



**Operating Hours**

Monday	5:00pm – 9pm Dinner Only
Tuesday	11:30am – 9pm Lunch / Dinner
Wednesday	11:30am – 9pm Lunch / Dinner
Thursday	11:30am – 9pm Lunch / Dinner
Friday	11:30am – 9pm Lunch / Dinner
Saturday	8:00am – 9pm Breakfast/ Lunch / Dinner
Sunday	8:00am – 9pm Breakfast/ Lunch / Dinner

# WHITE WINE

## Chardonnay

Three Lions 2017 – Mount Barker WA 9.5 44  
*lively flavours of grapefruit lemon meringue with a subtle richness to finish*

Red Claw 2016 – Mornington Peninsula VIC 59  
*bright intense pale straw colour; lifted aromas of clean citrus notes, stone fruit and a subtle hint of spicy french oak. A tightly focused palate, with lovely balance and a long, complex finish*

Piper's Brook 2017 – Tasmania 65  
*pale lemon colour with lifted grapefruit, green apple and oatmeal aromas; bright fruit and tight acidity*

## Sauvignon Blanc

Bleasdale 2017 – Adelaide Hills SA 39  
*A crisp, fresh wine with great citrus and tropical aromas finishing crisp and light with great natural acidity*

Catalina Sounds 2018 – Marlborough NZ 11.5 52  
*grapefruit and white currant notes, with tropical fruits and crushed herbs in support*

Greywacke Sauvignon Blanc 2017 – Marlborough NZ 65  
*grapefruit bouquet with hints of lemon and green melon; light bodied, nicely acidic, bright and juicy, ripe pink grapefruit with notes of minerality; dry and refreshing*

## Italian Varietals & Blends

Corte Giara Pinot Grigio 2017 – Veneto Italy 10.5 47  
*light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes*

Savardo Pinot Grigio 2017 – Breganze Italy 47  
*intensely floral with acacia blossom, plus hints of exotic fruits; juicy yet crisp and dry, wonderfully zesty and refreshing*

Colutta Friulano 2014 – Veneto Italy 45  
*aromas of jasmine, yellow peach and a balsamic note; pear and citrus lightly accented with sage, mint and bitter almond alongside invigorating acidity*

Colutta DOC Pinot Grigio 2016 – Veneto Italy 69  
*effusive aromas of apple blossoms and quince with underpinnings of bitter almonds; intense with rich and refreshing flavours*

Leeuwin Estate Classic Dry White 2017 – Margaret River WA 42  
*vibrant primary fruits of pawpaw, passionfruit and lemon, subtleties of fennel seed and nettle; textural and round, offering bright and lively tropical fruits*

West Cape Howe – Semillion Sauvignon Blanc 2018 – WA 42  
*Herbaceous aromas and zesty tropical fruit flavours, fresh & fruity dry wine*

Riesling Pawsey Vale 2017 – Eden Valley SA 55  
*grapefruit and lime, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity*

## RED WINE

### Shiraz

Earthworks 2017 – Barossa SA 32  
*A compote of dark berry and satsuma plum aromas supported with mocha, vanilla, and black pepper accents, along with hints of boysenberry and strawberry*

The Black Chook 2016 – McLaren Vale SA 10.5 47  
*vibrant and lifted with red berry fruits, plums and hints of anise and vanillin spice; fine, supple tannins and sweet spice*

Yalumba Patchwork 2016 – Barossa Valley SA 49  
*deep and brooding with dark plum, liquorice, anise and ripe fruits; moreish, full and fleshy, palate is long and concentrated with a finesse of tannins*

Thorn Clarke Shot Fire 2016 – Barossa Valley SA 54  
*rich and concentrated dark fruits, with charr oak and mocha notes; dense plum and mulberry with dark chocolate and savoury oak tannins*

Brothers In Arms No.6 2012 - Langhorne Creek SA 58  
*infusion of dark fruits and subtle hints of black pepper and aromatic spices; rich mocha notes supported by gentle tannins*

### Pinot Noir

Sticks 2018 – Yarra Valley VIC 11.5 52  
*aromas of beetroot, plum, cinnamon and raspberry; notes of spice, toast, dark cherry, coffee and red plum*

Nanny Goat 2017 – Central Otago NZ 65  
*layered black and blue berry fruits, toasted spice, cola and an ethereal floral lift; wild berry fruits, currants, lightly roasted coffee beans and just a hint of sweet baking spice*

### Merlot

Penny's Hill Malpas Road 2016 – McLaren Vale SA 12 53  
*scents of mulberries and ripe red currants meld into vanillin cedar with some light earth and spice; rich spicy red and black currant fruits dominate over mulberry and subtle nuances of vanillin cedar and earthy tobacco*

### Cabernet Sauvignon

Katnook 'founders block' 2014 – Coonawarra 10 49  
*Fine grained soft tannins add to the attractive lingering fruit. Ripe dark berries. The well-structured palate expresses sweet berry fruit and light oak flavor.*

