

DOCKSIDE GROUP



DOCKSIDE NEW YEARS EVE MENU

ON ARRIVAL – CANAPES

WHIPPED GOAT'S CHEESE CARAMELISED APPLE PICKLED WALNUT (V)

SUNDRIED TOMATO, BASIL, CROSTINI W/ WHITE ANCHOVY

FILLED BABY PEPPERS & OLIVE TAPENADE (V)

OX CHEEK PIE, MOUSSELINE POTATO & GREEN SHALLOTS PESTO

QUAIL TEMPURA WITH ORANGE SOY GLACE

PRAWNS THERMIDOR IN FLAKY PASTRY CASE

BREAD BASKET

Artisan sour dough & assorted dinner rolls w/ Country Butter

SEAFOOD TASTING PER TABLE

Seafood Tasting King prawn, Maki Crab California roll, Asian Cured Salmon Pickled Sea Vegetables, Soya Dipping sauce

Garden salad of summer lettuce Lime dressing (V) (1 Bowl per table)

ENTREE(alternate serve)

CRISPY SKIN TASMANIAN SALMON Citrus- Fennel and shaved asparagus slaw & Cherry Tomato Vinaigrette

BEET ROOT TARTAR WITH LIME AND PEPPER BEEF CARPACCIO Lambs Tongue lettuce, Fried capers & sweet Mustard dressing

MAIN (alternate serve)

ROASTED CHICKEN BREAST & CONFIT LEGS Crispy Potato Cake, silky carrot purée, Young spinach, Baby Beets

HERB CRUSTED LAMB CUTLET & BRAISED LAMB NECK Roasted pumpkin & Garlic Puree, sheep's Milk Feta, Hummus, Baby carrots, Balsamic Glace

DESSERT & ARTISAN CHEESE PLATTER PER TABLE

FRENCH STYLE COCKTAIL DESSERTS TASTING Mango & Sago Pudding, Lemon Chiffon Cake, Strawberry Pistachio Tart, Profiterole w/ Vanilla mousseline & pecan praline, Caramel Chocolate Shell with flourless sponge and caramel mousse

ARTISAN CHEESE PLATTER South Cape Brie Cheese – Gorgonzola Dolce Blue cheese- Mercy Vale Cheddar cheese

Seasonal Summer Fruit and Crisp bread

COFFEE, TEA & CHOCOLATE WAFER