

MENU



SMALLER SHARING PLATES

Steamed & Grilled Edamame Beans (DF, GFOR, V) w House-Made Furikake	\$10
Crispy Veggie Spring Rolls (DF, V) w Sweet Chilli Sauce	\$10
Stuffed Parmesan Ciabatta w House-Made Garlic Butter	\$15
Crispy Nori Taco Tofu / Tuna / Prawn Shell filled with, avocado salsa, crunchy coleslaw, sriracha mayo, coriander, spring onion & fresh radish.	\$13
Crispy Mushroom & Parmesan Risotto Balls Roasted capsicum, apricot & tomato sauce), parmesan and fresh herbs.	\$22
Bao Buns Pork Belly or Tofu (Soft Bao Bun, Pickled Cucumber, Coriander, Spring Onion, Chilli, Siracha, Hoisin Sauce, Sesame Seeds)	\$12 Each
Fried Chicken OR Fish OR Tofu Taco Soft Shell Taco, Slaw, Coriander, Spring Onion, Jalapenos, Avo Cream, Lime Mayo, Sriracha, Sesame Seeds	\$13 Each
Fresh Fish Goujons (GF, DF) Gluten Free Batter, House-Made Tartare & Lemon	\$22
Crispy Halloumi Bites (GF, V) Gluten Free Batter, House-Made Tartare & Sweet Chilli	\$22
Lemon Pepper Calamari (DF, GF) w House-Made Aioli & Lemon	\$22
Prawn OR Pork Dumplings (DF) w House-Made Chilli Red Wine Vinegar & Garlic Oil	\$22
Ika Mata Fresh marinated fish in lime, coconut cream, tomato, onion & spring onion - light, refreshing, & full of island flavour.	\$26
Golden Fried Battered Prawns (GFOR, DF) w Soy Dipping Sauce	\$26



MEDIUM SHARING PLATES

Tempura Eggplant (DF, V) w House-Made Thai Dressing, Mung Beans, Coriander, Spring Onion, Chilli & Sesame Seeds	\$22
Crispy Korean Chicken Nibbles (DF, GFOR) w Spring Onion, Sesame Seeds	\$28
Garlic And Chilli Whole Prawns (DFOR, GFOR) w Japanese mayo and Salad	\$28
Scallops (GF, DFOR) w Japanese Slaw, Yum Yum Sauce & Caviar	\$28
Chef's Sashimi (DF, GFOR) w Sesame Slaw, Wasabi, Pickled Ginger & House-Made Soy Dipping	\$30
Crispy Sweet Soy Pork Belly (DF) w Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds	\$30
Karagge Chicken (DF, GF) w Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion & Sesame Seeds	\$28
Miso Teriyaki Lamb Skewers (DF, GF) w Coriander, Spring Onion, Chilli, Crispy Shallots & Sesame Seeds	\$32
Beef Tataki (DF, GFOR) Thin Slices of Seared Eye Fillet, Ponzu Sauce, Radish & Wasabi Mayo	\$32
Agedashi Tofu (GF, DF, VOR) w Fried Tofu and House-Made Dashi Stock / Bonito flakes	\$20
NZ Green Lipped Mussels (DFOR, GFOR) w Thai Yellow Curry, Coriander, Spring Onion, Chilli, Lemon & Toasted Ciabatta	\$28
Thai Salad - Beef OR Tofu OR Fried Chicken (DF) w Mesclun, Carrot, Tomato, Mint, Coriander, Spring Onion, Red Onion, Mung Beans, Cucumber, Crispy Noodles & House-Made Thai Dressing	\$32



MAINS

Seafood Chowder (GFOR) w Toasted Ciabatta	\$28
Seared Salmon Poke Bowl (DF) With rice, fresh greens, veggies, tonkatsu sauce, and Japanese mayo.	\$34
Pasta Of The Day See Our Wait Staff For Today's Special	\$32
Crispy Stir-Fried Beef (GF, DF) In Soy Honey Chilli Garlic Sauce w Rice, Bonito Flakes, Spring Onion & Chilli	\$28
Vegetarian Yellow Curry (DF, GF, V) w Jasmine Rice, Mung Beans, Peanuts, Coriander, Spring Onion, Chilli & Sesame Seeds ADD Prawns OR Tofu \$7	\$26

MB PROTEIN (GF, DFOR)

Served with Chips, Salad or Seasonal Vegetables & Either Red Wine Jus or Creamy Mustard Sauce

Lamb Loin 200 grams	\$44
Beef Scotch 250 grams	\$44
Fish Of The Day In Creamy Caper Sauce w Salad, Chips & Tartare Sauce	\$42

MARINA BAY ROAST & COMFORT CLASSICS

Slow Cooked Braised Beef Cheek Served with house chips, seasonal vegetables & house-made red wine jus	\$36
Slow Cooked Lamb Roast Served with house chips, seasonal vegetables & house-made red wine jus	\$36

SIDES

Chips w Tomato Sauce & House-Made Aioli	\$14
Charred Broccoli w Spring Onion & Sesame Seeds	\$14
Japanese Sesame Slaw	\$12
Garden Salad	\$15
Steamed Rice w Furikake	\$6
Chilli Oil/Pickled Ginger/Wasabi	\$3 Each
House-Made Spiced Chips w/ siracha mayo	\$15

CHILDREN'S MENU (12 & UNDER) \$18 Includes Kids Sundae

Fried Chicken & Chips Or Salad

Battered Fish & Chips Or Salad

Calamari & Chips Or Salad

Halloumi & Chips Or Salad

Tempura Eggplant & Chips Or Salad

DESSERT \$18

Snickers Sundae

w Chocolate Brownie, Vanilla Bean, Ice Cream, Wafer, Chocolate Sauce & Whipped Cream

Baked Cheesecake

See Our Wait Staff For Today's Special

Affogato

w Vanilla Ice Cream, 30ml Espresso Shot, 30ml Liqueur

Sticky Date Pudding

w Salted Caramel Sauce, Vanilla Bean Ice Cream & Whipped Cream

Mixed Sorbet (DF/GF/V/VOR)

w Fruity Toppings

Kids Sundae \$8

ESTD 2021
MARINA BAY
EATERY & BAR

GOOGLE REVIEW QR CODE



While we endeavour to maintain no traces of allergens in our food,
please be aware we cannot guarantee this.

Allergen Key:

DF: Dairy Free | GFOR: Gluten Free On Request | DFOR: Dairy Free On Request
V: Vegan | GF: Gluten Free | VFOR: Vegan Friendly On Request