

Sunset Sessions for National Reconciliation Week

Food

Native Grazing Box

\$25

Australian cheeses by Willow Grove with honey comb, marinated bush olives, local fruit paste, nuts and dried fruits and crisp breads.

Australian Canape Plate (3 Canapes)

\$15

Rare, thinly sliced roast lamb fillet, skewered with rosemary and salt bush dressing

Damper bread crostini with medley of tomato salsa and peppercorn berries

Damper bread crostini with olive tapenade, Meredith goats cheese and beetroot salsa

Kangaroo and Red Wine Pie with tomato relish

\$12

Beverages

Wine

Australian Sparkling Wine

\$10

Served with native hibiscus flower in syrup
Tatachilla NV Brut, South Eastern Region

Sauvignon Blanc

\$9

Tatachilla NV Brut, South Eastern Region

Chardonnay

\$9

Tatachilla NV Brut, South Eastern Region

Shiraz Cabernet

\$9

Tatachilla NV Brut, South Eastern Region

Beer & Cider

Byron Bay Lager on tap

\$9

James Squire Apple Cider on tap

\$9

Capi sparkling mineral water

\$4

Still water

\$4

Lemon Lime & Bitters

\$5

Pre-Purchased Packages

Pre-order your food and beverage package and ensure your first choice.

Canape Plate and a glass of Sparkling Wine or Beer (for 1 person)

\$22

Grazing Box with 2 glasses of wine or beer/cider (for 2 people)

\$42

Marina Cafe & Bar practices responsible service of alcohol. Proof of ID will be required when purchasing alcohol. Alcohol service will end 30 minutes prior to the event finish time