



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.





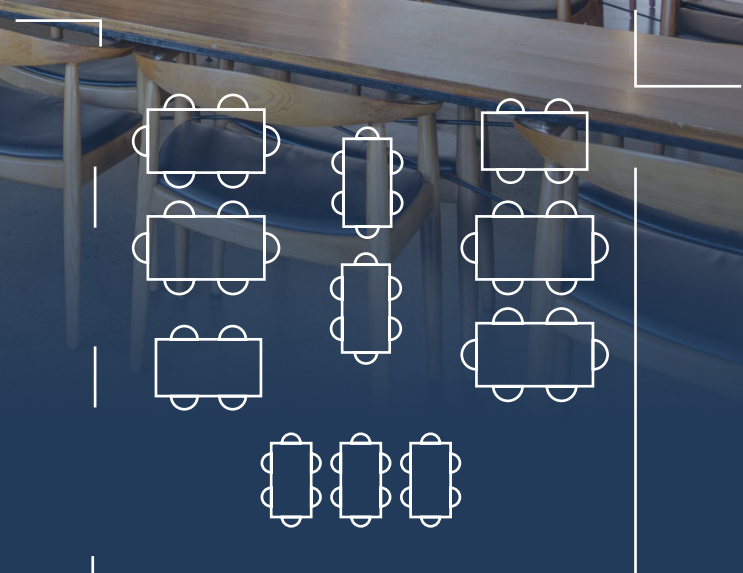
THE RIVER BAR

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



THE DINING ROOM

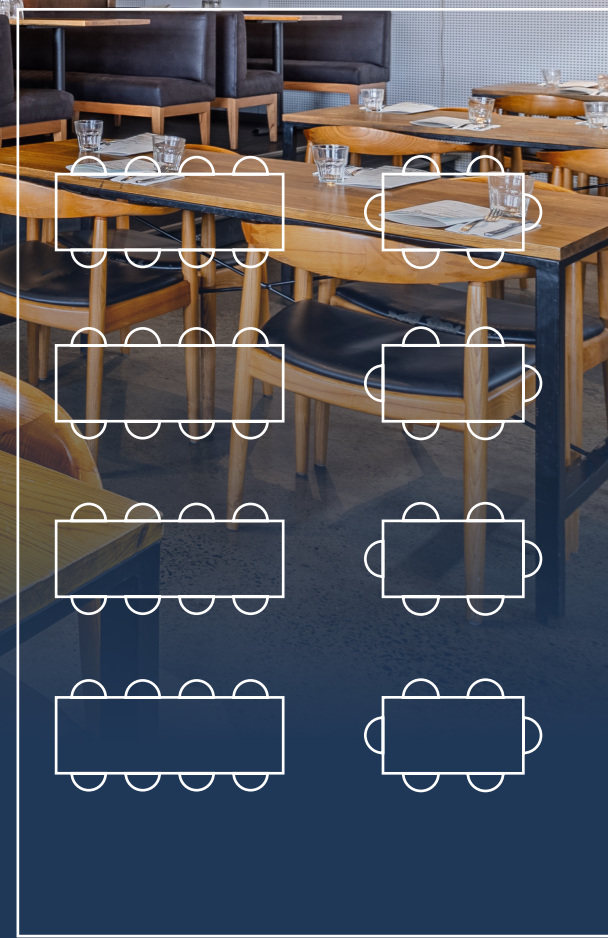
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	104	Yes	N/A	No	No





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

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

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

events@thedockmooloolaba.com

(07) 5293 7780

www.thedockmooloolaba.com

123 Parkyn Parade, Mooloolaba QLD 4557

