
Chargrilled potato bun

Eggs Benedict | \$18

2 Poached Eggs, Spinach, House Hollandaise Sauce on Sourdough (GFO)

LOAD YOUR BENNY

Smoked Salmon | \$7

Double Locally Smoked Bacon | \$6

Locally Smoked Ham | \$4

Ham & Cheese Butter Croissant | \$12.50

House Baked Croissant, Locally Smoked Ham with Cheddar Cheese

Baked Field Mushrooms | \$17

2 Poached eggs, Fetta, Haloumi, Dukka & Moroccan Spiced Butter (GF/VO)

Marina Omelette | \$22.50

Sour Dough Smoked Ham & Swiss Cheese, Eggs & Relish (GFO)

The Big Breakfast | \$29.00

Eggs your way, Locally Smoked Bacon, Hash Brown, Tomato Chutney, Grilled Tomato,
Halloumi, Sourdough, Chipolatas & Confit Garlic Rosemary mushrooms (GFO/VO)

Pancake Tower | \$23

Buttermilk Pancakes, Vanilla Bean Ice-cream & Lemon curd (V) (Maple syrup optional)

Smashed Avocado | \$22.50

Poached eggs, Sour Dough, Fetta, Avocado & Balsamic Glaze

Build up your Breakfast

Tomato Chutney (\$2.50) – Poached Egg (\$3ea)

Scrambled Egg (\$5) – Bacon (\$6)

Hash Brown (\$3) – Smoked Salmon (\$7)

Confit Mushroom (\$5) - Grilled Tomato (\$4)

Sausage (\$3.50) - Chunky Avocado (\$6)

GF Bread (\$3) – Hollandaise (\$3) Halloumi (\$4)

ALL CARD PAYMENTS INCLUDE 1.6% SURCHARGE

MENU SUBJECT TO CHANGE WHEN REQUIRED

GF - Gluten Free, GFO -
Gluten Free Option
V - Vegetarian, DF -
Dairy Free
VG - Vegan - VGO
Vegan Option

To Start

(Wed-Sat 11:30 to 3pm & 5pm until Late)
(Sun 12 noon to 3pm)

Trio of House-Made Dips | \$15

Served with Toasted Turkish Bread (GFO/V)

Coffin Bay Oysters - Freshly Shucked

Natural w/ Lemon (GF/DF) | \$4 Each
Kilpatrick, (GF/DF) | \$5.50 Each

Tomato Bruschetta | \$15

Cherry tomatoes, confit garlic, fine diced onion, basil, fetta and balsamic on sourdough bread (V, GFO)

Prawn Bruschetta | \$19

Mooloolabah Prawns, Mango, Chilli, Cherry Tomato, Green Shallots and balsamic on sourdough bread (GFO)

Salt & Pepper Calamari | \$18

W/ Tartare & Lemon (GF)

Fried Chicken Wings | \$12 / \$19

6 or 12 House Seasoned Wings
Choice of Smoked BBQ, Spicy Buffalo
(GF, DFO)

1/2 Shell Scallops | \$23

Oven Baked with Citrus, Herb and Caper Butter topped with Crispy Shallot (GF)

Tuna Tataki | \$24

Yellow Fin Tuna, Seared with a Sesame Crust, Ponzu Dressing, wakame & wasabi mayo (GF, DF)

Specialty Seasoned Fries | \$11

House Seasoned, Beer Battered Fries w/ Tomato Sauce (GF, VG)

House Caesar Salad | \$21

Crisp Cos Lettuce, Poached Egg, Bacon, Crotons, Flaked Parmesan Cheese with House Made dressing (GFO, VGO)

Grilled Chicken + \$5

Kids Menu

\$14 (Inc Drink)

Nuggets and Chips
Spaghetti Bolognaise
Fish and Chips
Cheeseburger and Chips

To Feast

(Wed-Sat 11:30 to 3pm & 5pm until Late)
(Sun 12 noon to 3pm)

Lamb Shank | \$34

Slow cooked Lamb shank on Creamy Mash with Seasonal Veg (GF) - *extra shank* + \$8.50

