



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 MENUS

**5 - 7 courses \$109-\$129
with matching wines \$149-\$199**

Created by Head Chef Marie Penny

STARTERS

Oysters:

natural with pink onions or tempura with wasabi yoghurt | mp

Spicy vegetable wontons

served with Thai coconut caramel sauce | 19

Truffled macaroni cheese croquettes,

with truffle salt | 13

Mussels steamed in coconut milk,

with lemongrass, galangal & turmeric | 19

SHARING BOARDS

Prosciutto: bresaola, roasted peppers,

Sicilian olives, artichoke pesto, arancini, focaccia | 35

Balaboosta: loaded hummus & Turkish bread,

quinoa, pumpkin & feta falafels with spicy yoghurt sauce | 33

Ploughman: chicken liver parfait, cornichons,

beetroot relish, aged cheddar, pink onions, baguette | 34

ENTRÉES

Seafood chowder with fino sherry,

sweetcorn, potato, crayfish oil & sourdough toast | 19

Bresaola (cured beef), pickled veg,

truffled honey, chevre, parmesan, rye & walnuts | 20.5

Pea & parmesan risotto, Brussels sprouts,

feta, pumpkin seeds, cherry tomatoes, pea tendrils | 18

Seared scallops & fried calamari,

togarashi mayo, lychee, virgin olive oil, radishes | 25.5

Confit duck with grains, cranberries,

peas, spring onions, pickled red cabbage & hoisin | 23

Mushroom, truffle & walnut pate,

beetroot & horopito relish, truffle oil, sourdough toast | 18

50g or 100g West Coast whitebait fritter

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

MAINS

Beer battered or crumbed fish & chips, house slaw
your choice of our freshly caught fish
add: 3 crumbed prawns | 12 add: 3 tempura oysters | mp | 32/37

Roasted duck breast & confit leg, cherry demi-glace,
yams, Brussels sprouts, parsnip puree, pickled plum | 45

Twice-cooked pork belly, cashew nahm jim,
orange kumara, pickled beetroot, ginger mayo, apple caramel | 35

Line-caught fish with makrut lime & coconut crust,
beans & bok choy, micro coriander, Thai coconut caramel | 36/41

Lamb cutlet roasted with rosemary,
braised lamb shoulder pie, potato rosti, peas, salsa verde | 39.5

Pan-roasted Akaroa salmon fillet,
baby potatoes, broccolini, brandy & peppercorn sauce | 37.5

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

DESSERTS

Dark chocolate torte, candied orange,
mascarpone, benson caramel & salted caramel corn | 19

Apple pie with Anzac crumble,
vanilla gelato, crème anglaise & white chocolate | 18

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

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

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

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

SIDES

Bread roll with butter | 4.5

Steamed broccolini & green beans | 12

Brussels sprouts sautéed with bacon | 12

Cauliflower & parmesan gratin | 12

Roasted yams with balsamic glaze | 12

Baby potatoes sautéed with garlic & rosemary | 10

Thick-cut chips, tomato sauce & aioli | 10

Baby cos, radish & mint salad, buttermilk ranch | 10

House slaw, parsley, parmesan & lemon dressing | 9

LOCAL CHEESES

*Walnut bread, sesame lavash, grapes & quince
per cheese | 18 or any three | 48*

Over the Moon Triple Cream Brie, cow's milk

Kingsmeade Opaki Manchego, ewe's milk

Linkwater aged Cheddar, cow's milk

Kāpiti Kikorangi Triple Cream Blue, cow's milk

Cartwheel Creamery Blue Rhapsody Blue, cow's milk