

DOCKSIDE GROUP



NEW YEARS EVE

(Alternate serve)

ARTISAN BREADBASKET

Assorted rolls, olive and sour dough loaf, extra virgin olive oil, balsamic and country butter

SHARING PLATTER PER TABLE

Chilled cooked tiger prawns and Port Stephens rock oysters

Three freshly chucked oysters and three king prawns per person with lemon and marie rose dressing

PRE-DINNER CANAPES

Smoked salmon and cream cheese blini (nf)

Moroccan lamb and spiced yoghurt

Crab and corn fritter with relish (df)

Ricotta and spinach parcels (v)

Salt and pepper chicken drumettes

ENTRÉE (ALTERNATE SERVE)

TASMANIAN OCEAN TOUT CONFIT AND TROUT TARTAR

Coriander, fennel, ruby grape fruit and grain mustard dressing (gf)(nf)

ROAST DUCKLING RAVIOLI AND CIDER CREAM

Pasta pillow with roasted ducking, ginger, star anise and duck pate

SUMMER SALAD PER TABLE

Roast peach, blue cheese and summer greens, caramelised balsamic and pecan

MAIN (ALTERNATE SERVE)

PRIME RIVERINE BEEF TENDERLOIN

With porcini and thyme duxelle, roasted chateau potatoes, garden vegetable and tarragon juse (gf)(nf)

CONE BAY BARRAMUNDI FILLET

Rockfish sauce, sweet pea risotto, wine ripened tomato and asparagus tips (gf)(nf)

DESSERT

GOLD DUSTED CHOCOLATE DOME

Flourless chocolate sponge, voluptuous chocolate mousse and caramel brulee insert (gf)

MODERN LAMINGTON

Vanilla curd, raspberry gelee, coconut daquoise and vanilla mousse (gf)

Coffee, Tea and Chocolate

Freshly brewed dark roasted coffee and traditional tea's