250g MB2+ Grassfed Sirloin | \$42

Served with Roasted Garlic Chat Potatoes, Seasonal Veg & Red Wine Jus (GF) *Add Creamy Garlic Prawn Topper* + \$7

Market Fish | \$MP

Served with Scallop Potatoes, Salsa Verde, Salad, Lemon Caper Butter (check with staff for dietary options)

Blue Swimmer Crab Fettuccini | \$39

Blue Swimmer Crab, Chilli, Tomato, Gremolata, Baby Spinach, Burre Blanc Sauce (GFO)

Steak Sandwich | \$26

Steak, Onion Jam, Rocket, Aioli, Brie on Toasted Turkish Bread & House Fries (GFO, VO)
Add Bacon or Egg | \$5

Chicken Burger | \$24

Buttermilk Fried Chicken, Creamy Slaw, Pickles, Cheddar Cheese, House Fries (GFO)
Add Bacon or Egg | \$5

To Treat

Sticky Date Pudding | \$15

Warm Caramel Sauce & Vanilla Bean Ice Cream

Chocolate Brownie | \$16

Triple Chocolate Brownie served with Berry Compote and Vanilla Ice-Cream (GF)

Chocolate Coconut Mousse | \$15

Chocolate and Coconut Mousse with Almond Praline and Raspberry Gelato (GF) (VG)

While all care is taken with serious dietary restrictions - we can't guarantee freedom from cross contamination

GF - Gluten Free,
GFO - Gluten Free Option
V - Vegetarian, DF - Dairy Free
VG - Vegan - VGO Vegan Option

To Impress

To Savour

Spritz

Aperol Spritz | \$16
Aperol, Prosecco, Soda water

An Italian classic, the bittersweet notes of Aperol, brightened by bubbly Prosecco & a splash of soda water. Garnished with an orange slice, it's perfect for a sunny afternoon.

Hugo Spritz | \$16
Elderflower, Prosecco, Soda

Bubbly Prosecco with bright, herbal notes of elderflower, a splash of soda water, fresh mint leaves & a slice of lime - perfect for summer inspired sipping

MARGARITA

Our quintessential Margarita collection features smooth Tequilas paired with an array of liqueurs, syrups & juices, offering a Margarita to suit every taste!

Classic Margarita | \$20
Tequila, Triple Sec, Lime Juice

Spicy Margarita | \$21
Chilli-infused Tequila, Triple Sec, Orange, Lime Juice, Sugar Syrup, Tabasco

Coconut Margarita | \$22
Coconut Tequila, Orange Liqueur, Coconut Cream, Lime Juice, Sugar Syrup

Italian Margarita | \$22
Tequila, Amaretto, Triple Sec, Lime Juice, Orange Juice

Martini

Espresso Martini | \$21
Vodka, Kahlua, Espresso

A sophisticated pick-me-up, the Espresso Martini combines the bold flavours of freshly brewed espresso with Vodka and Kahlua. It's the perfect choice for a nightcap or an after-dinner treat.

French Martini | \$21
Vodka, Chambord Raspberry Liqueur, Pineapple Juice

The French Martini combines the smoothness of Vodka with the luscious raspberry notes of Chambord and the tropical sweetness of pineapple juice. It's a fruity, elegant choice for a sophisticated palate.

Lychee & Marmalade Martini | \$21
Vodka, Lychee Liqueur, Triple Sec, Lime Juice, Orange Marmalade

A zesty and sweet Martini, combining Vodka with sweet lychee and orange citrus flavours. The marmalade provides a hint of tanginess and a smooth finish.

