

2021/2022 Summer Function Menu

Sharing Entree Platters and choice of 5 mains \$ 52 per person
Choice of 4 mains only \$41 per person Desserts extra \$ 11 per person
Prices are based on 20 guests. Discounts apply for 20+guest on week days/nights.
No Room hire fee

CHOICE OF 3 ENTRES AND 5 MAINS AVAILABLE ON REQUEST

Sharing entrée Platters

Sea Food Platter

Tempura Thin Battered fish bites and Calamari and prawns
Served with chips and tartare sauce

Turkish Meze Platter

Marinated olives and feta, Turkish Borek, dolmades, dip of the day and pita bread

Mains

Chose 2 Mains from this section

Mediterranean Chicken with prawns GF

Char grilled Chicken breast fillets cooked in creamy tomato & capsicum sauce topped with pan fried prawns and served with roast potatoes and garnish greens

Char Grilled Shish Kebab

Chicken and lamb seasoned with herb/ spices served with Turkish rice, tzatziki and Greek salad

Eye fillet 200g GF

Grass fed, tender fillet char grilled served with capsicum puree, roast potatoes, broccolini red wine jus

Atlantic Salmon GF

*Oven baked crispy skin Atlantic salmon on a bed of sweet potato mash and salsa Verde
Finished with small garden salad*

Kofte - Turkish Meat Balls

Cooked in a light, creamy rosé sauce, drizzled w/ minted yoghurt and served w/ toasted Turkish bread

Plus 3 Seafood Mains

King George Whiting

Crumbed and cooked to perfection, served with chips, lime dill mayonnaise and Greek salad

Mixed Seafood Plate

Crumbed Gar Fish, calamari and prawns, served w/ chips, Greek salad and tartare sauce

Calamari & Prawns

Crumbed and served w/ chips, Greek salad and tartare sauce

***ENTREE AND ALTERNATIVE DROP 2 MAINS ONLY
AVAILABLE ON REQUEST AT REDUCED PRICE***

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