



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



08 7078 6400



\$80 PP SET MENU 3 COURSE / 3 CHOICES

Entree

- Grilled chicken strips with confit garlic sauce (GF)
Or
- 5 spiced Squid served with lime & lemon Aioli (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)
Or
- Grilled chicken breast with smashed chat potato, steamed broccolini, salsa verde, and lemon aioli (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

\$55 PP SET MENU 2 COURSE / 2 CHOICES

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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\$65 PP SET MENU 2 COURSES / 3 CHOICES

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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* [GF] = Gluten Free

Please alert our friendly staff for any dietary requirement

Drinks per consumption / Bar Tab



CANAPES MENU

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)

Wild mushroom 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 capsicum relish (V)

Patatas Bravas (V) (VG)

Cocktail spring roll with sweet chili (V)

Mango salsa prawn

Prawn Avacado

Duck spring rolls

Cocktail samosa (V)

Mini kish Lorrain

Beef pasty

Bocconcini Tomato Sekewers

\$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
Please alert us for any dietary requirement

Drinks as per consumption / Bar tab



Additional Exclusive Platters @ \$100

Can be shared among for 12-15 guests

-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

*** [GF] = Gluten Free**

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Drinks per consumption / Bar Tab

TERMS & CONDITION

We would like to thank you for deciding to share your function with the team at Juniper's. All bookings are considered tentative until such a time as the terms & conditions form is signed and a deposit is received.

Deposit

A deposit of \$500 is to be paid for any booking over 20 people.

A deposit of \$100 is to be paid for any booking of 10-20 people.

This deposit will be deducted from your final account.

Cancellation

Any cancellations must be made 14 days prior to your event or your deposit will be deemed non refundable.

Confirmation Function

Bookings must be confirmed 7 days prior to the date of your function with the following details complete
Number of guests, Menu package choice (including dietary requirements), Beverage selection, Table Plan.

Final numbers

Your final number of guests must be confirmed to our function coordinator 48 hours prior to your event. If the number reduces after this time or on the day of your event you will be charged the estimated number of guests.

Payment

Full payment of the function is required on the day, less the deposit. If organized prior, invoices can be arranged. We accept all cards, cash, bank transfer.

Organizers are financially responsible for any damage/breakages sustained to Junipers by the organizer, organizer's guests, invitees, or other persons attending the function. Junipers on the Marina will not accept any responsibility for the damage or loss of property left prior to or after the function.

Compliance

It is understood that the organizer will conduct the function in an orderly manner in full compliance with Junipers on the marina's regulations and Liquor Licensing Laws. The Management reserves the right to exclude or eject any objectionable persons from Junipers without liability.

Responsible Service of Alcohol

Junipers on the Marina practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Please make sure your guests refrain from drinking alcohol outside of licensed areas i.e.; corridors, toilets, footpaths and doorways.

Audio Visual

Organizers are responsible for any damages/breakages of equipment owned by Junipers on the marina or sub-hired by Junipers on behalf of the organizer.

Displays, Signage & Cleaning

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. General Cleaning is included in the cost of your function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti & Glitter are not permitted within or outside the establishment.

Closing

Junipers on the Marina is licensed until Midnight. Last drinks will be called at the Managers discretion between 11pm & Midnight. Your guests will be asked to vacate the building by this time.

HAVE READ THE ABOVE TERMS & CONDITIONS AND AGREE THAT THEY FORM PART OF MY CONTRACT WITH JUNIPERS ON THE MARINA

Name: _____

Signature: _____

Date: _____