

## THE MARINA CAFÉ BOAT HAMPERS

Offering freshly made gourmet platters for your boating trips.  
Using market fresh produce and house made baked goodies.

### Option #1 - \$25 per person

Mixed Baguettes | Dessert & Fruit Platter

### Option #2 – \$35 per person

Mixed Baguettes | Dessert, Fruit & Cheese Platter

### Option #3 - \$60 per person

Fresh Seasonal Seafood | Mixed Baguettes | Dessert, Fruit & Cheese Platter

### Option #4 - \$80 per person

“Celebration Package “

The Grand Seafood Platter | Mixed Baguettes | Dessert, Fruit  
&  
Cheese Platter

*See detailed descriptions on following pages...*

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## Mixed Baguettes

Free range ham, garlic aioli, provolone cheese, tomato & salad

Smoked salmon, ricotta cheese, onion, baby spinach  
& salsa verde

Crispy duck w coleslaw

Salad w avocado, rocket, tomato, cucumber, pickled beetroot onion & roast garlic aioli

Roasted mushroom, tomato, goats cheese & basil

## Dessert & Fresh Seasonal Fruit Platter

mixed berry muffins | banana bread | mixed nut biscotti | chocolate chip cookies | pistachio  
shortbread | orange & almond cakes | chocolate almond cake

## Cheese Platter

w fruit paste & house made lavosh bread –

Cheese's are subject to change. Please ask what is available when placing your order.

*Fourme D'Ambert, France  
cows milk blue vein cheese*

*Comte - France  
Cows milk firm*

*Petit Camembert Au Calvados – France cows milk*

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### Fresh Seasonal Seafood

Cooked Prawns  
Cooked Balmain Bugs  
Smoked Trout  
Sydney Rocks Oysters  
w lemon & namjim

*In addition, the Celebration Package includes:*

Alaskan King Crab + Lobster

All served w lemon, baguettes, aioli & papaya salad  
(packaged in a polystyrene box w ice)

To book your boat hamper call 9997 3847 or email  
[info@themarinacafe.com.au](mailto:info@themarinacafe.com.au)

. Please note all orders require payment in full to confirm catering  
along with a minimum of 48hrs notice & 4-person minimum order.