

## Salads

	M	NM
<b>Caesar Salad</b>	17	19
Baby cos, bacon, herbed croutons, poached egg, parmesan cheese, includes anchovies in dressing add chicken	4	
<b>Kale &amp; Avocado Salad</b> (gf, vegan)	21	23
roasted pumpkin, wild rocket, coriander, mint, pomegranate, toasted cashews, pepitas, extra virgin olive oil & mustard dressing, aged balsamic		
<b>Rucola Salad</b> (v)	16	17.5
wild rocket, pear, toasted pine nuts, gorgonzola, balsamic dressing		

## Bambini

(children under 12 only)	M	NM
<b>Chicken Schnitzel &amp; Chips</b>	10	
<b>Lean 200g Porterhouse Steak &amp; Chips</b> (gf)	14.9	16.5
<b>Fish &amp; Chips</b>	12	13.5
<b>Penne In Red Sauce</b> (v)	10	
<b>Penne In Cream Sauce</b>	10	
<b>Nuggets &amp; Chips</b>	10	
<i>Children receive a free gelato w/ any meal</i>		

## Dolci

	M	NM
<b>Kahlua Tiramisu</b>		
w/ vanilla bean gelato & almond biscotti	11	12
<b>Sticky Date Pudding</b>	11	12
w/ butterscotch sauce & vanilla bean gelato		
<b>Vanilla Crème Brulee</b>	11	12
w/ almond biscotti		
<b>Dark Chocolate Fondant</b>	12	13.5
w/ chocolate soil & strawberry cream gelato, fresh strawberries & biscotti		
<b>Affogato Liquori</b>	13.5	14.5
shot of coffee, vanilla bean gelato, baileys or frangelico		
<b>Sicilian Gelato</b>		
cone or cup served w/ almond biscotti	single 4.5 double 8	5 9

### Please Note

Our food is cooked to order from fresh ingredients and generally takes around 20 minutes to prepare & cook (or longer during busy periods - please ask before ordering)  
 large groups (10+) are welcome but are encouraged to book (longer wait times may apply)  
 please advise if you have any food allergies and we will do our best to accommodate you  
 Severe allergies will not be catered to unless pre-arranged with bistro manager  
 sides and sauces on some dishes may be optional, however some come as is and may not be changed

### All prices Include Govt Tax of 10% (GST)

We do not apply a surcharge on weekends but do apply a public holiday surcharge of 10%

(v) Vegetarian (gf) Gluten Free (df) Dairy Free  
 M Members NM Non-Members



# MARLINS

at the Bay

Modern Australian & Italian Cuisine

Level 1. Nelson Bay Bowling Club  
 Bookings Preferred  
 Please Call 4981 1272  
[enquiries@nelsonbaybowlingclub.com.au](mailto:enquiries@nelsonbaybowlingclub.com.au)  
 Open 7 Days Lunch & Dinner

## Starters & Share Plates

	M	NM
<b>Garlic &amp; Herb Bread (4 Pieces) (v)</b> make it cheesy (v)	6.9 add 2.5	7.5
<b>Bruschetta (v, df)</b> roma tomato, onion & basil, aged balsamic reduction	10	12
<b>Warm Marinated Sicilian Olives</b>	6.9	7.9
<b>Port Stephens Rock Oysters (AAA)</b>		
Natural	(6) 19.5 (12) 37.9	21 39.9
Kilpatrick or Mornay	(6) 21 (12) 39	23 42
<b>Local King Prawns Bucket</b> ¼ kg bucket w/ chef's seafood sauce add beer battered chips	16.5 4	17.5
<b>Grilled WA Scampi</b> in half shell, lemon garlic butter sauce, blistered cherry vine tomatoes	(4) 16.9 (6) 24.9	18.9 26.9
<b>Calamaretti Fritti</b> fried Hawkesbury calamari dusted with salt & lemon pepper flour, lemon aioli	16	17.5

## Pasta Al Dente

	M	NM
<b>Prawn &amp; Scallop Linguine</b> tiger prawns & sea scallops tossed w/ cherry tomatoes, white wine, garlic, chilli, Italian herbs	27.5	29.5
<b>Tagliatelle Pescatore</b> WA scampi, clams, calamari, prawns, pesto sauce	29.5	31.5
<b>Spaghetti Bolognese</b> beef & vegetable ragu with slow cooked Napoli sauce	23	25
<b>Ravioli</b> made fresh daily in house – see specials board		

## Surfside

	M	NM
<b>Mussels Marinara</b> Spring Bay mussels steamed in white wine, marinara sauce, chilli & garlic, served w/ warm sourdough	19	21
<b>Chilli Garlic Prawns and Polenta</b> tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, soft creamy polenta	25.5	27.9
<b>Salt &amp; Pepper Calamari</b> fried Hawkesbury calamari dusted w/ salt & pepper flour, lemon aioli, beer battered chips & salad	23.9	25.9
<b>Grilled Salmon Fillet (gf)</b> w/ roasted carrot puree, charred vine tomatoes, lemon butter sauce	28.9	31.5
<b>Fish of the Day</b>	MP	
<b>Grilled Lobster</b> see specials board (depends on availability)		

## from the Char-Grill

	M	NM
<b>New York Cut Sirloin 400g (gf)</b> 120-day grain-fed msa gold standard beef w/ choice of sides	29.9	33
<b>Boneless Rib-Eye 350g (gf)</b> 120-day grain-fed msa gold standard beef w/ choice of sides	32	34
<b>Surf &amp; Turf</b> 120-day grain fed tender 250g eye fillet, king prawns, scallops, bearnaise sauce garlic mash & seasonal veg	34	36.5
<b>Tender Eye Fillet (gf)</b> 250g tenderloin of beef w/ choice of sides	29.9	32.9
<b>Steaks served w/ choice of mash &amp; seasonal veg (gf) or beer chips &amp; salad (not gf) unless otherwise specified</b>		
<b>Sauces available:</b> gravy, red wine jus, mushroom, pepper, diane	add 1.5	

(Note: well-done steaks take longer to cook and may delay the meals for the table)

## Chef's Specials

	M	NM
<b>Veal Marsala</b> tender veal scalopini w/ wild mushrooms in porcini & marsala cream sauce, <i>Desiree</i> mash, veg	27.5	29.9
<b>Lamb Shanks (gf)</b> slow braised lamb shanks w/ <i>Desiree</i> mash, seasonal veg	27.5	29.9
<b>Cashew Crusted Chicken</b> topped w/ prawns & garlic sauce, garlic mash, seasonal veg	27.5	29.9

## Club Specials

	M	NM
<b>Beer Battered Fish n' Chips</b> wild caught fillets in herbed beer batter served w/ chips & salad	22	23.9
<b>Chicken Schnitzel</b> marinated in buttermilk, herb & parmesan crumb, chips, salad make it parmi	22 add 3	24.5
<b>Beef &amp; Mushroom Pie</b> house made whole pie w/ potato mash & veg, mushroom sauce	22	24.5
<b>Stir Fried Seasonal Vegetables (vegan)</b> steamed and sautéed w/ extra virgin olive oil, garlic, touch of chilli w/ chicken	18 add 4	20

## Sides

	M	NM
<b>Garden Salad (gf)</b>	5.5	6
<b>Steamed Seasonal Veg (gf)</b>	6	6.9
<b>Potato Mash (gf)</b>	6	6.9
<b>Rocket &amp; Parmesan Salad (gf)</b>	7.5	8.5
<b>Beer Battered Chips</b>	6	7