Winter Cocktails

Apple Pie | \$24
Fireball Whisky, Vodka, Apple Juice, Vanilla, Cinnamon

Combining smooth vodka, spiced Whisky, apple and a hint of cinnamon a warming drink, perfect for colder evenings,

Toblerone | \$24
Frangelico, Kahlua, Baileys, Honey Syrup, Cream

A decadent blend of creamy liqueurs and rich chocolate flavours, inspired by the iconic Swiss treat

Mojito | \$20
Bacardi Rum, Lime, Soda Water, Sugar Syrup, Mint

A Traditional Cuban Punch - The Mojito is a refreshing, classic highball cocktail

Mulled Wine Martini | \$22
House-made Mulled wine, Vodka, Triple Sec, Sugar Syrup

A petite powerhouse of flavour, perfect for a winter evening

Old Fashioned | \$21.50
Bourbon Whiskey, Raw Sugar, Angostura Bitters

A timeless classic crafted with smooth bourbon, a hint of aromatic bitters, and a touch of sugar, stirred over ice and garnished with an orange twist. Simple, bold & sophisticated

Brandy Alexander | \$17
Brandy, dark creme de cacao, cream, nutmeg

An old classic, rich and decadent, the perfect cocktail for dessert.





The MARINA

BAR & BISTRO

PELICAN WATERS

Marina Bar & Bistro
 Pelican Waters Marina
 3 The Basin
 Pelican Waters QLD 4551
 Ph: 07 53795014

To Indulge

Beer & Ciders

Tap Beers (425ml)

Heads of Noosa - Japanese Mid Lager 3.5%	\$9.50
Heads Of Noosa Japanese Lager 4.5%	\$10.50
10 Toes Pipeline, Pale Ale 4.7%	\$10.50
Diablo Ginger Beer 4% (on Ice with Lime)	\$11.50

Bottled Beers

Heaps Normal HAZY Zero Alcohol (0.5%)	\$6.50
James Boags Premium Light (2.7%)	\$8.50
XXXX Gold (3.5%)	\$8.50
Great Northern Super Crisp (3.8%)	\$8.50
Better Beer Zero Carb (4.2%)	\$9.00
Little Creatures Pale Ale (5.2%)	\$10.50
Great Northern Original (4.2%)	\$9.50
Corona (4.5%)	\$10.00
Crown Lager (4.9%)	\$9.50
James Boags Premium (4.6%)	\$10.00
Head of Noosa Black Lager (5%)	\$10.50
Stone & Wood Pacific Ale (4.4%)	\$10.00

CIDER

Eighth Day Pink Lady Cider 5.2%	\$10.00
Eighth Day Granny Smith Cider 5.9%	\$10.00

Coffee

Espresso/Short Macchiato	\$5.00
Long black/Long Macchiato	\$5.00
Latte/Flat White/Cappuccino/Mocha	\$5.50/\$6.50
Iced Latte	\$7.00
Iced Long Black	\$6.00
Hot Chocolate (Mug)	\$6.50
Chai Latte (Mug)	\$6.50
Frappe (Chocolate, White Chocolate or Vanilla)	\$8.00
Milkshake (Choc, Vanilla, Strawberry, Caramel)	\$8.50

Alternative Milk

Oat, Soy, Almond, Lactose Free

Tea

Varieties: English Breakfast, Earl Grey, Spring Green, Honeydew Green, Lemongrass & Ginger, Peppermint, Chamomile Blossoms

Soft Drinks & Juices

Coke, Coke Zero, Solo, Lemonade, Raspberry, Tonic Water, Ginger Ale, Soda Water

House Made Lemon Lime Bitters
 Ginger Beer - Bundaberg
 Apple / Pineapple / Orange Juice

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To Relish



Vodka

House Vodka	\$9.00
Absolut Vodka	\$9.50
Grey Goose Vodka	\$12.50

Whisky

Jim Beam Bourbon	\$9.50
Canadian Club Whisky	\$9.50
Johnnie Walker Red Label	\$9.50
Wild Turkey Bourbon	\$10.50
Jack Daniel's Whisky	\$10.50
Jameson Irish Whisky	\$10.50
Maker's Mark Bourbon	\$10.50
Gentleman Jacks	\$12.50
Glenfiddich 12yo Scotch Whisky	\$14.00

Gin & Tequila

Gordons Gin (House Pour)	\$9.00
Bombay Sapphire Gin	\$10.00
Sunshine & Sons Dry Gin	\$12.00
Sunshine & Sons Pineapple Parfait Gin	\$12.00
Cazcabel Blanco Tequila	\$9.50
Cazcabel Anejo Tequila	\$12.50
Hendrick's Gin	\$13.00

