



# DOCKSIDE

## ENTRÉES

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

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

Confit duck salad, ancient grains, peas, almonds & cranberries, citrus dressing

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

## MAINS

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Medium rare aged sirloin steak, potato gratin, broccolini, bacon jam, café de Paris butter

Market fish, makrut lime & coconut crust, broccolini, green beans, shiitake, coconut caramel

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

Pea & parmesan risotto, preserved lemon, cherry tomatoes, extra virgin olive oil & pea tendrils

## DESSERTS

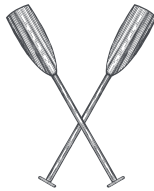
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Baileys cheesecake with mocha glaze, blackcurrant gel & vanilla yoghurt, mascarpone

Pavlova, strawberries & cream, meringues, raspberry coulis, lemon curd, rosewater jelly

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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