



# DOCKSIDE

## ENTRÉES

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

Bresaola, chevre, parmesan crisp, house pickles, truffled honey, rye & walnuts

Smoked salmon & horseradish pate, beetroot & horopito relish, sourdough toast

Pea & parmesan risotto, preserved lemon, virgin olive oil & snow pea tendrils

## MAINS

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Medium rare aged sirloin steak, potato mash, Brussels sprouts, bacon jam, Paris butter

Baked line-caught market fish with nori crust, broccolini, kale, shiitake, sesame dressing

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

Pumpkin, mushroom & spinach lasagne served with broccolini, shiitake & almond crème

## DESSERTS

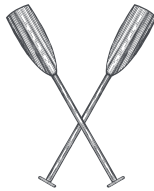
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Pavlova with raspberry coulis & cream, lemon curd, orange blossom jelly, meringues

Flourless chocolate torte, benson caramel, mascarpone, cherries & salted caramel corn

Orange & mango vegan crème brulee, whipped coconut, preserved peach, coconut rough

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



# THANK YOU

*Three Course Set Menu*

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