



## Dockside Corporate Menu

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### Menu 1

#### Entrée

Flan of reef fish with salmon pearls, wilted spinach, horseradish and potato dressing

Smoked chicken breast, tangy gazpacho salsa with toasted olive bread (c)

Truffles of the sea – Sydney rock oyster, seared scallop, tuna, smoked salmon, prawn and crab

Rillettes of Bangalow pork with apple jelly and duck parfait

Cured Italian meats with Tuscan potato salad, truffle oil and bitter greens

#### Main course

Lacquered salmon with chorizo, savoy cabbage and macadamia vinaigrette

Lamb rump roasted with vegemite glazed potatoes, ratatouille of vegetable fruits

Roasted breast of chicken carbonara, crisp prosciutto and parmesan cream

Oven roasted tenderloin of beef, garlic prawn, sauce béarnaise with dauphinoise potatoes

Spiced veal loin steak and citrus ravioli with roasted garlic and tomato sauce

**All meals are served with a bread roll**

#### Dessert

Pineapple coconut pannacotta with red berries in grand manier with pistachio biscotti

Opulent opera slice with caramel sauce and tangelo sorbet

Classic white chocolate and sherry trifle with seasonal berries

Chocolate terrine with candied almonds, orange sorbet and chocolate sauce

Summer berry pudding and buttermilk ice cream

#### Coffee Tea & chocolates

*Please choose two from each course to be served on an alternate basis  
or one from each course to be served on a set basis*