



Welcome to the most renowned place to be in Adelaide. We are Adelaide's newest gin & tapas bar located in the Glenelg Marina. From live acoustic music, world-class gins & local gins, delicious tapas, to beach vibes, Junipers has it all. You can enjoy a refreshing cocktail and a world-class dining experience whilst relaxing along the stunning Glenelg Marina.

## **BIRTHDAYS, WEDDINGS, HENS & ALL CELEBRATIONS....**

We cater for all

If you haven't experienced Junipers yet, you are missing out! Grab your mates tonight and head over to the Glenelg Marina.

## ***TAPAS & GIN BAR***

### **Contact us**



email :[info@junipersonthemarina.com](mailto:info@junipersonthemarina.com)



08 7078 6400



**\$50 PP SET MENU  
2 COURSE / 2 CHOICES**

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**Entree**

Grilled chicken strips with romesco & confit garlic sauce (GF)  
Or  
Spiced cauliflower served with mojo sauce & lime cheek (GF)

**Mains**

Pan seared salmon served with roast chat potato , steamed broccoli & lemon caper sauce (GF)  
Or  
Potato gnocchi with mushroom in creamy arabiata sauce with hazelnut crumble, freshly shaved parmesan & fresh herbs

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**\$60 PP SET MENU  
2 COURSES / 3 CHOICES**

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**Entree**

Grilled chicken strips with confit garlic sauce (GF)  
Or  
Beef empanadas served with sofrito mayo (GF)  
Or  
Spiced cauliflower served with mojo sauce (GF)

**Mains**

Pan seared salmon served with roast chat potato , steamed broccoli & lemon caper sauce (GF)  
Or  
Potato gnocchi with mushroom in creamy arabiata sauce with hazelnut crumble, freshly shaved parmesan & fresh herbs  
Or  
Porter house with potato mash steamed broccolini & red wine jus (GF)

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**\$75 PP SET MENU  
3 COURSE / 4 CHOICES**

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**Entree**

Grilled chicken strips with confit garlic sauce (GF)  
Or  
Beef Empanadas served with Sofrito mayo (GF)  
Or  
5 spiced Squid served with lime & lemon Aioli  
Or  
Spiced Cauliflower served with Mojo sauce (GF)

**Mains**

Pan seared salmon served with roast chat potato, steamed broccoli & lemon caper sauce (GF)  
Or  
Potato gnocchi with mushroom in creamy arabiata sauce with hazelnut crumble, freshly shaved parmesan & fresh herbs  
Or  
Porter house with potato mash steamed broccolini & red wine jus (GF)  
Or  
Potato gnocchi with chorizo in creamy arabiata sauce with hazelnut crumble, freshly shaved parmesan & fresh herbs (GF)

**Desserts**

Raspberry cheesecake served with mixed berry compote, vanilla ice cream & fresh strawberry  
Or  
Chocolate brownie served with vanilla ice cream & warm chocolate topping

**\* [GF] = Gluten Free  
Please alert our friendly staff for any dietary requirement**

**Drinks per consumption / Bar Tab**



## CANAPES MENU

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S&P Squid with saffron aioli (GF)

Prawn twister with lemon aioli

Smoked salmon bruschetta with crispy caper & lemon dressing

Smokey albondigas (GF)

Crispy Fried Chicken with Peri Peri Mayo

Beef empanadas with Saffrito mayo (GF)

Dukka crumbed prawns

Teriyaki Squid

Sweet & Sour pork Bites

Southern fried crumbed chicken bites  
with honey dijon sauce

Pumpkin Arancini

Tandoori Chicken Bites

Chicken Satay (GF)

Pumpkin arancini with spiced capsicum relish (V)

Lamb Skewers with mint sauce (GF)

Crispy cauliflower with mojo sauce (GF) (V) (VG)

Caprese Bruschetta (V)

Crumbed Mushroom with roasted capsicum relish (V)

Crumbed Haloumi with Tomato Chutney (V)

Cocktail spring roll with sweet chili (V)

Mango salsa prawn

Prawn Avacado

Duck spring rolls

Cocktail samosa (V)

Mini kish Lorrain

Beef pasty

Brokencini tomatoe Skewer (V)

**\$40 PP**

**(Choice of 4 canapes)**

**\$50 PP**

**(Choice of 6 canapes)**

**\$70PP**

**(Choice of 9 canapes)**

**\$90PP**

**(Choice of 12 canapes)**

\* [GF] = Gluten Free / [v] Vegetarian / [VG] Vegan  
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Drinks as per consumption / Bar tab



## **Additional Exclusive Platters @ \$100**

***Can be shared among for 12-15 guests***

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-Fresh fruit platter

-Oriental platter

(Mini Samosa/Veg spring rolls/Beef Wonton/Prawn Twister)

-Mini Muffins platter

-Chocolate brownie platter

-Mini Doughnuts platter

### **Antipasto platters @\$120**

**-MEAT**

Grilled Zucchini /BellPepper/Aubergine /Olives/Roasted mushroom /Feta cheese

Cajun spice Chicken /Proschitto /Salami/Ham

Along with

2 dips with grilled Pita bread

**-SEAFOOD**

Grilled -Zucchini /Bellpepper/Aubergine /Olives/Roasted mushroom /Feta cheese

*Seafood items -*

Cocktail prawns/smoked salmon/pickled or ceviche fish/salt & pepper squid.

Along with

2 dips with grilled Pita bread

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