



**THE DOCK**  
AT THE WHARF • MOOLOOLABA

Situated on the beautiful Mooloolah River,  
The Dock is the perfect location to host your  
next function. The Dock offers several different  
function spaces, each with it's own unique feel.

Our friendly and experienced team are here  
for you every step of the way to ensure your  
event is unique and one to remember.





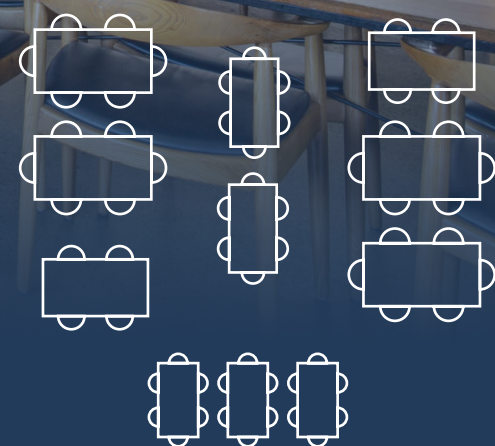
# THE RIVER BAR

| Cocktail | Seated | Wheelchair | Private Bar | Exclusive Hire | AV  |
|----------|--------|------------|-------------|----------------|-----|
| 100      | N/A    | Yes        | Yes         | Yes            | Yes |



# THE DINING ROOM

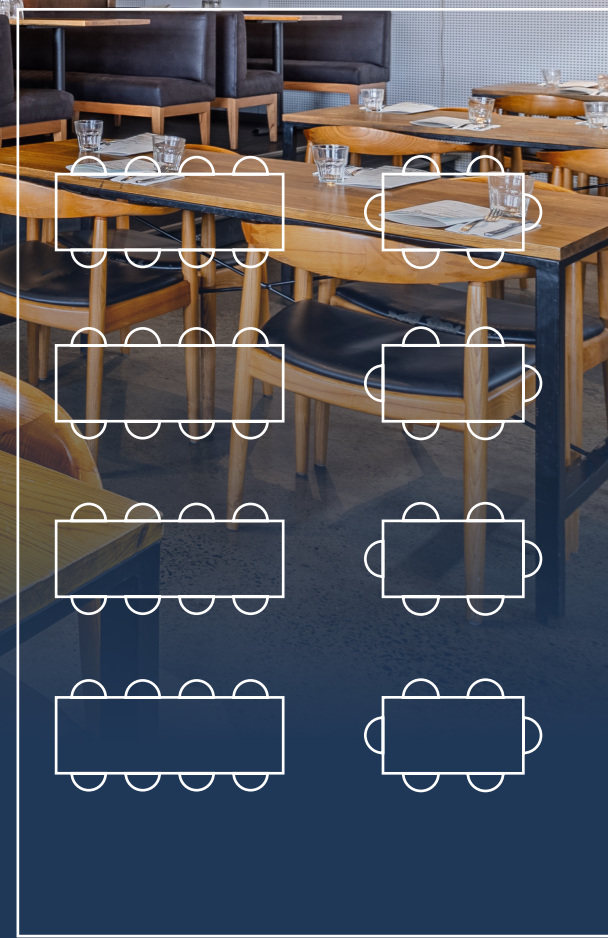
| Cocktail | Seated | Wheelchair | Private Bar | Exclusive Hire | AV |
|----------|--------|------------|-------------|----------------|----|
| N/A      | 104    | Yes        | N/A         | No             | No |





# PRIVATE DINING ROOM

| Cocktail | Seated | Wheelchair | Private Bar | Exclusive Hire | AV  |
|----------|--------|------------|-------------|----------------|-----|
| N/A      | 42     | Yes        | No          | Yes            | Yes |





# THE LOUNGE

| Cocktail | Seated | Wheelchair | Private Bar | Exclusive Hire | AV |
|----------|--------|------------|-------------|----------------|----|
| Yes      | No     | No         | No          | Yes            | No |



# CANAPÉ PACKAGES

## PICK YOUR PACK

MINIMUM NUMBERS APPLY

### 6 PIECES \$36pp

Roasted beef crostini, caramelised onion, aioli

Seasonal arancini, lemon aioli (V)

Chorizo & pork meatballs, chimichurri

Peking duck spring roll, plum sriracha

Beef slider, cheese, pickle, mustard, tomato

Banh Mi, braised pork, pickled veg, cucumber, chilli hoisin (VO)

### 8 PIECES \$48pp

**+6 PIECE PACK ITEMS**

Wood-fired lamb skewer, harissa, Circassian yoghurt (GF) (VO)

Tuna carpaccio, yuzu kewpi, soya mirin, cassava chip (GF)

### 10 PIECES \$60pp

**+8 PIECE PACK ITEMS**

Market oysters, mignonette, fresh lemon

Wood-fired Mooloolaba prawn, red chimichurri, lime (GF)

### BITE SIZED \$7ea

Pork belly, lime caramel (GF)

Garlic butter scallops (GF)

Smoked salmon tartlet, horseradish, dill cream (GF)

Heirloom tomato, basil, cashew feta, garlic crouton (VE)

Cauliflower beignets with chilli caramel (VE)

## CHOOSE YOUR ADD-ONS

MINIMUM 20 PER SELECTION

### SUBSTANTIALS \$14ea

Battered local reef fish, chips, yoghurt tartare, lemon

Lamb gnocchi ragu, grana padano, truffle, basil (VO)

