

## Christmas Platters



<b>DIPS PLATTER (10 pax)</b>	<b>\$30</b>
Selection of dips, vegetables sticks & pitta	
<b>ANTIPASTO PLATTER (15 pax)</b>	<b>\$65</b>
Selection of cheese, cold meats, olives, dip & crackers	
<b>COCKTAIL PASTRIES PLATTER (15-20 pax)</b>	<b>\$65</b>
Selection of spring rolls, dim sims, samosa, prawn twists & wedges	
<b>SKEWER SELECTION (40 pieces)</b>	<b>\$80</b>
Satay chicken skewers & BBQ beef skewers	
<b>SEAFOOD PLATTER (15-20 pax)</b>	<b>\$100</b>
Salt & pepper calamari, prawns, fish goujon, chips, tartare & lemon	

Bookings essential and 7 days notice required for platters.



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## Christmas Functions



@ The Marina Hotel



## Christmas Set Menu

\$49 per person

### ENTREE

GRILLED KING PRAWN SALAD  
fresh salad with avocado, cucumber  
& radish, served with  
house made cocktail sauce

### MAIN

CHRISTMAS ROAST  
hot glazed ham & roast turkey, roast  
vegetables, new potatoes,  
cranberry sauce & rosemary gravy

### DESSERT

CHRISTMAS CHURROS  
ginger & cinnamon sugar crusted  
served with brandy custard

## Cocktail Function

### PRICE PER PERSON. MINIMUM 30 PEOPLE

5 Items	\$28	(max. 3 seafood)
8 Items	\$40	(max. 4 seafood)

### EXTRA ITEMS

Vegetarian	\$4 each
Meat or Seafood	\$5 each

### SEAFOOD

Coconut King Prawn with chilli & lime jam  
Thai Oyster Shot with chilli & coriander  
Kilpatrick Oyster in shell  
Lemon & Thyme Crusted Fish Goujon with caper aioli  
Toasted Prawn & Dill Bite

### MEAT

Mini Beef Mignon with red wine balsamic glaze  
Lamb Kofta with spiced hummus  
Chicken Satay Skewer with peanut sauce  
Sticky Pork and Fennel Meatball with stick BBQ sauce

### VEGETARIAN

Spiced Falafel Bite with mango chilli chutney  
Fried Camembert with plum glaze  
Roasted Pumpkin, Pinenut & Fetta Arancini with char grilled capsicum puree  
Baby Bruschetta with tomato, basil, bocconcini & balsamic glaze  
Baby Spinch & Fetta Triangles