

THE PROMENADE
DOCKLANDS

AUTUMN/WINTER MENU 2022



CANAPÉS

Smoked Boudin sausage croquettes, smoked tomato aioli (nf)

Tostada, avocado whip, smoked chorizo, jalapeno verde (vgn option available) (nf)

Wonton crisp, kingfish, sesame, soy & wasabi (df, nf)

Wonton crisp, yellowfin tuna, yuzu, pickled daikon house made chili oil (df)

Smoked cream, fire grilled cherry tomato, cucumber, burnt onion powder, charred sourdough (vg,nf)

Gin cured & smoked Ora King Salmon belly, herb ricotta, cucumber, house made lavosh (nf)

Gougere pastry, ash goats cheese, smoked ham (veg option available) (nf)

Freshly shucked oysters (seasonally sourced) (gf)

Silken tofu, house made chili oil, crispy shallot, green onion & tamari (vgn, df, gf, nf)

Fried seaweed tempura, dashi, wasabi aioli ((vgn, df, nf)

MUSE classic beef sausage roll, Nigella seeds, house made tomato sauce

Smoked chicken wings, spiced aioli & toasted sesame (gf, df)

SKEWERS cooked live over coals

Ginger & lemongrass beef, Cambodian satay sauce (gf, df)

Salt bush lamb or free-range chicken, toum emulsion (gf)

Chef's choice of seasonal seafood/fish skewer (on request) (gf, df, nf)

Australian shitake mushrooms, smoked tare sauce (gf, df, nf, gf)

Yakitori chicken thigh, smoked shallot aioli (gf, df)

Pancetta wrapped king prawn w/ fresh mango & summer tomato salsa (gf, df, nf)

MINI DISH

Chicken karaage, chili oil, fermented honey, black vinegar aioli (df)

Smoked duck friend rice, Szechuan pepper (veg option available)
(gf,df)

8hr smoked free range pulled pork sliders, house bbq sauce, zesty slaw, toasted brioche bun

Shoestring fries, old bay seasoning (gf, vgn, nf, df)

Lobster & prawn roll, fennel, dill, lemon, buttermilk dressing

Korean pork burnt ends bao, kimchi, fresh herbs, chili aioli (fd)

Charred seasonal greens, buckwheat soba, sesame & wasabi dressing
(vgn, df)

Chocolate & walnut brownie, whipped vanilla bean cream (vg)

df | dairy free gf | gluten free nf | nut free vg | vegan





SEATED AUTUMN/WINTER MENU 2022

Served individually plated or shared menu style

ENTRÉE

Smoked Heirloom pumpkin glazed in Dijon and confit garlic, caramelised gnocchi, sage oil, pine nuts. (V)

Salt & pepper calamari, winter peas, dill & grilled lemon aioli

Rocket, walnut & parmesan pesto, house made fettuccini, pangratatto. (V)

Beef & pork meatballs braised in tomato, red peppers & stout, parmesan polenta, charred fresh sourdough.

Harvey bay scallop served on the half shell w/ Nduja & romesco whip. (GF)

Salt baked Jerusalem artichoke, celeriac & almond hummus, toasted nuts & foraged mushrooms. (V, GF)

Ironbark Smoked Borrowdale pork scotch bo ssam, butter lettuce, kimchi & accompaniments.

Hiramasa King fish sashimi, coconut soy & kefir lime cream, shiso.

MAINS

Smoked cauliflower steak, parsnip, parmesan and verjus cream, crispy garlic, cipollini onion. (V, GF)

6hr woodfire cooked saltbush lamb shoulder marinated in Toum & rosemary salt, braised winter greens, pearl cous cous.

Grilled barramundi, braised buckwheat & mushrooms, Jerusalem artichoke & buttermilk cream w/ green oil.

8hr smoked beef short riblet w/ bourbon BBQ sauce, slaw & pickles. (GF)

Ora king salmon roasted & glazed in sweet soy & miso, soba noodle salad, edamame.

Wagyu eye fillet steak w/ mustard & red wine jus, roasted heirloom winter veg & potato galette.

Pinot noir braised Milawa chicken coq au vin, Paris mash, grilled local mushrooms.

Panang chicken curry, coconut & lime cream, basmati & black rice. (V option available) (GF)

DESSERT

Sticky date pudding w/ bourbon butterscotch sauce, Chantilly cream.

Lemon Curd Tart w/ candied lemon & meringue shard.

Flaky apple pie w/ cinnamon & vanilla ice cream.

Warm fudge brownie slice, fresh cream, toasted walnuts.

Coconut & kefir lime panacotta, fresh raspberries. (GF)

Pandan & custard cake, fresh mango.

SIDES

Mixed heirloom Dutch carrots, glazed in smoked garlic honey. (GF)

Locally farmed salad leaves w/ balsamic & Dijon vinaigrette. (GF)

Shoestring fries w/ old bay salt.

Paris mash potato. (GF)

Charred winter greens w/ toasted almonds & grilled lemon. (GF)

Rosemary & duck fat roast potatoes. (GF)

Cast iron grilled cabbage quarters, apple cider vinegar and basil. (GF)

Crisp lettuce dressed in buttermilk vinaigrette with toasted pangrattato and citrus zest.



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PROMENADE
GROSS LOAD LIMIT
TIMBER DECK
PAVED AREAS

THE PROMENADE
DOCKLANDS

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