



# Dockside Classic Banquet Menu

## Entrée

- Flan of reef fish with salmon pearls, wilted spinach, horseradish and potato dressing
- Seared chicken tenderloin with baby leek, shiitake mushrooms and citronella beurre blanc
- Sugar & dill cured salmon with fine herb salad, new potatoes and caviar sauce
- 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
- Slowly braised lamb shank, saffron puree, roasted tomato, eggplant and zucchini
- 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
- Old time favourite bitter chocolate mousse and citrus fruit
- 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

**dockside**

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