



THE PROMENADE
DOCKLANDS

COCKTAIL
MENU

HOT CANAPE

Gourmet Sausage Rolls savoury beef in a buttery golden puff pastry, tomato relish (NF)

Beef Burgundy Mini Pie beef, red wine, carrot, onion, garlic, herbs and spices (NF)

Chicken & Leek Mini Pie rich and creamy chicken, leek and white wine

Grilled Chicken Skewers tender marinated Asian-style chicken skewers. (GF)

Garlic Prawn Twists crispy spring rolls with succulent garlic prawns, sweet chilli sauce (NF, DF)

Chicken Gyoza Crispy Chicken gyoza. Vegetarian alternative available (NF, DF)

Mushroom White Wine Arancini crispy, golden creamy mushroom and white wine risotto (V)

Macaroni & Cheese Croquettes golden, crispy croquettes with carbonara cream and bacon (NF, V option available)

Vegetarian Spring Rolls crispy spring rolls served with sweet chilli dipping sauce (V, DF)

Cauliflower Karaage crispy cauliflower florets coated in a delicate batter, sweet chilli Mayo (V, GF, NF, DF)

Prawn tempura fried in authentic crisp Japanese tempura batter, wasabi mayo, nori seasoning (+\$2) (NF)

Wagyu puff crispy wagyu bbq puff pastry, mustard mayo, black tobiko and chive (+\$2) (NF)

Sesame Prawn toast with yuzu mayo and curry leaf (+\$2) (NF)

Potato Pavé layered potato, cream cheese, black tobiko and chives (+\$2) (V, GF, NF)

*Menus are subject to change and ingredients may vary based on seasonality or availability.

V = Vegetarian, GF = Gluten Free, DF = Dairy Free, VG = Vegan, NF = Nut Free

2026 TPD Menu



COLD CANAPE

Pumpkin Tartlet petite shortcrust pastry tartlet filled with pumpkin filling, topped with pepitas (V)

Grilled Chicken Pesto Crostini with tomato and basil (GF option available)

Mixed tomato and bocconcini bruschetta mini mozzarella balls with cherry tomatoes, fresh herbs (V, GF option available)

Smoked Salmon Mousse with citrus gel served on crisp puff pastry (GF option available)

Beetroot and Feta Tartlets caramelised onion with beetroot salsa in savoury tart shell (V, GF, VG option available)

Pumpkin Tartlets creamy pumpkin puree in savoury tart shell and salted pepitas (V, GF, VG option available)

Smoked Salmon Blini savoury pancakes served with premium smoked salmon, lemon-infused crème fraîche, and black caviar and chive (+\$2) (GF option available)

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SWEET CANAPE

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Mini Apple Compote Puffs buttery puff pastry with apple compote and vanilla cream custard (NF, V)

Mini Mixed Berry Coulis Tartlets mini vanilla tart shell w. mixed berry coulis and chantilly cream (NF, V)

Mini Banoffee Tartlets mini sweet tart shell w. rich chocolate sauce, toffee banana caramel and fresh cream (NF, V)

Chocolate Mousse Tartlets mini sweet tart shell with rich chocolate ganache and classic chocolate mousse (NF, V)

Chocolate & Walnut Brownie Bites fudgy chocolate & walnut brownie

Petit Pana Cotta rich and silky pana cotta in your choice of flavour: pistachio, chocolate or mixed

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SUBSTANTIAL CANAPES

From \$8.50 per piece

Brioche Prawn Roll tender prawns and sweet corn in a zingy yuzu mayonnaise dressing in soft toasted brioche bun with fresh slaw (NF)

Beer Battered Fish & Chips beer battered fillets served with hot chips, tartare & lemon wedge (NF, DF)

Salt & Pepper Calamari lightly battered calamari served with green salad or fries, aioli (NF, DF)

Cheeseburger Slider grilled beef burger with cheese served on a soft brioche bun (NF, GF, DF option available)

Fried Chicken Slider juicy fried chicken, lettuce, house made special sauce in mini brioche bun (NF)

TPD Fried Chicken crispy and juicy southern style fried chicken with chipotle sauce (NF, DF)

Mini Pizza with house made sauce and choice of topping: triple fromage or pepperoni (NF, V option available)

Grilled Teriyaki Chicken with rice and seasonal greens (+\$2) (NF)

Cassarecce Pasta bowls with your choice of house made topping: napoli or beef ragu (+\$2) (V, GF, VG options available)

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GRAZING

A beautifully styled, decadent spread, perfect to add on to any event from birthdays, corporate networking to weddings.

Assortment of charcuterie meats, cheeses, deli crackers, fresh seasonal fruits, dips, focaccia and accompaniments.

1m Grazing Table

Serves up to 30pax | \$850

2m Grazing Table

Serves up to 60pax | \$1450

3m Grazing Table

Serves up to 100pax | \$2150

4m Grazing Table

Serves up to 150pax | \$2850

Choose up to four menu options for your hot food platters

CONTACT

Enquire about your next corporate, private or celebration event today with The Promenade Docklands.

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