

2019 Summer Function Menu

Sharing Entree Platters and choice of 4 mains \$ 47 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, dolmades, dip of the day and pita bread

Mains

Chose 2 main from this section

Marsala Chicken *

*Chicken breast fillets, mushrooms cooked in creamy marsala wine sauce and served with
Turkish rice and garnish salad*

Eye fillet 200g GF*

*Grass fed, tender fillet char grilled served with roast potatoes
grilled halloumi and zucchini twists*

Atlantic Salmon GF*

*Oven baked crispy skin Atlantic salmon on a bed of sweet potato medallions 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 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 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

PLEASE NOTE MEALS MARKED WITH (*) COULD HAVE DIFFERENT GARNISH OR SAUCE

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