



# 2012 Dockside Classic Banquet Menu

Crusty bread basket w/ infused olive oil, aged balsamic  
& unsalted country Butter

## Entrée

Slow cooked and pressed chicken with snow pea tendrils, sun-dried tomato compote and  
sugar snap pea dressing (DF)

Tandoori spiced chicken tenderloin with lime yoghurt shooter, mango and pickled cucumber,  
baby endive, and lentil wafer

“Southern ocean seafood tasting plate”

Smoked salmon and seaweed salad, oyster with Shiraz mignonette, scallop and avocado ceviche, king  
prawns with brandied cocktail sauce (GF)

Oven baked potato gnocchi with ricotta clouds, sweet pepper confit and smoked tomato jus (V)

Rare roasted beef fillet, roasted bell pepper quiche with fennel remoulade and green olive tapenade

## Main course

Roasted corn-fed chicken breast on soft rosemary polenta with olive and tomato crush  
and basil infused jus

Seared barramundi with potato mousse, salsa verde, asparagus, saffron and caper butter

Mushroom risotto with thyme, roasted garlic, broad beans & sugar peas

Milanese veal osso bucco with gremolata, caramelised vegetable ragout and creamy saffron polenta

Grange tenderloin of beef with porcini mushrooms, potato and gruyere gratin, pancetta, beans  
and ruby port reduction

All mains accompanied with bowls of  
fresh seasonal garden vegetables per table

## Dessert

Opulent opera slice with caramel sauce and tangelo sorbet

Chocolate and macadamia nut pyramid with cherry compote

Profiteroles with strawberry custard filling, lashings of cream and chocolate sauce

Coconut panna cotta with tropical fruit salsa and palm sugar syrup

Lemon Meringue pie with balsamic strawberries

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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