



# Australasian Wedding Menu

Entrée – main – dessert (alternate serve)

## Appetiser Platter

Assorted samosa, curry puffs, spring rolls, Thai fish cakes and chicken tikka w coriander chutney and raita  
Served w crusty bread roll and country butter

## Entrée

Rare roasted salmon on bitter greens w teriyaki dressing  
Grilled chicken fillet, Asian mint, honey and soy dressing (c)  
King prawn, scallops and crabmeat tossed w Peking noodles, sesame dressing and Oak eaves  
Seared salad of lamb w sesame oil, red curry, Thai mint, bitter greens and coriander chutney  
Crab and potato cake w sushi style rice salad and toasted nori mayonnaise  
BBQ duckling, honey glazed, orange pancake, hoi sin, Jsung and crispy rice vermicelli

## Main course

Tandoori spiced roasted rump of lamb w spiced fruit chutney, aromatic rice and cucumber raita  
Corn-fed chicken breast w Asian vegetable ragout, fried celery leaves, lime and honey sauce  
Char grilled beef tenderloin w soy butter sauce and wasabi mash  
Char sui grilled pork loin chop w caramelised pineapple mustard potato flan  
Roasted salmon w sweet corn pudding and chilli butter  
Tagliatelle w piquant Szechuan sauce, teriyaki sirloin, bok choy and mirin glazed peppers

## Dessert

Citrus tasting - glazed lemon tart, mile high lemon pie and Campari jelly  
Pineapple coconut pannacotta w red berries in Grand Marnier w pistachio biscotti  
Five spice chocolate mousse liquid coffee sauce  
Kaffir lime tart w citrus zest and basil leaves and lychee nut ginger cream  
Chocolate terrine w candied almonds, orange sorbet and chocolate sauce  
Bitter Chocolate tart and almond tulip w seasonal fruits and passionfruit coulis

## Coffee Tea & chocolates

**dockside**

Address The Balcony Level Cockle Bay Wharf NSW 2000 Website [docksidevenue.com.au](http://docksidevenue.com.au) Telephone 1300 117 118



# Mediterranean Wedding Menu

Entrée – main – dessert (alternate serve)

## Mezza Platter

Grilled marinated artichokes eggplant zucchini, prosciutto ham, Spanish salami, smoked chicken, mushrooms, Roma tomato, Greek feta cheese served w crusty bread roll and country butter

## Entrée

Seared tuna nicoise, green beans, olives and soft poached egg

BBQ chicken thigh w green olives and lemon salad (c)

Compression of roasted aubergine, capsicum and goats cheese w herb dressing and sundried tomato oil

Ravioli of seafood w butter-fried garlic prawn, tomato fondue and lemon thyme butter

Antipasto of frittata, prosciutto, charred vegetable fruit w sweet aged vinegar dressing

Baked eggplant moussaka w cooling Tzatziki



## Main course

Roasted reef fish fillet w porcini mushrooms, tomato fondue tarragon sabayon

Roasted saddle of lamb marinated in olive oil, lemon juice and oregano vegetable caponata, olive and caper jus

Char grilled chicken supreme on Pecorino and rosemary polenta w crushed tomatoes

Pancetta wrapped loin of veal, caramelised baby vegetables and roasted olives

Beef rib eye steak w olive oil whipped potato puree w scorched tomato and marrow sauce

Wild mushroom risotto w ginger, garlic white wine, green onions and crispy spiced duck breast

## Dessert

Citrus tasting- glazed lemon tart, mile high lemon pie and Campari jelly

Our signature tiramisu - espresso cream, mascarpone snow and coffee bonbons

Classic white chocolate and sherry trifle w seasonal berries

Pineapple coconut pannacotta w red berries in Grand Marnier w pistachio biscotti

Profiteroles w Baileys custard white and dark chocolate sauce

Old time favourite bitter chocolate mousse, citrus fruit



## Coffee Tea & chocolates

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