



ENTREES

- English Fish & Chips** 25
Beer battered cod and shoestring fries with tart creamy slaw and tartar sauce
- Chicken Schnitzel** 27
Crisp battered chicken, rich cremini mushroom gravy served with confit garlic mashed potato, crisp fried Brussels and pickled braised cabbage
- Braised Short Rib *GF** 27
Slow roasted tender beef, creamy mushroom risotto & seasonal vegetables
- Tuscan Salmon** 29
Pan seared salmon in a spinach, sun dried tomato, parmigiana cream sauce, confit garlic rosemary potatoes and seasonal vegetables

BOWLS

- Mac & Cheese *V** 22
House made three cheese bechamel garnished with a toasted herbed panko crust
- Peanut Thai Curry Bowl** 25
Rice noodles and wok seared vegetables, in an aromatic coconut chili peanut sauce, crushed spiced peanuts with jumbo prawns or chicken
- Vegetarian Option *V** 22
- Prawn Linguini** 25
Four jumbo tiger prawns, blistered tomato and broccolini in a light garlic wine cream sauce, herbs, parmigiana, served with toasted focaccia

HANDHELDS

- Grilled Cheese & Tomato Bisque *V** 19
Aged cheddar cheese on sourdough served with our in-house tomato bisque
- Chicken & Mushroom Quesadilla** 19
Flour tortilla stuffed with cheese, pulled spiced chicken, mushrooms, beans, charred corn, pickled red onion, lime, sour cream and salsa
- Spicy Chicken Burger** 19
Crispy fried breast, caramelized onions, chipotle mayo and crisp groceries, yam fries
- The Marquis Burger** 19
House made beef patty, cheddar cheese, caramelized onions, Dijon confit garlic aioli, crisp groceries, fries
- Add Bacon, Cheese or Mushrooms** 2

DESSERTS

- Creme Brulee** 6
- Chocolate Fudge Brownie** 6
- Ice Cream with Chocolate or Butterscotch Drizzle** 6

*V - Vegetarian

*GF - Gluten Free