Rum & Brandy

Bundaberg Original Rum	\$9.00
Bacardi Rum	\$9.50
Captain Morgan Spiced Rum	\$9.50
St Remy VSop	\$9.50
Hennesy VSop	\$17.00

Liqueurs

Baileys Irish Cream	\$8.50
Kahlua	\$8.50
Frangelico	\$8.50
Southern Comfort	\$8.50
Disaronno Amaretto	\$9.00
Galiano White Sambuca	\$10.00
Cointreau	\$11.00
Drambuie	\$11.00

Select a Mixer

Coke, Coke Zero, Lemonade, Ginger Ale,	\$1.50
Ginger Beer, Tonic, Soda, Milk	

Mocktails

Mockhito	\$15
Muddled Lime & Mint, Sugar Syrup, Soda Water	
Amaretto Sour	\$15
Pineapple Juice, Cherry Syrup, Lemon Juice, Egg White	\$15
La passionata	
Passionfruit, orange, pineapple, grenadine	

Red Wines

House Red (Glass Only) | \$9.50

Wines selected for flavour & value from our wholesaler.

SHIRAZ

Tomich Hill, McLaren Vale | \$16/\$54

Aromatic primary fruit aromas of plums and blackcurrants with a hint of violet flowers, fresh vanilla bean, dark chocolate and mocha notes and subtle aromas of oak spice. Fine tannin structure providing some clear framing, direction and balance and ensures no rough edges

Bethany "First Village" Shiraz, Barrosa Valley | \$57

An intense nose of compressed dark berries, lifted floral notes and hints of spiced oak. Dark red and black fruits come to the fore with a lift of sweet aromatics curling through the palate. A hint of spice and savoury mineral character adds complexity and intensity.

2015 Geoff Merrill "Reserve" Shiraz McLaren Vale | \$99

Aromatic nose full of spice, berry fruit, violets and hints of vanilla bean & fresh cashew notes follow. Rich, dark red berry fruits with firm tannins indicate the potential longevity of this wine. The flavour and mouthfeel roll from beginning to end, finishing with clean acidity.

PINOT NOIR

Innocent Bystander Pinot Noir, France | \$13.00/\$46

A beautifully layered, complex, and fragrant expression of Pinot Noir, fragrant with aromas of ripe blueberries, boysenberries and cherry with a touch of earthy spices. This wine exudes red fruit richness, subtle white truffle notes, and fine silky tannins.

Nocton Estate Pinot Noir, Coal River, TAS | \$55

This Pinot Noir has a ruby colour, light plum aromas with a touch of spice. The mouth feel is fresh, with delicate soft tannin. A good lengthy finish

OTHER VARIETIES

Geoff Merrill "Saint Nic" GSM, McLaren Vale | \$45

Flavoursome & balanced with fine subtle tannins, generous fruit & good length.

Amadio Cabernet Sauvignon, Adelaide Hills | \$15/\$49

It opens with a burst of ripe mulberry, subtle notes of eucalyptus and chocolate, and hints of cedar and spice, promising a truly indulgent experience. Its velvety texture is underpinned by sturdy, finely grained tannins, creating a sense of warmth and sophistication.

Grant Burge Benchmark Merlot, Barrosa Valley | \$13/\$44

A medium-bodied wine with a generous mix of red and black fruit, spicy tannins, fleshy mouthfeel and savoury background oak.

Brown Brothers Origins Tempranillo, Coal River, TAS | \$46

Reminiscent of Spain's vibrancy, passion, and energy, this smooth, fruit-driven red wine balances notes of blackberry and plum with delicate spice. An excellent match for pizza.

Fortified Wines

DeBortoli 8YO Fine Tawny | \$12

Bethany Old Fronti White Port | \$10

Penfold 20YO Grandfather Rare Tawny | \$17

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Rose Wines

Petel & Stem, Marlborough NZ | \$12/\$42

Blossoming with scented peachy, floral characters. The palate dances with notes of pear and ripe red berry flavours with a crisp, refreshing finish.

Miss Alma Rose, Beziers, France | \$13/\$44

Pleasant and complex nose, composed of floral notes and red fruits. Appealing mouth with a good length followed by a very greedy finish.