Mushroom carbonara, forest mushrooms, truffle, parmesan (V)

Bug sliders, tempura bug, wasabi ranch slaw

Tuna poke bowl, pickled beetroot, black rice, coriander, avocado, sesame ginger dressing (GF)

### MINI DESSERTS \$7pp

Mini caramelised lemon tart

Mini dark chocolate & marshmallow brownie (GF)

### GRAZING TABLE From \$500

Assorted cured meats, cheese, dips & crackers, fresh fruit and seasonal produce

# SET MENUS

## FAMILY STYLE

TWO COURSE \$65    THREE COURSE \$75

### MINIMUM 20 GUESTS

*Served share style to the centre of the table*

#### ENTRÉE *Select Three*

##### **Wood-Fired Mooloolaba Prawns (GF)**

Red chimichurri butter, fresh lime

##### **Baked Hervey Bay Scallops (GF)**

Half shell scallops, Café de Paris

##### **Crisp Fried Calamari (GF)**

Coriander, ancho chilli mayo, lime

##### **Tuna Carpaccio**

Yuzu kewpi, soya mirin, basil

##### **Flat Bread (VE)**

Middle eastern hummus, dukkha

##### **Bruschetta (V)**

Focaccia, tomato, red onion, basil, burrata

##### **Corn & Zucchini Fritters (VE) (GF)**

Coriander, cumin, almonds, currants

##### **Southern Fried Tenders (GF)**

Texan dusted chicken, sriracha plum sauce

#### MAIN *Select Two*

##### **Pork & Romesco Risotto (GF) (VO)**

Persian feta, marjoram, pine nuts

##### **Lamb Ragu Gnocchi (VO)**

Braised lamb shoulder, tomato, crushed peas, pecorino

##### **Duck Leg (VEO)**

Pomegranate, grains, almonds, spiced coyo

##### **Wagyu Rost Biff 9+ (GF)**

Cooked over coals, roasted mushrooms, red wine jus

##### **Chicken Supreme**

Corn puree, cavolo nero, jus

##### **Grilled Market Fish (GF)**

Charred lemon, caper butter

#### SIDES *Select Two*

##### **House Salad (GF) (V)**

Leaf blend, mustard vinaigrette

##### **Wood Roasted Carrots (GF) (V)**

Persian feta, chilli honey

##### **Roasted QLD Pumpkin (GF) (VE)**

Tahini coyo, dukkah

##### **Dill Baby Potato (GF) (V)**

Kestrel potato, confit garlic butter

##### **Chips & Aioli (GF) (VE)**

#### DESSERT *Select One*

##### **Caramelised Lemon Tart**

##### **Butterscotch Panna Cotta (GF) (DFO)**

##### **Dark Chocolate & Marshmallow Brownie (GF)**

##### **Selection of Australian Cheeses**

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (VE) Vegan





# SET MENUS

## ALTERNATE DROP

TWO COURSE \$55pp

MINIMUM 20 GUESTS

### ENTRÉE

*Served share style to the centre of the table*

#### **Wood-fired Flat Bread (VE)**

Middle Eastern hummus, dukkha

#### **Forest Mushroom Arancini (V)**

Truffle, parmesan, aioli

#### **Crisp Fried Calamari (GF)**

Coriander, ancho chilli mayo, lime

### MAIN *Select Two*

*Served alternately*

#### **Snapper & Dill Mornay Pie**

Shaved fennel slaw, zesty avocado dressing

#### **Lamb Ragu Gnocchi (VO)**

Braised shoulder, tomato, crushed peas, pecorino

#### **Chicken Parmigiana**

Gypsy ham, blended cheese, chips, house salad

#### **Crispy Battered Market Fish**

Yoghurt tartare, grilled lemon, chips, house salad

(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (VE) Vegan



# BEVERAGE PACKAGES

## STANDARD

2HRS \$50pp 3HRS \$60pp

MINIMUM 20 GUESTS

### BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

### WINE

#### Sparkling

La La Land Prosecco

#### White

Até Sauvignon Blanc

#### Red

Até Shiraz

#### Rosé

Até Rosé

### ADD ON

Spirits package \$11pp per hour

## PREMIUM

2HRS \$60pp 3HRS \$70pp

MINIMUM 20 GUESTS

### BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

### WINE

#### Sparkling

Hesketh Madeline Alice NV Sparkling

La La Land Prosecco

#### White

Twin Islands Marlborough Sauvignon Blanc

Terre Forti Pinot Grigio

#### Red

Até Shiraz

Redbank King Valley Pinot Noir

#### Rosé

Até Rosé

## DELUXE

2HRS \$70pp 3HRS \$80pp

MINIMUM 20 GUESTS

### BEER & CIDER

Our packages include a house selection of our rotating tap beer and cider, light beer in a can or bottle and non-alcoholic products available upon request.

### WINE

#### Sparkling

Hesketh Madeline Alice NV Sparkling

Jansz Cuvee NV

La La Land Prosecco

#### White

Twin Islands Marlborough Sauvignon Blanc

Terre Forti Pinot Grigio

Penfolds Koonunga Hill Chardonnay

Henschke Peggy's Hill Riesling

#### Red

Até Shiraz

Redbank King Valley Pinot Noir

Wirra Wirra Church Block Red Blend

#### Rosé

Até Rosé

Petits Detours Rosé

\*Non-Alcoholic wine available on request

# CONTACT

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