



DOCKSIDE

ENTRÉES

Seafood chowder with fino sherry, sweetcorn, crayfish oil & sourdough toast

Bresaola, pickled veg, truffled honey, chevre, parmesan crisp, rye & walnuts

Braised duck, ancient grains, peas, cranberries, mango gel, raspberry dressing

Mushroom, truffle & walnut pate, beetroot & horopito relish, sourdough toast

MAINS

Medium rare Angus sirloin, potato gratin, broccolini, bacon jam, brandy & peppercorn sauce

Market fish with makrut lime & coconut crust, green beans & bok choy, roasted sesame dressing

Twice-cooked pork belly, cashew nahm jim, pickled beetroot, apple caramel, ginger mayo

Sweetcorn & parmesan risotto, cherry tomatoes, pine nuts, fried basil & extra virgin olive oil

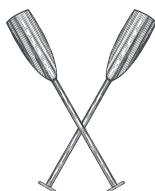
DESSERTS

Baileys cheesecake with mocha glaze, blackcurrant gel & vanilla yoghurt, mascarpone

Pavlova with strawberries & cream, meringues, berry coulis, lemon curd, rosewater jelly

Coconut cake, coconut mousse, passionfruit & ginger sorbet, pineapple, kiwi, mango gel

Over the Moon triple cream Brie with grapes, quince paste, sesame lavosh & walnut bread



THANK YOU

Three Course Set Menu

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