

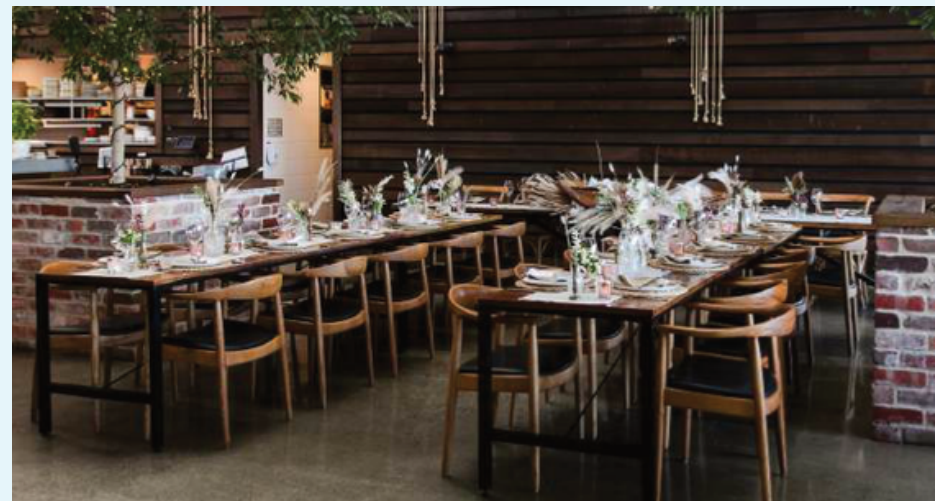


THE DOCK

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.





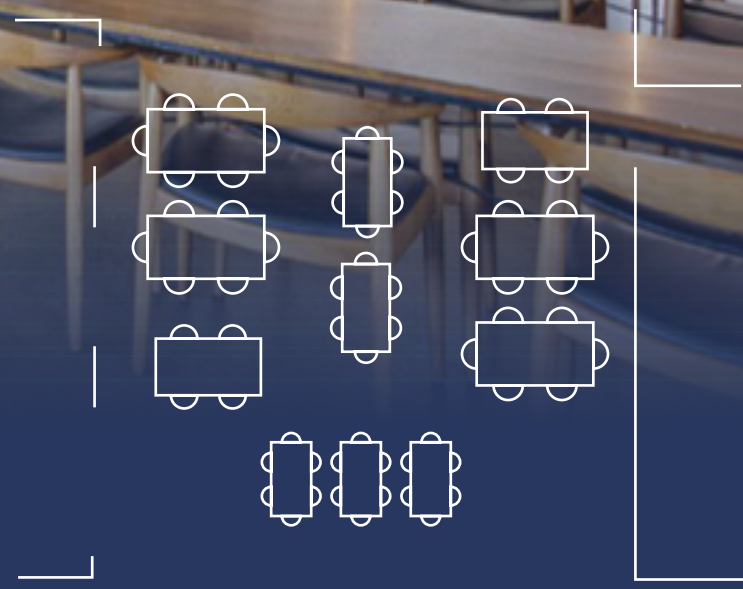
THE RIVER BAR

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	Half Hire	AV
Yes	N/A	Yes	Yes	100	50	Yes



THE DINING ROOM

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
Yes	104	Yes	N/A	N/A	N/A





PRIVATE DINING ROOM

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	42	Yes	N/A	Yes	Yes



THE LOUNGE

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



CANAPÉ PACKAGES

PICK YOUR PACK

MINIMUM NUMBERS APPLY. ENQUIRE FOR MORE DETAILS.

