

A La Carte

Open 7 Days
Monday – Friday 11:00 am – Late
Weekend 08:00 am – Late (Brunch available)

***** Take Away Available *****

Fully Licensed and **BYO** - Wine Only (no BYO available in December month)
\$6.00 per bottle corkage

Telephone 02 9358 6299 **Facsimile** 02 9358 3811

Website www.siennamarina.com.au

Email info@siennamarina.com.au



All prices include GST
15% surcharge on public holidays \$35.00 minimum on credit cards
3% surcharge on AMEX and Dinners Club. One bill per table

Breakfast Menu

Weekend Only till 1:00 pm

Woolloomooloo Big Breakfast Bacon, sausages, eggs to your liking, roasted tomato, mushrooms and ciabatta toast	\$16
Bacon and Egg Turkish Roll Bacon, eggs, mushrooms & side BBQ sauce	\$15
Open Omelette With Chorizo sausages, potatoes, olives, red onion, and tomatoes served on wood fire bread	\$16
Folded Omelette With roasted cherry tomatoes, basil and Tasmanian Brie	\$17
Sienna Benedict on Brioche With baby spinach and smoked salmon topped with Hollandaise sauce	\$17
Eggs On Toast Served to your liking with ciabatta toast	\$8.50
(extra mushrooms \$2.50, sausages \$2.50, bacon \$2.50, beans \$2.50, tomatoes \$2.50, smoked salmon \$3.50)	
Rustic Ciabatta Style Toast With butter, jam, marmalade, vegemite, peanut butter	\$6
Banana Pancakes Drizzled with Maple syrup, served with ice cream	\$15
Roasted Fruit and Nuts Muesli topped with fresh fruit and natural yoghurt and drizzled with Australian honey	\$15
Croissants served: Plain \$4.00 With Jam \$5.00 With Ham & Cheese \$7.00	

Extra mushrooms \$2.50, sausages \$2.50, bacon \$2.50, beans \$2.50,
Tomatoes \$2.50, Smoked Salmon \$3.50
Note: Breakfast Menu will finish @ 1:00 pm. The last order @ 12:50pm
Thank You

Entrées

Soup of the Day	\$12
Garlic Bread or Herb Bread	\$5
Bruschetta Sienna Diced Roma tomatoes, fresh Basil, Garlic, Virgin olive oil and shaved Parmesan cheese	\$10.50
Garlic Pizza or Herb Pizza	Small \$7.50 , large \$9.50
Mezza Plate Selection Selection of home Mediterranean dips and delicacies	\$18
Traditional Garlic Prawns In virgin olive oil served with crusty wood fire bread	\$18
Sienna Jumbo Chilli Prawns Served with steamed jasmine rice	\$21
Seared salmon fillets Served on cherry tomatoes, olives and light sour cream tart	\$18
Sea Scallops Served on half shell with orange soy ginger dressing and shallots	1/2 doz \$19.50 doz \$34
Char - grilled Baby Octopus Served with spicy plum sauce	\$16
Chicken Satay Served with jasmine rice and satay sauce	\$18
Lamb Skewers Served with Mediterranean style salad and wood fired bread	\$18

We also cater for our vegetarian or vegan clients for \$14

Salads

Green Salad		\$12
Rocket Salad		
Wild rocket tossed with shaved Parmesan and balsamic dressing		\$13
Sienna Greek Salad		
Iceberg lettuce, Roma tomatoes, cucumber, Bulgarian fetta cheese, Kalamata olives, Spanish onion, Virgin olive oil and lemon dressing		\$16
Sienna Caesar Salad		
Iceberg lettuce, crispy bacon, garlic croutons, anchovies, boiled egg and shaved Grana Padana cheese		\$16
(Extra chicken \$4)		
Mediterranean Chicken Salad		
Tender chicken fillet marinated in med spices and tossed with Iceberg lettuce, avocados, semi-dried tomatoes and artichokes		\$19
Char-grilled Yellow Fin Tuna		
Served on a mix of potatoes, egg, olives, Spanish onion, green beans and tomatoes with French dressing		\$24

Side Dishes

Chips		\$8.50
Wedges	served with sour cream and sweet chilli sauce	\$11
Creamy mash potato		\$7
Baby Spinach	sautéed with lemon and garlic	\$7
Green Beans	sautéed and served with extra virgin olive oil	\$10
Mixed Steamed Vegetables		\$10

