

Marina Hotel

Christmas Lunch 2023

Entrée

COCONUT PRAWN SALAD

local king prawns, witlof, cashew brittle, charred pineapple,
candied lime, spiced mango compote (GF)

HARUMAKI (JAPANESE SPRING ROLL)

shiitake mushroom, carrot, glass noodles, bamboo shoots,
cabbage, pastry, soy (VE)

SMOKED DUCK PANCAKES

davidson plum jam, sweet potato, watercress, tangelo glaze

Main

FLATHEAD IN PAPERBARK

local flathead, roasted macadamia, heirloom tomato & munthari salsa,
snow peas, smashed baby potatoes (GF)

MAPLE GLAZED HAM & ROAST TURKEY

duchess potatoes, honey carrots, green beans, cranberry & pine nut stuffing,
baby beets, cranberry compote, apple cider jus (GF)

YASI ITAME (STIR FRIED VEGETABLES)

cabbage, carrot, red onion, capsicum, snow pea, bean shoots, rice noodles,
ginger, garlic, soy, sesame, wonton basket (GFO & VE)

Dessert

CHRISTMAS PUDDING

brandy custard, vanilla bean ice-cream, praline dust (V)

BAKED CHEESECAKE

lemon myrtle curd, blueberry coulis, double cream (GF & V)

AQUAFABA MERINGUE

macerated strawberries, whipped coconut cream (GF & VE)

~ \$125 pp ~

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Children's Menu

Main

MAPLE GLAZED HAM & ROAST TURKEY

duchess potatoes, honey carrots, green beans, cranberry & pine nut stuffing,
baby beets, cranberry compote, apple cider jus (GF)

CRUMBED WHITING

tartare, chips, garden salad (GFO)

YASI ITAME (STIR FRIED VEGETABLES)

cabbage, carrot, red onion, capsicum, snow pea, bean shoots, rice noodles,
ginger, garlic, soy, sesame, wonton basket (GFO & VE)

Dessert

CHRISTMAS PUDDING

custard, vanilla ice-cream (V)

ICE-CREAM SUNDAE

nuts, choice of topping (GF & V)

AQUAFABA MERINGUE

macerated strawberries, whipped coconut cream (GF & VE)

~ \$40 pp ~ 12 yrs & under ~



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Fine Print

Bookings essential. No walk ins.

Course choices will be taken by table service on the day.

Any dietary requirements **MUST** be notified in writing at least 2 weeks in advance so modifications can be finalised prior to the day.

Dietary requirements cannot be changed or arranged on the day.

GF - gluten free

GFO - gluten free optional

V - vegetarian

VE - vegan

Children's menu only available for children 12 years and under.

Payment in full is due by 3:00pm 1st December, or on booking if this date has passed. Balances outstanding after this time will forfeit their reservation.

Group bookings: Primary booker is responsible for ensuring all guest payments are made on time.

Bookings are refundable for cancellation up until 3:00pm 15th of December 2023; no refunds will be issued after this date, except for the following COVID 19 related circumstances: Venue closure on Christmas Day: Full refund

Cancellation due to positive COVID result: Will receive a refund only if the Venue is able to resell the cancelled seat.

Bookings can be made over the phone on 08 8682 6141
or in person at Reception during office hours.

Lunch sitting times are 11:30am, 12:00pm, 12:30pm & 1:00pm.

Hotel closes at 3:00pm.

Tables set with bon bons.

Drinks not included. Bar service available.