



# DOCKSIDE

## ENTRÉES

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

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

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

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

## MAINS

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

Free range pork belly chicharrones, cashew nahm jim, pickled ginger mayo, apple caramel

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

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

## DESSERTS

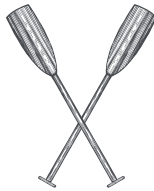
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Baileys cheesecake with mocha glaze, blackcurrant gel & vanilla yoghurt, mascarpone

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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