Pasta and Risotto

Fresh Parpadelli

With seared Yellow Fin Tuna, Virgin olive oil, olives, capers and cracked pepper

\$24

Penne

With Blue Swimmer crab meat. Chilli, garlic, basil leaves, tomato and cream

\$23

Spaghetti Bolognese or Napoli

Traditional Bolognese or Napolitana sauce

\$15

Veal Tortellini Boscaiola

With creamy mushroom sauce

\$17

Spaghetti All'Amatriciana

Bacon, chilli, shallots in traditional Napoli sauce

\$17

Linguine Vegetarian

Roasted vegetables, Fetta cheese, semi-dried tomatoes, rocket salad and peanuts

\$18

Fettuccine al Pollo

Sautéed chicken breast, bacon, mushrooms, shallots, white wine and creamy Parmesan sauce

\$18

Cannelloni

Filled with spinach and ricotta in Napoli sauce

\$18

Gnocchi

With Pesto or Gorgonzola crispy Prosciutto and walnuts

\$19

Spaghetti Gamberi

Prawns, lemon, basil, baby spinach and virgin olive oil

\$23

Linguine Marinara

Selection of fresh seafood, tossed in virgin olive oil, garlic, chilli and white wine

\$25

Chicken Risotto

With chicken breast, mushrooms and baby spinach

\$21

Risotto Vegetarian

With roasted mix vegetables

\$19

Mains

Baked Wild Whole Barramundi

Served with roasted potatoes, fresh corn and avocado salsa

\$32

Grilled Blue Eye Cod Fillet

Served on roasted baby beets, topped with steamed asparagus and lemon butter sauce

\$30

Almond & Dill Crusted Tasmanian Salmon

Served on wild rice and vegetables mix with roasted red capsicum sauce

\$30

Char-Grilled Snapper Fillet

Served with parsnip puree, steamed bok choy and Sienna Soy dressing

\$30

Chicken Breast

Filled with Herb and Garlic butter. Braised in lemon and wine aniseed. Served with steamed vegetable

\$29

Sienna Steaks

All steaks are served with a choice of creamy mashed potato or roasted potato and your choice of sauce: mushroom sauce, peppered, red wine jus or Pizzaiola sauce

“John Dee” Scotch fillet (300g)

100-day grain fed prime scotch fillet steak – Warwick QLD

\$26

“1824” Rib Eye Steak on the bone (500g)

120-day grain fed beef cutlets – Santa Gertrudis, Angus Cross – NT

\$39.90

Premium Grade Eye Fillet Steak (300g)

Pasture fed tender Eye Fillet – NSW

\$36.90

“Kobe Cuisine” Wagyu Rump Steak (300g)

Marble score 7, tender, juicy Wagyu x Angus Rump Steak-North QLD

\$32

“Oberon Prime” Rack Of Lamb

Tender Juicy Rack of Lamb finished on grain and pasture -Oberon, NSW
Baked with pomme parisienne, with green beans and Rosé jus

\$29.50

Our beef is hormone and antibiotic free

Lunch Menu

Only available between 12pm and 5pm

Salt & Pepper Calamari

Salt and Pepper Calamari served with Tartare sauce

\$16

Chicken Parmigiana

Crumbed chicken breast topped with Napoli sauce and melted mozzarella cheese

\$17

Beef Burger

100% beef mince patty, cheese, beetroot, onions, tomato, lettuce, mushrooms and BBQ sauce

\$15

Chicken Burger

Breast chicken, avocado, tomato, lettuce and creamy mayonnaise

\$15

Vegetarian Wrap Roll

Roasted vegetables and Traditional Tzatziki sauce on spinach tortillas

\$15

Minute Steak

Scotch Fillet grilled onions on Turkish roll

\$16

Fish & Chips

Fish and chips (Flat Head) served with Tartare sauce

\$18.50

All meals are served with chips

Deserts

Crème Brulee	\$11
Sticky Date Pudding Served with ice cream	\$11
Cheesecake Classic baked Ricotta cheese and peanuts	\$11
Pannacotta Rosewater flavoured Pannacotta with roasted pistachios	\$13
Tiramisu Served with ice cream	\$11
Chocolate Nemesis Torte Served with crème Fraiche	\$11
Mixed Gelato Wide selection of flavours available, please ask your waiter	\$11
Cheese Platter A selection of Australian cheeses with fruit and nuts:	
Selection of 1	\$12
Selection of 2	\$18
Selection of 3	\$22