4 PIECES / \$24PP

Roasted beef crostini, caramelised onion, aioli
Seasonal arancini, lemon aioli (V)
Pork polpetti, parmesan and parsley (GF)
Karage chicken, suki mayo, pickled ginger

6 PIECES / \$36PP

+4 PIECE PACK ITEMS

Peking duck spring roll, plum sriracha
Beef slider, cheese, pickle, mustard, tomato

8 PIECES / \$48PP

+6 PIECE PACK ITEMS

Grilled prawn skewer, seaweed butter (VO)
Sesame crusted calamari, wasabi mayo (GF)

PIZZA PACK / FROM \$350

Chef's selection of house pizzas x 12
(96 slices)

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION | (VE) VEGAN | (DF) DAIRY FREE

CHOOSE YOUR ADD-ONS

AVAILABLE IN CONJUNCTIONS WITH ANY CANAPÉ PACKAGE.
ALL ITEMS HAVE A MINIMUM ORDER OF 30 PER SELECTION.

BITE SIZED

Pork belly, lime caramel (GF) | \$7
Tempura prawn, wasabi mayo | \$7
Smoked salmon bellini, horseradish, dill cream (GF) | \$7
Heirloom tomato, basil, cashew feta, garlic crouton (VE) | \$7
Beef brisket slider, slaw, BBQ chipotle | \$9

SUBSTANTIALS

Battered local reef fish, chips, yoghurt tartare, lemon | \$12
Lamb gnocchi ragu, Grana Padano, truffle, basil (VO) | \$12
Carbonara, forest mushrooms, truffle, parmesan (V) | \$12
Thai beef, glass noodles, slaw, Asian herbs, crispy eschallots | \$12
Yellow chicken curry, rice, bean ssprouts, chilli, mint | \$12

MINI DESSERTS / \$9PP

Chef's selection of mini desserts (2pp)

GRAZING TABLE / \$25PP

(MINIMUM 30 PEOPLE)

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

SET MENUS

ALTERNATE DROP (MINIMUM 12 GUESTS)

TWO COURSE \$55

ENTREE SERVED SHARING STYLE

BRUSCHETTA (V)

focaccia, tomato, red onion, basil, burrata

SEASONAL ARANCINI (V)

lemon aioli

SALT & SZECHUAN PEPPER CALAMARI (GF)

miso lime kewpie, toasted sesame seeds

MAINS SELECT TWO

WAGYU RUMP (GF)

cooked to chef's recommendation, chips, salad, peppercorn sauce

MUSHROOM GNOCCHI (GF, V)

mushrooms, broccolini, garlic, herb butter, parmesan

BATTERED FISH

chips, house salad, tartar, lemon

CHICKEN SCHNITZEL

house salad, chips, gravy

GRILLED BARRAMUNDI (GF)

mash, seasonal vegetables, lemon & caper butter

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION | (VE) VEGAN | (DF) DAIRY FREE



SET MENUS

FAMILY STYLE OR ALTERNATE DROP (MINIMUM 20 GUESTS)

TWO COURSE: \$65 SHARED / \$75 ALTERNATE

THREE COURSE: \$77 SHARED / \$85 ALTERNATE

ENTREE SELECT THREE

SALT & SZECHWAN PEPPER CALAMARI (GF)

miso lime kewpie, toasted sesame seeds

SEASONAL ARANCINI (V)

served with aioli & fresh lemon

LAMB RIBS (GF)

Asian herbs, sesame

BRUSCHETTA (V)

focaccia, tomato, red onion, basil, burrata

MOOLOOLABA KING PRAWNS

avocado, cocktail sauce

SOUTHERN FRIED CHICKEN TENDERS (GF)

buffalo hot sauce, ranch, pickles

SIDES +\$5PP

HOUSE SALAD LEAF BLEND (GF, V)

mustard vinaigrette

WOOD ROASTED CARROTS (GF, V)

Persian feta, chilli honey

BROCCOLINI (GF, V)

burnt butter, lemon

DILL BABY POTATOES (GF, V)

Kestrel potatoes, confit garlic butter

CHIPS & AIOLI (GF, VE)

