

DOCKSIDE GROUP



NEW YEARS EVE MENU

BREAD BASKET

Artisan sour dough & assorted dinner rolls w/ Country Butter

INDIVIDUAL TASTING(Alternate serve)

SEAFOOD TAPAS

King Prawns, Bay scallop, flaky Atlantic salmon, crushed avocado served with a lime Wakame seafood salad (GF/EF/DF/Soy Free/H)

MEDITERRANEAN TAPAS

Lamb cutlet & Moroccan chicken pinto, zucchini flower served with a herb salad * tahini & mint pesto dressing (GF/EF/DF/Soy Free/H)

ENTREE(Alternate serve)

LION OF LAMB WITH PINE NUT AND GARLIC CRUST

Baby spinach served with tarragon gnocchi & jus lie (GF/EF/DF/Soy Free/H)

PROSCIUTTO LEVONI CHARCUTERIE

Caprese style, heirloom tomato, buffalo & cow's milk mozzarella, green basil, sea salt flakes & EVO
(GF/EF/NF/Soy Free/H)

MAIN COURSE (Alternate serve)

SLOW COOKED WAGYU BEEF SHORT RIBS ON CREAMY CHICKPEA MOUSSE

Roasted red & golden baby beets, turnip, baby carrot & roasted trussed tomato, (GF/NF/EF/DF/Soy Free/H)

ATLANTIC SALMON, SWEET PEAS AND PENCIL LEEK

Lime butter sauce, evo, potato & garlic mousse (GF/NF/EF/Soy Free/H)

DESERT (alternate serve)

CHOCOLATE ROCHE DACQUOISE

Hazelnut crunch, chocolate cremeux, silky & velvety with roche glaze (H)

MANGO AND WHITE CHOCOLATE RASPBERRY DOME

Raspberry jelly, vanilla cremeux, pistachio biscuit (H)

COFFEE, TEA & CHOCOLATES

**Although these dishes are prepared without gluten or nut products, we cannot guarantee 100% gluten-free or nut-free as all dishes are prepared in kitchens that use gluten and nut products. For any other dietary requirements, a surcharge of \$10 per person applies.*

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NEW YEARS EVE CHILDREN MENU

ENTREE (Set serve)

PAN FRIED CHICKEN TENDERLOIN

Served with minty yoghurt dip, tomato & butter lettuce salad (gf)(nf)

MAIN COURSE (Set serve)

PAN FRIED LAMB CUTLET

Served with roasted crushed pumpkin and Dutch carrots (gf, df, nf)

DESERT (alternate serve)

MANGO AND SAGO PUDDING

with Coconut Milk (gf, df, nf, v)

COFFEE, TEA & CHOCOLATES

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