

2017 Summer Function Menu

Sharing Entree Platters and choice of 4 mains \$ 45 per person
Choice of 4 mains only \$37 per person Desserts extra \$ 10 per person
Prices are based on 20 guests. Discounts apply for 20+guest and week days/nights .No room hire fee

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, Barbunya, Carrot dip and pita bread

Mains

Chose 2 main from this section

Grilled Chicken Breast GF

Grilled chicken breast, local garden vegetables, Sicilian cauliflower rice w/ blackcurrants, roasted almonds and rosemary broth

Eye fillet 200g GF

MSA grass fed char grilled eye fillet roasted zucchini, capsicum, onion, potato, baby carrots, cherry tomatoes w/ beetroot hollandaise and red wine jus

Atlantic Salmon GF

Oven baked crispy skin Atlantic salmon served on a sundried tomatoes, cannelloni beans, roast potatoes, olives, and cucumber salsa with lemon lime hollandaise

Kofte - Turkish Meat Balls

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

Plus 3 Seafood mains

King George Whiting

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

Mixed Seafood Plate

Crumbed King George Whiting, calamari and prawns, served w/ chips, greek salad and tartare sauce

Calamari & Prawns

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

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