Please ask your waiter for todays' selection of deserts specials

Kid's Menu

Only under 12 years of age, all \$10

Fish and Chips

Crumbed Calamari and Chips

Spaghetti Bolognaise

Hawaiian or Margherita Pizza

Chicken Schnitzel and Chips

Traditional Pizzas

	SMALL/LARGE
Super Special Tomato, Mozzarella, ham, hot salami, mushrooms, anchovy, olives, onion and capsicum	\$14 /\$18.50
American Tomato, mozzarella and hot salami	\$14 /\$18.50
Capricciosa Tomato, mozzarella, ham, mushrooms, olives and anchovies	\$14 /\$18.50
Vegetarian Mozzarella, onions, mushrooms, olives, capsicum and fresh tomato Extra chicken or prawns (Small \$4 , Large \$6)	\$14 /\$18.50
Chicken Supreme Chicken, mushrooms, bocconcini, onion, BBQ sauce	\$14 /\$18.50
Chicken Chicken, sliced tomato, bocconcini and basil	\$14 /\$18.50
Napoletana Tomato, mozzarella, anchovy, olives and oregano	\$14 /\$18.50
Mexican Tomato, mozzarella, bolognaise sauce, kidney beans, onions, fresh tomato and Jalapeno	\$14 /\$18.50
Aussie Tomato, mozzarella, ham and eggs	\$14 /\$18.50
Carnivore Salami, ham, cabanossi, bacon and BBQ sauce	\$14 /\$18.50
Margherita Tomato, mozzarella and oregano	\$14 /\$18.50
Sicilian Tomato, mozzarella, hot salami, olives, capsicum and chilli	\$14 /\$18.50
Ananas Tomato, mozzarella, ham and pineapple	\$14 /\$18.50
Half and Half Pizza Traditional style with your choice of toppings, except seafood	\$20

Gourmet Pizzas

SMALL/ LARGE

Napoli Gourmet

Tomato, Parmesan cheese, bocconcini, olives, anchovies, and basil
\$16 /\$21

4 Seasons (quarters)

salami, mushrooms, king prawns, capsicum \$18 /\$22

Smoked Salmon

With fresh tomato, sour cream and mozzarella \$18 /\$22

Prosciutto, Rocket and Parmesan

Cured ham, fresh rocket salad lightly dressed in sweet balsamic vinegar and topped with shaved parmesan \$18 /\$22

Continental

Cabanossi, mushrooms, prawns and garlic - chilli is optional \$18 /\$22

King Prawn

with garlic, anchovy and chilli \$18 /\$25

Ocean Fresh Seafood

with basil and chilli \$18 /\$25

Chicken Calzone

Filled with semi-dried tomato, baby spinach, mushrooms, pine nuts with napoletana sauce \$22

No gourmet pizzas ½ and ½

Desert Pizza

Sweet Dream

Nutella Chocolate and strawberries \$16 / \$20

LUNCH SPECIALS FOR \$10

(TAKE-AWAY AVAILABLE)
(THIS MENU IS AVAILABLE TILL 5pm)

Something Light

Wedges

Served with sour cream and sweet chilli sauce

French Fries

Green Salad

Rocket Salad

Wild Rocket tossed with shaved Parmesan cheese and Balsamic dressing

Sienna Greek Salad

Iceberg lettuce, Roma tomatoes, cucumber, Bulgarian Fetta cheese, Kalamata olives, Spanish onion, Virgin olive oil and lemon dressing

Sienna Caesar Salad

Iceberg lettuce, crispy bacon, garlic croutons, anchovies, boiled egg and shaved Grana Padano cheese

Chicken Schnitzel

On open Turkish bread, served with French fries and mixed leaves salad

Pasta and Risotto

Spaghetti Bolognese or Napoli

Traditional bolognese or napoletana sauce

Spaghetti All'Amatriciana

Bacon, chilli and shallots in Napoli sauce

Fettuccine al Pollo

Sautéed chicken breast with bacon, button mushrooms and shallots in a creamy Parmesan sauce

