



Functions & Group Bookings



Set A

SOUTHERN FRIED CHICKEN
w sriracha & aioli

SWEET POTATO FRIES
w Persian feta, celery & sea salt

EDAMAME BEANS (V, CGF)
w Asian soy dressing

CAULIFLOWER BEIGNETS (V)
w soubise sauce

ITALIAN STYLE MEAT BALLS (GF)

ASSORTMENT OF STONE-FIRED PIZZAS (V, CGF)
Select three toppings

- Margherita - tomato, basil, buffalo mozzarella
- Kipfler Potato - anchovies, rosemary, onion confit, garlic & tomato chutney
- All meat - chorizo, Pialligo bacon & beef
- H & P - Bungendore smoked ham, caramelised pineapple & buffalo mozzarella
- Dock Special - chicken, garlic prawns, mushrooms, spanish onion, avocado salsa & sweet chilli



Set B

SMOKED CHORIZO & GRILLED HALOUMI (GF)

BAKED SEMOLINA GNOCCHI (V)
with pesto

WAGYU BEEF ON CRISP FLAT BREAD
w hummus

POLENTA CHIPS (V, CGF)
w truffle mayo

CHAR GRILLED OCTOPUS (GF)
w almond mayo

CIDER BATTERED BARRAMUNDI GOUJONS
w nut brown butter



PACKAGES

3 Selections from Set A	\$25 / head
4 Selections from Set A	\$30 / head
5 Selections 3 from Set A & 2 from Set B	\$35 / head
6 Selections 3 from Set A & 3 from Set B	\$40 / head

Function Menu

Served on platters for stand up Courtyard Functions or /
Shared plates for sit down Restaurant, Bar or
Beer Garden Gatherings.



Dock Banquet

Shared Entrée



EDAMAME BEANS (V)
w Asian soy dressing

MEDITERRANEAN PLATE (V, CGF)
w roast heirloom tomatoes, zucchini, hummus, coriander pesto, grated haloumi & crisp corn flat bread

CHAR GRILLED OCTOPUS (GF)
w smoked kipfler potatoes, chorizo & almond mayo

Shared Main

PAN SEARED AUSTRALIAN BARRAMUNDI FILLET (GF)
w nut brown butter mayo, sweet potato & olive salad

BRAISED BEEF CHEEK (CGF)
w carrot & orange puree, kale & XO Crumbs

SOUTHERN FRIED CHICKEN
w sriracha & aioli

SPICED CAULIFLOWER, SPELT & WALNUT SALAD (V, GF)
w roast pumpkin, pumpkin ribbons, cauliflower beignets, pomegranate & soubise sauce

\$45 PER PERSON Minimum 15 people

Extras

DESSERT PLATTER
Soft chocolate w orange cake & salted caramel

12pp

CHEESE PLATTER
Bleu d'Auvergne, Tarago River wash rind, Maffra waxed cheddar, dried & fresh seasonal fruits, quince paste, crackers, house roasted nuts & Alto Crookwell olives

14pp

(V) Vegetarian (G) Gluten Free (CGF) Can Be Gluten Free

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Booking Notes

- The Dock welcomes bookings, however they are not essential. We always leave space for walk-ins.
- A Minimum spend applies to booking out The Courtyard or Restaurant Area for private functions.
- A Minimum spend of \$25 per head on food applies to all bookings 16 people and over.
- Birthday cakes are welcome & we provide plates and napkins at no charge.
- The Courtyard & Restaurant Areas can be decorated for functions.
- The Dock does not take bookings for 18th Birthday Parties.
- All minors must leave the premises by 9pm Sunday to Thursday and 8.30pm Friday and Saturday.
- Minors must be accompanied by a parent or guardian at all times and are not permitted in the Bar Area.
- A 50% Deposit is required to confirm all bookings and food orders.
- The booking name and date can be used as the reference.
- Final numbers are required 3 days before function & will be charged for.

CONTACT US

Please contact Jane for all Function & Group Enquiries.

bookings@thedockkingston.com.au

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DIRECT DEPOSIT DETAILS

The Dock Kingston Pty Ltd

Bank of Queensland

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thedockkingston.com.au

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