Colutta DOC 2015 – Udine Italy 54  
*dark violet, delicately grassy with a hint of forest fruits; dry, tangy and with rich aromas of vanilla*

Heirloom 2014 – Coonawarra SA 64  
*black fruits packed with black chocolatey intensity and black pepper perfume*

## Rosé

La Plancheliere Cabernet d`Anjou Rose 2017 – France 9 42  
*A beautifully delicate wine that is easy to drink with a nose of red berries and a hint of smoke*

Le Corone 2016 - Abruzzo Italy 49  
*bright cherry fruit and spice, medium-bodied with soft tannins*

## Sparkling & Moscato

Prosecco DOC NV - Veneto Italy 10 47  
*light floral & fruit notes with persistent bubbles which are soft and dry on the palate*

Innocent Bystander Moscato – Murray River 10 47  
*smells of blackcurrant, turkish delight & mandarin peel; with tastes of intense muscat fruit without relying on sweetness*

Veuve Clicquot Brut Champagne – France 105  
*tightly knit and racy, with a spicy underpinning and a clean-cut mix of poached pear, grated ginger and pink grapefruit zest. An aperitif style, showing a crisp, lacy finish*

## Italian Red Varietals & Blends

Poliziano Chianti 2016 – Toscana 47  
*ripe dark cherry overlaid by dried herbs and faint tobacco; dry & spicy with bright, balanced acidity*

Battle for Barossa GSM 2015 – Barossa Valley SA 50  
*subtle seasoned oak and caramel lead to a deep-fruited, dark cherry and strawberry palate with supple fine-grain tannin*

Conde Valdemar Tempranillo 2015 - Oyon Spain 52  
*spicy aromas, which frame cherry, cranberry and liquorice notes on the lively palate. light, well-integrated tannins and fresh acidity*

Peppoli Chianti Classico DOCG 2016 – Toscana 59  
*classic chianti., red sour cherries, high acidity & moderate tannins*

Rosso Di Montepulciano DOC 2016 – Toscana 68  
*fruity fragrances, dry taste, fresh & pleasantly tannic*

Barbera D'Asti 2014 – Piemonte 69  
*typical & prevailing fruity notes of cherry, liquorish, plum, violet & blackberry*

Nebbiolo Terre Alfieri Carlin de Paolo 2013 - Piemonte 75  
*dry intense flavour, notes of violet, fruity blackberries, raspberries, black pepper & coffee*

# SPIRITS

## Aperitif's

Cinzano Rosso	7.5
Aperol	8
Campari	8
Grappa	11

## Vodka

Vodka O	8
Absolute Vanilla	9
Cîroc	11
Grey Goose	12.5

## Tequila

Jose Cuervo Silver	9
Cuervo 1800 Reposado	16
Don Julio Blanco	16.5
Don Julio Reposado	18.5

## Whiskey

Canadian Club	8
Johnny Walker Red	8
Jack Daniels	10
Jameson	10
Chivas Regal 12 Year	11
Johnny Walker	11.5
Double Black	
Glenlivet Single Malt	13
Macallan 12 Year Old	24

## Bourbon

Jim Beam	8
Wild Turkey	10
Makers Mark	10
Woodford Reserve	13
Woodford Reserve	15

## Rum

Bundaberg Rum	8
Malibu	8
Captain Morgan	8
Bacardi White Rum	8
Sugar Shed Rum	8.5
Sailor Jerry Spiced Rum	9
Mount Gay Silver	10

## Gin

Tanqueray	10
Bombay Sapphire	11
Roqu Japanese	12
Four Pillars Dry Gin	13
Hendricks	15
Monkey 47	20

## Fortified

Black Bottle Brandy	8
Hennessey	12
Hennessey VSOP	14
Hennessey XO	30
Galway Pipe Port	10
Grandfather Port	13

## Liqueurs

Butterscotch Schnapps	7.5
Peach Schnapps	7.5
White Crème De Caco	7.5
Brown Crème De Caco	7.5
Crème De Menth	7.5
Baileys	8
Licor 43	8
Chambord	8
Frangelico	8
Kahlua	8
Midori	8
Paraiso Lychee Liqueur	8
Ouzo	8
Southern Comfort	8
Sugar Shed Rum	8.5
Cointreau	9
Galliano Amaretto	9
Galliano Vanilla	9
Jägermeister	9

Double Oaked

Limoncello  
Sambuca  
Drambuie

9  
9  
13

La Marina  
Italian Restaurant  
1/33 Port Drive  
Airlie Beach QLD 4802

Booking:  
(07) 4948 0052  
E-Mail: [mail@lamarina.com.au](mailto:mail@lamarina.com.au)  
Web: [www.lamarina.com.au](http://www.lamarina.com.au)