Veal Tortellini Boscaiola

With creamy mushroom sauce

Cannelloni

Filled with spinach and ricotta in Napoli sauce

Risotto Vegetarian

With mixed roasted vegetables

Dear customers, this Menu is not available on any special event,
Public holidays and December month

LUNCH SPECIALS FOR \$10

(TAKE-AWAY AVAILABLE)
(THIS MENU IS AVAILABLE TILL 5pm)

Pizzas (small only)

Super Special

Tomato, mozzarella, ham, hot salami, mushrooms, anchovy, olives, onion and capsicum

American

Tomato, mozzarella and hot salami

Capricciosa

Tomato, mozzarella, ham, mushrooms, olives and anchovies

Vegetarian

Tomato, mozzarella, onions, mushrooms, olives, capsicum and fresh tomato

Napoletana

Tomato, mozzarella, anchovy, olives and oregano

Mexican

Tomato, mozzarella, bolognaise sauce, kidney beans, onions, fresh tomato and chilli

Aussie

Tomato, mozzarella, ham and eggs

Carnivore

Salami, ham, cabanossi, bacon and BBQ sauce

Margherita

Tomato, mozzarella and oregano

Sicilian

Tomato, mozzarella, hot salami, olives, capsicum and chilli

Ananas

Tomato, mozzarella, ham and pineapple

Chicken Supreme

With fresh tomato, bocconcini, onion, mushrooms and BBQ sauce

Chicken

Chicken, sliced tomato, bocconcini and basil

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public holidays and December month

Non Alcoholic Drinks

Milk Shakes - Chocolate, vanilla, caramel, strawberry \$5

Juices - Orange, apple, mango, pineapple, grapefruit, cranberry, tomato \$4

Soft Drinks - Coke, Diet Coke, Coke Zero, Sprite, Lemon Squash, Ginger Ale, Lemon Lime and Bitters, Appletiser, Tonic, Ice Tea (peach, green - lemon)

\$4

Red Bull

\$5.50

Flavoured Italian Beverages - Chinotto, Limonata, Aranciata \$5

Mineral Water:

Sparkling Mineral Water 250ml \$4 / 500ml \$5.50

Still Mineral Water 250ml \$3.50 / 500ml \$5

Coffee and Tea

Coffee - Cappuccino, Cafe Latte, Espresso, Flat White, Long Black, Macchiato (long/short) \$3.50

Any coffee in a Mug \$4.50

Tea - English Breakfast, Earl Grey, Lemon, Peppermint and Chamomile, Chai tea, Green Tea \$3.50

Hot Chocolate \$4

Moccaccino – choice of chocolate, caramel or vanilla syrup \$4.50

Iced Coffee/Chocolate - Served with vanilla ice cream \$5

Liqueur Coffee

Irish Coffee - Jameson Irish Whiskey and cream \$10

Italian Coffee - Frangelico and cream \$10

Jamaican Coffee - Tia Maria and cream \$10

Mexican Coffee - Kahlua and cream \$10

Sienna Marina Set Menus for parties over 10 people

25% deposit required - one bill per table

Option 1 - \$65

A choice of one entrée, one main course and one desert

Entrées:

1. Sea Scallops

Served on half shell with orange soy ginger dressing and shallots (½ dozen)

2. Mezza Plate Selection

Selection of home Mediterranean dips and delicacies

Mains:

1. Almond & Dill Crusted Tasmanian Salmon

Served on wild rice and vegetables mix with roasted red capsicum sauce

2. "Kobe Cuisine" Wagyu Rump Steak (300g)

Marble score 7, tender, juicy Wagyu x Angus Rump Steak-North QLD

Desserts:

1. Tiramisu

2. Crème Brulee

Drinks:

Coffee (black or white) , **Tea** (black or white)

Option 2 - \$45

A choice of one entrée, one main course and desert

Entrées:

1. Bruschetta Sienna

Diced Roma tomatoes, fresh Basil, Garlic, Virgin olive oil and shaved Parmesan cheese

1. Traditional Garlic Prawns

In virgin olive oil served with crusty wood fire bread

Mains:

1. Pan-Fried Blue Eye Cod Fillet

Served on roasted baby beets, topped with steamed asparagus and lemon butter sauce

2. Chicken Breast

Filled with Herb and Garlic butter. Braised in lemon and wine aniseed. Served with steamed vegetable

Dessert:

1. Pennacotta

With mix berries couli's

Option 3 - \$28

Traditional Italian Menu to share

Salads:

Caesar and Greek Salad

Pastas:

Mix Pasta Platters

Gnocchi Pesto, Penne All'Amatriciana and Beef Tortellini Fungi

Pizzas:

Chicken Supreme Pizza

Chicken, mushrooms, bocconcini, onion, BBQ sauce

Vegetarian Pizza

Mozzarella, onions, mushrooms, olives, capsicum and fresh tomato

Super Special Pizza

Tomato, Mozzarella, ham, hot salami, mushrooms, anchovy, olives, onion and capsicum

Please make your own Menu to suit your budget - \$?
Alcohol and beverages or open Bar – to suit your budget - \$?

Cocktail Nights and Finger Food is available by request up to 250 persons
From \$30/p.p. up to \$120/p.p.
No BYO during December month and any special event

Beers Local and Imported

Cascade Premium Light	\$4.0
Carlton Cold, Victoria Bitter, Tooheys Extra Dry, Tooheys New	\$5.0
Heineken on Tap 250ml-330ml 5.0 7.0 Hahn Premium, Cascade Premium, Crown Lager, James Boag's	\$6.0
Heineken (Holland), Stella Artois (Belgium), Corona (Mexico), Peroni (Italy), Asahi (Japan), Tiger Lager (Singapore)	\$7.0

Cocktails All \$12

Caipiroska / Caipirinha

Vodka or Cachaca, fresh lime and brown sugar

Blue Hawaiian

Vodka, Blue Curacao, Malibu and pineapple juice

Bahama Mama

Bacardi Rum, Banana Liqueur, Orange Curacao, Malibu, Bundaberg,

Fruit Punch

(Orange, pineapple and mango juice) and a splash of grenadine

White Russian

Vodka, Kahlua and cream

Daiquiri (strawberry or mango)

Bacardi Rum, mango or strawberry sorbet and Bundaberg float

Margarita (frozen, up or on the rocks)

Jose Cuervo Gold, Cointreau and a splash of limejuice

Bloody Mary

Vodka, Worcestershire sauce, Tabasco sauce, salt, pepper and tomato juice

French Martini

Absolut Vodka, Chambord and pineapple juice

Lychee Martini

Absolut Vodka, Lychee Liqueur, Cointreau and limejuice

Espresso Martini

Absolut Vanilla, Kahlua, Frangelico and a shot of espresso

Cosmopolitan

Absolut Citron, Cointreau, splash of lime and cranberry juice

If you have a special request for a cocktail please ask your waitperson.
We have a wide selection of spirits and liqueurs.
Please ask for your favourite.

ALCOHOLIC DRINKS

Whiskey:

The Famous Grouse
Glenfiddich
Jameson
Chivas Regal
Johnnie Walker Red Label
Johnnie Walker Black Label
Jim Beam
Jack Daniel's
Wild Turkey
Old Crow
Canadian Club

Aperitive:

Martini Bianco
Martini Rosso
Martini Extra Dry
Campari
Pimm's
Ricard

Rum:

Bundaberg
Bacardi

Brandy:

Napoleon

Cognac:

Remy Martin VSOP
Hennessy VSOP

Vodka:

Absolut vodka
Absolut Vanilla
Absolut Mandarin
Absolut Citron
Absolut Kurant
Absolut Peppar
Absolut Raspberri
Eristoff Red
Tsarevitch

Liqueur:

Southern Comfort
Lychee Liqueur
Tia Maria
Disaronno / Amaretto
Kahlua
Frangelico
Sambuca
Sambuca Black
Sambuca Vanilla
Sambuca Amaretto
Baileys
Cointreau
Drambuie
Grand Marnier
Midori Melon
Lena Banana
Malibu
Blue Curacao
Orange Curacao
Brown Crème De Cacao

Gin:

Vickers London Dry
Bombay Sapphire

Tequila:

Jose Cuervo Especial

Tawny Port:

Galway Pipe
Director's Special

Others:

Upsynth Original
Veritas Cachaça
Tsantali Ouzo

Wine List

Sparkling Wine & Champagne

	G	B
Grandin Methode Champenoise (France) Sophisticated crusty aromas, toasty and slightly musty, Fully palate	7	30
Di Giorgio Sparkling Pinot Noir Chardonnay Piccolo 200ml (Coonawarra SA) Light salmon in colour with fine light beading		12
Moët & Chandon NV (France) Delicate and well-balanced; leaves behind a sense of harmony		110
Bollinger Special Cuvee (France) Extremely fresh with an intense lime – lemon flavoured palate		140

White Wine

Hardy's OP Chardonnay (South Australia) Medium bodied with soft peach and melon flavours and restrained oak	6	22
Stonefish Verdelho (Hunter Valley NSW) Bursting with intense passionfruit and pineapple flavours	7	25
Stonefish Sauvignon Blanc (Margaret River WA) Creamy palate with rockmelon, pineapple and white peach flavours	7	27
Forester Estate Semillon Sauvignon Blanc (Margaret River WA) Balanced tropical flavours of ripe Margaret River fruit	8	30
Di Giorgio Unwooded Chardonnay (Mount Barker WA) A finely structured palate full of fruit and racy acids	8	30
Jeanneret Mosquito (Moscato) (Clare Valley SA) Vibrant and mouth filling with fresh fruit flavours	8	30
Cape Campbell Sauvignon Blanc (Marlborough NZ) A fuller bodied style of Sauvignon Blanc with clean racy acidity		34
Brokenwood Semillon (Hunter Valley NSW) Perfect balance of fruit, alcohol and acid		35
Heggies Riesling (Eden Valley SA) Delicate lightly spiced flavour, clean and zesty finishes	8	38
Chapel Hill Reserve Chardonnay (McLaren Valley SA) A complex, full-bodied wine with distinctive regional fruit characteristics		40
Cullen Chardonnay (Margaret River WA) Intense fruit characters beautifully integrated with subtle oak		79
Tyrrell's Vat 1 Semillon (Hunter Valley NSW) Juicy fresh squeezed lime flavours with a little toasty development		89

Red Wine

	G	B
Hardy's OP Cabernet Merlot (South Australia) Plum and spicy characters, medium bodied with a silky texture	6	22
Stonefish Merlot (McLaren Vale SA) Juicy plum and earthy overtones are enhanced with subtle oak integration	7	25
Forester Estate Cabernet Merlot (Margaret River WA) Richness of ripe fruit characters with firm, well integrated tannins	7.50	27
Scarpantoni School Block Shiraz Cabernet Merlot (McLaren Vale SA) Supple and soft, rich fruit is supported by fine tannins and well-textured oak	8	30
Peninsula Panorama Shiraz (Mornington Peninsula VIC) Smooth chocolate overtones and a well rounded palate. Good flavour persistence		31
Stumpy Gully "Red Dog" Red Blend (Mornington Peninsula VIC) Merlot/Cabernet/Shiraz. Soft ripe Merlot fruitiness with a mellow mouthfeel		38
Cape Campbell Pinot Noir (Marlborough NZ) Aromas of ripe plum integrate well with subtle spicy oak	12	40
Scarpantoni "Brothers Block" Cabernet Sauvignon (McLaren Vale SA) A modern full-bodied red with youthful, ripe blackcurrant and liquorice characters		50
Wynns Coonawarra Cabernet Sauvignon (Coonawarra SA) Rich and full of blackberry flavours with a lovely soft finish		55
Orlando St Hugo Cabernet Sauvignon (Coonawarra SA) Palate of ripe cedary black fruit, spice and chocolate oak		80
Henschke Keyneton Estate Shiraz (Eden Valley Barossa SA) Sweet and ripe with lush blackberry fruit flavours		85
Penfolds Bin 389 Cabernet Shiraz (South Australia) Powdery tannins and oak absorbed in a wash of liquorice and berried fruits		96

Rose

Scarpantoni Ceres Rose (McLaren Vale SA) Fresh and vibrant cherry fruit with hints of earthy richness	8.50	30
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Desert Wine

De Bortoli Noble One Botrytis Semillon (Riverina NSW) Rich and luscious with layers of flavour including apricot, peach and citrus	15	45
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