



DEEP WATER WHARF

Creation of Queen's Wharf - initially known as Deep Water Wharf - started in 1861. It was the centre of Wellington's thriving sea trade from the 1880s to the 1930s, exporting meat, cheese, apples and pears, coal, wool, tallow and flax. By 1900 Queens Wharf had been extended, widened, strengthened, cross-braced, extended and widened again and again with more storage sheds built. Hydraulic cranes made light of cargo that had previously strained ship's cargo gear. But by the 1980's it was an empty waterfront used mainly by fishermen. Lambton Harbour Management began redevelopment of the waterfront in 1989, with conversion of Shed 3 into Dockside restaurant, one of it's first tasks.

*We have a Plant Based menu!
please ask your wait staff*

FUNCTIONS

Set menus \$59/\$75

Available for groups from 12 - 200 persons

Enquire about our private dining options
manager@docksidenz.com

WEDDINGS

Make an appointment with our in house wedding planner, Paige, who will show you around our venue and help you every step of the way to create the wedding of your dreams
weddings@docksidenz.com

DEGUSTATION

**Tasting menu \$99
with matching wines \$139**

Created by Head Chef Marie Penny

STARTERS

Oysters:

natural with pink onions or tempura with wasabi yoghurt | mp

Handmade crab wontons

served with coconut caramel sauce | 19

Truffled macaroni cheese croquettes,

with truffle salt | 13

Mussels steamed in coconut milk,

with lemongrass, galangal & turmeric | 19

SHARING BOARDS

Antipasto with prosciutto & bresaola,

Sicilian olives, artichoke pesto, arancini, focaccia | 33

Loaded hummus & Turkish bread,

quinoa, pumpkin & feta falafels with balaboosta sauce | 31

Chicken liver parfait, aged cheddar,

cornichons, beetroot relish, pink onions, baguette | 32

ENTRÉES

Seafood chowder with fino sherry,

sweetcorn, potato, crayfish oil & sourdough toast | 19

Bresaola (cured beef), pear, pickled veg,

truffled honey, chevre, parmesan, rye & walnuts | 19

Seared scallops & fried calamari,

togarashi mayo, lychee, citrus oil, micro shiso | 25

Sweetcorn & parmesan risotto,

cherry tomatoes, pine nuts, fried basil, virgin olive oil | 18

Braised duck salad with ancient grains,

peas, mango gel, radicchio, raspberry dressing | 23

Mushroom, truffle & walnut pate,

truffle oil, beetroot & horopito relish, sourdough toast | 17

50g or 100g West Coast whitebait fritter

served with lemon, aioli & micro greens | 25/48

MAINS

Beer battered or crumbed fish & chips, house slaw
add: 3 crumbed prawns | 12 add: 3 tempura oysters | mp

Roasted duck breast & confit leg, cherry demi-glace,
pickled plum, hoisin, orange kumara puree, almond crème | 45

Twice-cooked pork belly, cashew nahm jim,
pickled beetroot, pickled ginger mayo, apple caramel | 34

Sous-vide Angus fillet & braised beef cheek,
smoky eggplant puree, pesto, roasted peppers & zucchini | 45

Market fish with makrut lime & coconut crust,
beans & bok choy, micro coriander, sesame dressing | mp

Grilled venison cutlet, blackcurrant jus,
roasted carrot, braised puy lentils with bacon | 39

Roasted Akaroa salmon, baby potatoes,
broccolini, salsa verde, cherry tomatoes, hollandaise | 37

Handmade chevre ravioli, Opaki manchego,
almond butter, broccolini, preserved lemon & currants | 34

DESSERTS

Coconut cake, passionfruit & ginger sorbet,
coconut cream mousse, pineapple, kiwifruit, mango gel | 18

Pavlova with strawberries & cream,
berry coulis, meringues, lemon curd, rosewater jelly | 18

Flourless chocolate torte,
chocolate caramel, raspberries & salted caramel corn | 19

Banana crepe with golden rum caramel,
rum & raisin gelato, vanilla mascarpone & walnut praline | 19

Baileys cheesecake with mocha glaze,
mascarpone, blueberries, blackcurrant gel & vanilla yoghurt | 19

Orange & mango vegan crème brûlée,
whipped coconut cream, preserved peach, coconut rough | 18

SIDES

Sourdough roll with butter | 4.5

Broccolini & green beans | 12

Cauliflower & parmesan gratin | 11

Thick-cut chips, tomato sauce & aioli | 10

Baby potatoes, roasted with garlic & rosemary | 10

Heirloom tomatoes, nectarine, raspberry dressing | 12

Baby cos, radish & mint, buttermilk ranch | 10

Slaw with parsley, parmesan, lemon dressing | 9

LOCAL CHEESES

*Walnut bread, sesame lavosh, grapes & quince
per cheese | 17 or any three | 48*

Over the Moon Triple Cream Brie, cow's milk

Over the Moon *Galactic Gold Washed Rind*, cow's milk

Clevedon Buffalo Co. Gouda, buffalo milk

Kingsmeade *Opaki Manchego*, ewe's milk

Kāpiti *Kikorangi Triple Cream Blue*, cow's milk

Cartwheel Creamery *Blue Rhapsody Blue*, cow's milk