



Dockside Group Upgrade Options

GOURMET PLATTERS

(platters designed for 5 people – we recommend 2 platters per table)

Superb seafood selection \$50.00

Freshly shucked oysters & king prawns

Bread and dips \$20.00

Grilled Turkish bread w hommus, beetroot dip and olives

Vegetarian mezze \$25.00

Babaganoush, Tzatziki, served w crisp pita bread, carrots and celery sticks, kalamatta olives & mixed nuts

Southern European tapas platter \$50.00

Chermoula lamb skewer, salt & pepper squid, Spanish chorizo, roasted haloumi, capsicum involtini, marinated char grilled baby octopus, flash fried capers w tomato, parsley and citrus crush, w saffron aioli

Vegetarian antipasto platter \$35.00

Char grilled marinated artichokes, eggplant, zucchini & mushrooms, Roma tomato, Greek fetta cheese

Antipasto platter \$40.00

Grilled marinated artichokes, eggplant, zucchini & mushrooms, prosciutto ham, Spanish salami, smoked chicken, Roma tomato, Greek fetta cheese

Hot seafood platter \$60.00

Tempura prawn, oyster Kilpatrick, salmon croquette, salt & pepper squid w aioli dipping sauce, lemon wedges

Australasian style appetiser platter \$45.00

Assorted samosa, curry puffs, spring rolls, Thai fish cakes, chicken tikka w coriander chutney and raita

Seasonal fruit platter \$25.00

Australian cheese selection from the pastoral lands \$30.00

DESSERT BUFFET

Sugar and Spice \$8.00 per person

Our pastry chef presents handmade

Iced petit fours, assorted Friandise, toffee profiteroles, chocolate truffle Cointreau ganache, assorted petite gateau, baked creams and caramels

Chocolate Fountain \$7.50 per person

(as addition to dessert)

Fountain cascading silky, voluptuous, smooth melted Belgian chocolate
(Choice of white, dark, bitter or milk)

Tropical fruits, seasonal berries, Turkish delight, candied citrus peel, glazed Ginger, dried fruits, Churros, and marsh mellow for dipping



CHEESE BUFFET \$8.00 per person

From the pastoral land of South Australia and Bass Strait

Three selected Australian handcrafted cheeses w muscatel cluster fresh and dried fruit of the season, assortment of crackers, oat meal biscuits and crusty European style breads

Our selection includes

Tarago River, South Australia, blue cheese

Made from whole cows milk, chalky curds, mature to a soft runny texture, full slightly astringent flavor

Gippsland, Victoria, brie cheese

Light fermentation, mild milky flavours and mild mushroom rind

Mercy Valley Burnie, Tasmania cheddar

Spicy crumbly smooth, distinctive sharp bite of vintage cheddar w a creamy melt

Burnie, Tasmania brie

Delightful pigment flavour, hand crafted w a fragrance of mushrooms

Yarra Valley, Victoria Persian style fetta

Salty tang rounded by the smooth taste of cow's milk, oil garlic and fresh picked herbs

Saint Clair, Tasmania

Sweet nutty and full of flavour

Quince paste

Its perfume and sweetness compliment all varieties but especially blue and soft ripened cheeses



Signature Wedding Cocktail \$6.00 per person

Add something special for your guests on arrival, we offer a selection of signature cocktails (1 per person on arrival). Speak to your wedding executive for cocktail options

Nespresso Coffee Station \$3.50 per person

Add something special for your guests after dessert, Nespresso premium blend coffee station. From decaffeinated to strong ristretto.

