



**DOCKSIDE  
GROUP**

## DOCKSIDE - DELUXE WEDDING MENU

Entrée – main – dessert

alternate serve including selected savouries, bread and butter and coffee

### Hot and cold savoury selection on arrival

#### Entree

*'Truffles of the sea'*

*Sydney rock oyster, smoked salmon, prawn and crab*

*Sugar and dill cured salmon w fine herb salad, new potatoes and caviar sauce*

*Blackened chicken breast w 'Cajun spiced' sweet capsicum relish*

*Herbed mascarpone in vine ripened tomato, red bell pepper juice, roasted pine nuts, basil oil (veg)*

*Roasted pumpkin ravioli, pine nuts, sun dried capsicum, goat's cheese and baby spinach*

*Seared salad of lamb w sesame oil, red curry and mint w mescaline greens and coriander chutney*

#### Main

*Roasted barramundi fillet on garlic and vegetable risotto w rockfish essence, coriander pesto*

*Roasted saddle of lamb w glazed French shallots, aubergine tian, chervil and tarragon jus*

*Poached chicken breast, creamed forest mushrooms, fricassee of baby vegetables w chive infused chicken jus*

*Slowly braised veal osso bucco w saffron risotto and Milanese sauce w gremolata*

*Roast tenderloin of beef w gorgonzola butter mushroom and gruyere pie w shiraz glaze*

*Seared salmon fillet, roasted fennel, spinach and saffron risotto w Riesling veloute*

#### Dessert

*White chocolate mousse in a dark chocolate tear drop w raspberry puree and Grand Marnier syrup*

*Citrus tasting - glazed lemon tart, mile high lemon pie and Campari jelly*

*Classic white chocolate and sherry trifle w seasonal berries*

*Pineapple coconut pannacotta w red berries in Grand Marnie w pistachio biscotti*

*Profiteroles w Baileys custard white and dark chocolate sauce*

*Old time favourite bitter chocolate mousse, citrus fruit*

**Coffee, tea and chocolates**

**dockside**

*L'Aqua*

**star room**  
Sydney's best kept secret

**Waters Edge**