MAINS SELECT TWO

MUSHROOM GNOCCHI (GF, V)

mushrooms, broccolini, garlic, herb butter, parmesan

SLOW ROASTED PORK BELLY (GF)

wood roasted carrots, Persian feta, chilli honey

BLACK ANGUS RUMP CHARGRILLED (GF)

roasted mushrooms, house salad, café de Paris

CHICKEN COQ U VIN (GF)

onion, bacon, mushrooms, mash

BARRAMUNDI (GF)

dill & garlic baby potatoes, lemon & caper butter

DESSERT SELECT ONE

CARAMELISED LEMON TART

SEASONAL PANNA COTTA (GF, DFO)

DARK CHOCOLATE BROWNIE

SELECTION OF AUSTRALIAN CHEESES

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION | (VE) VEGAN | (DF) DAIRY FREE

BEVERAGE PACKAGES

STANDARD

2HRS \$55PP | 3HRS \$65PP
4HRS \$75PP
(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

WHITE

Potting Shed Sauvignon Blanc, WA
Potting Shed Chardonnay, WA

RED

Potting Shed Rose, WA
Potting Shed Shiraz, SA

SPARKLING

The Conversationalist Prosecco, VIC

PREMIUM

2HRS \$65PP | 3HRS \$75PP
4HRS \$85PP
(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

WHITE

Potting Shed Sauvignon Blanc, WA
Potting Shed Chardonnay, WA
Where Oceans Meet Chardonnay, SA
Peg & Bull Pinot Grigio, SA

RED

Potting Shed Rose, WA
Potting Shed Shiraz, SA
Hare & Tortoise Pinot Noir, VIC

SPARKLING

The Conversationalist Prosecco, VIC
Dune & Greene Prosecco, SA

DELUXE

2HRS \$75PP | 3HRS \$85PP
4HRS \$95PP
(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

WHITE

Potting Shed Sauvignon Blanc, WA
Whispering Clouds Sauvignon Blanc, NZ
Potting Shed Chardonnay, WA
Where Oceans Meet Chardonnay, SA
Peg & Bull Pinot Grigio, SA
Galante Pinot Grigio, Italy
Christobel's Moscato, SA

RED

Potting Shed Rose, WA
Adeline Grenache Rose, France
Potting Shed Shiraz, SA
Woods Crampton Shiraz, SA
Little Giant Premium Cabernet Shiraz, SA
Hare & Tortoise Pinot Noir, VIC
Wirra Wirra Church Block Blend, SA

SPARKLING

The Conversationalist Prosecco, VIC
Dune & Greene Prosecco, SA
Jansz Cuvee, TAS

CASH BAR

ALLOW YOUR GUESTS TO CHOOSE FROM OUR EXTENSIVE BEVERAGE SELECTION WHICH THEY CAN PURCHASE THROUGHOUT YOUR FUNCTION.

BAR TAB CONSUMPTION

A BAR TAB CAN BE SET WITH YOUR PREFERRED LIMIT AND ADJUSTED AS NEEDED THROUGHOUT YOUR EVENT.

BEVERAGE ADD-ONS

SPIRITS

HOUSE PACKAGE

\$12PP PER HOUR

Eristoff Vodka
Bombay Dry Gin
Dewars Scotch Whiskey
Cazadores Tequila
Bundaberg Rum
Canadian Club
Jim Beam White Label Bourbon

PREMIUM PACKAGE

\$15PP PER HOUR

Grey Goose Vodka
Bombay Sapphire Gin
Monkey Shoulder Whiskey
Patron Silver Tequila
Kraken Rum
Canadian Club
Makers Mark Bourbon

ON ARRIVAL

SPRITZ / \$17PP

CHOICE OF...

Aperol Spritz
Limoncello Spritz
Hugo Spritz

COCKTAIL / \$22PP

CHOICE OF...

Classic Margarita
Spicy Margarita
Espresso Martini

MOCKTAIL / \$15PP

CHOICE OF...

Lychee No-Jito
Passionfruit Spritz
Mango Magic



CONTACT

events@thedockmooloolaba.com

(07) 5293 7780

w w w.thedockmooloolaba.com

123 Parkyn Parade, Mooloolaba QLD 4557