Bird Dog Sparkling Rosé Piccolo (200ml), Granite Belt QLD | \$12.50

This clean, fresh and friendly Sparkling Rosé shows aromas of musk, rose and summer fruit sweetness. The well balanced palate is zesty and refreshing with a crisp dry finish

To Savour

Sparkling Wines

House Sparkling (Glass Only) | \$9.50

Wines selected for flavour & value from our wholesaler

Villa Jolanda Prosecco, Italy | \$12/\$43

Light straw in colour, the Villa Jolanda Prosecco has tinges of green with aromas of fresh flowers and fruit. The palate is fresh, persistent and fruity.

Devil's Corner, Premium Cuvee, TAS | \$50

This bright and lively sparkling wine is bursting with aromas of homegrown apples and a splash of zesty citrus. It offers a hint of creaminess and a crisp finish.

Moet & Chandon Champagne, France | \$110

The tangy intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers, the elegance of blonde mature notes: brioche, cereals, fresh nuts. A palate combining generosity and subtlety. The delicious generosity of white fruits (pear, peach, apple). The alluring caress of fine bubbles. The soft vivacity of citrus fruit and gooseberry nuances.

Bird Dog Sparkling Rosé Piccolo (200ml), Granite Belt QLD | \$12.50

This clean, fresh, friendly Sparkling Rosé shows musk, rose and summer fruit sweetness aromas. The well-balanced palate is zesty and refreshing with a crisp, dry finish

Innocent Bystander Moscato Piccolo (275ml), Yarra Valley | \$11.50.

Sweet, juicy berries, violets, and honeycomb with well-balanced sweetness, generous bubbles, and a fresh finish with the aroma of fairy floss, blackcurrant, and Turkish delight.

White Wines

House White (Glass Only) | \$9.50

Wines selected for flavour & value from our wholesaler.

Chardonnay

Fat Bastard Chardonnay, California \$13 | \$45

A rich and opulent palate features notes of grilled pineapple, spiced butterscotch, and stone fruit. It exhibits nuances of macadamia and almond meal with hints of vanilla and honeysuckle aromas.

Les Peyrautins Chardonnay, Languedoc, France | \$45

The medium-bodied palate offers white-fleshed stone fruits and zesty citrus flavours with a delicate creamy texture derived from lees stirring. This is a bright, refreshing wine, crisp and dry with a lingering fruit finish.

Riesling

Leo Buring Riesling, Clare Valley, SA | \$12/\$43

The 2023 is a classically linear, tightly wound wine, with pure fruit aromas. The palate is elegant and fine. Quite restrained in its youth, the pristine fruit and talcy acidity lingers with purity and balance.

Sauvignon Blanc

Johnson Estate Sauvignon Blanc, Marlborough, NZ | \$13/\$44

Crisp citrus and herbal notes, the Palate is juicy and crisp, this wine is layered with stone fruit, giving generous length of flavour.

Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA | \$18/\$65

Intensity and texture on the palate, and bright, lifted acidity. Typically, it shows a pink grapefruit character, concentration and mid-palate texture, which reflect the carefully selected sites and hand harvesting during the small window of perfect ripeness

Squealing Pig Sauvignon Blanc, Marlborough NZ | \$11/\$40

The nose is salivatingly crisp like a summer salad bursting with punchy and intense lemongrass, kaffir lime and herbs.

Pinot Grigio / Pinot Gris

Mount Riley, Pinot Gris, Bangholme, NZ | \$13/\$42

An off-dry Pinot Gris with bright florals with apple and pear notes underscored with a fresh herbal seam with compliments of spice.

Bird Dog, Pinot Grigio | \$12/\$42

Crisp, lively, and refreshing. Delicate floral notes complement a lively palate bursting with green apple and pear flavours, accented by hints of lemon zest and a subtle minerality.

Innocent Bystander Pinot Gris, King & Yarra Valley, VIC | \$14/\$47

Refreshing and textured white wine with citrus notes and hints of pear, lime, and lemon thyme. Made in a French style, this wine is crisp, bone dry, and irresistible with its zesty lemon sorbet finish.

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