



27 years

in 2011

Welcome to Shoal Bay and to Marco's, whether this is your first time, or your hundredth. I hope that we can look after you as you expect and as we want to, and that you will remember us in the spirit of this marvellous place. Buon Appetito

DINNER

Bellini cocktail (Prosecco and peach nectar) 14 A glass of Prosecco 8 Campari and soda 8 Italian Mineral water 6

Bread

Tuscan style bread, baked here, with balsamic vinegar and virgin olive oil 5
 Tuscan bread grilled with garlic butter 7
 Sourdough Olive bread 7
 Bruschetta: Tuscan bread with fresh tomato, red onion, basil and virgin oil 12
 Sourdough olive bread with pears and gorgonzola cheese 12
 White pizza with garlic, salt and virgin olive oil 9

Antipasti

Pesto, almond and fig paste, roasted capsicum paste 6
 A bowl of spiced Kalamata black and green olives 7
 Marinated Sicilian white anchovies 9
 Plate of prosciutto di Parma 10
 Roasted capsicum and eggplant 9

Salads

Italian salad: cos, rocket, radicchio, tomato, spiced olives and red onion 15
 Rocket, parmesan, pine nuts, lemon juice, balsamic, virgin oil, crystal salt 18
 Marco's salad: cos, rocket, radicchio, roasted capsicum, eggplant, bocconcini, tomato, onion, spiced olives, anchovies 17
 Buffalo Mozzarella, vine ripened tomatoes, basil, virgin oil 17
 Salad of king pawns, mixed leaves, toasted almonds, capers, raspberry vinegar dressing 21
 Leaf salad, olive oil, crystal salt 9

Entrees

Antipasto plate: roasted vegetables, prosciutto, white anchovies, spiced olives, pesto, grilled Tuscan bread 19
 Port Stephens oysters, shucked here:
 Natural 16 28 Grilled: garlic butter *or* mascarpone and parmesan 18 32
 Lobster bisque with lobster piece and crostini 14
 Six grilled Queensland scallops on the shell, pancetta, garlic 19
 Garlic prawns, tarragon, cream, grilled Tuscan bread 19 34
 Barbecued octopus, balsamic, mini salad, orange dressing 19
 Black mussels, white wine, fish stock, garlic, tomato, parsley, grilled Tuscan bread 19
 King prawns barbecued in the shell, fig balsamic, garlic, parsley, crystal salt four 19eight 36

Pasta

Spaghetti, beef and pork ragu, pecorino 17 25
 Penne, tomato, olives, anchovies, capers, chilli, parmesan 17 25
 Cannelloni filled with ricotta and spinach, tomato cream sauce, parmesan, basil oil 17 25
 Spaghetti, crab meat, garlic, wine, chilli, lime, virgin olive oil 29
 Fettuccine, lobster, snow peas, cream, tomato 36
 Calamari sautéed with garlic, light chilli and fettuccine, our speciality 32
 Spaghetti, prawns, mussels, calamari, pippies, white wine, fish stock, garlic, parsley, virgin olive oil 28
 Carnaroli risotto, duck, oyster mushrooms, orange, truffle oil, pecorino 29
 Marco's spaghetti marinara with seasonal seafood in tomato, our speciality 39

Mains

Chicken breast fillet, confit garlic and stock reduction, asparagus 26
 Slow braised Angus beef cheek, parmesan mash, parmesan crisp 28
 Veal scaloppine, mushrooms, white wine and veal stock reduction 29
 Veal saltimbocca, prosciutto, provolone, veal stock and tomato reduction 32
 Slow cooked pork belly, onions, carrots, celery, braising reduction, beetroot glaze, crisp crackling 32
 Roasted lamb fillet, couscous, harissa, spiced yoghurt 32
 Grain fed air aged beef sirloin, mushroom ragu, Chianti sauce 34
 Fish of the day, zucchini compote, roasted capsicum and eggplant, olives, lemon pan juices 34
Mains are served with green vegetables and potatoes for the table

Seafood platter for two: barbecued prawns, octopus calamari and fish; oysters natural; grilled scallops on the shell with garlic ; mussels and pippies in wine, garlic and parsley; leaf salad 110
 Lobster, when available market price
 Pizza with cherry tomatoes, buffalo mozzarella, olives, olive oil, rocket, prosciutto 27

Sides

Green vegetables, olive oil, crystal salt 9
 Today's potatoes 7

Please see the board for daily specials