



## **PADDY THE WANDERER**

Of all the tales about Queens Wharf the story of Paddy the Wanderer is perhaps the most remarkable. He was an Airedale Terrier who lived on the wharf during the 1930s and was everybody's friend. But it wasn't just the local matters that interested him for as well as taxi rides around Wellington he traveled by sea as far as Australia. Always up with the play he even took a flight in an open bi-plane - an unusual occurrence for those days. There is a memorial to him near the entrance to the wharf and a dog-sized replica in the Museum.

*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**

<b>Oysters:</b> natural with pink onions or tempura with wasabi yoghurt	mp
<b>Handmade crab wontons</b> served with coconut caramel sauce	19
<b>Truffled macaroni cheese croquettes,</b> with truffle salt	13
<b>Mussels steamed in coconut milk,</b> with lemongrass, galangal & turmeric	19

## **SHARING BOARDS**

<b>Prosciutto: Bresaola, roasted peppers,</b> Sicilian olives, artichoke pesto, arancini, focaccia	33
<b>Balaboosta: Loaded hummus &amp; Turkish bread,</b> quinoa, pumpkin & feta falafels with spicy yoghurt sauce	31
<b>Ploughman: Chicken liver parfait, cornichons,</b> beetroot relish, aged cheddar, pink onions, baguette	32

## **ENTRÉES**

<b>Seafood chowder with fino sherry,</b> sweetcorn, potato, crayfish oil & sourdough toast	19
<b>Bresaola (cured beef), pear, pickled veg,</b> truffled honey, chevre, parmesan, rye & walnuts	19
<b>Seared scallops &amp; fried calamari,</b> togarashi mayo, lychee, virgin olive oil, radishes	25
<b>Pea risotto, Brussels sprouts,</b> feta, pumpkin seeds & cherry tomatoes	18
<b>Confit duck with grains, cranberries,</b> cashews, beans, spring onions & hoisin sauce	23
<b>Mushroom, truffle &amp; walnut pate,</b> beetroot & horopito relish, truffle oil, sourdough toast	17
<b>50g or 100g West Coast whitebait fritter</b> served with lemon, aioli & 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

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**Roasted duck breast & confit leg, cherry demi-glace,**

pickled plum, hoisin, orange kumara puree, almond crème | 45

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**Twice-cooked pork belly, cashew nahm jim,**

pickled beetroot, pickled ginger mayo, apple caramel | 34

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**Sous-vide Angus fillet & braised beef cheek,**

parsnip, Brussels, bacon jam, brandy & peppercorn sauce | 45

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**Line-caught fish with makrut lime & coconut crust,**

beans & bok choy, micro coriander, sesame dressing | mp

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**Lamb cutlet, shepherd's pie,**

pea puree, roasted carrot, babaganoush, harissa sauce | 39

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**Grilled Akaroa salmon, baby potatoes,**

broccolini, salsa verde, cherry tomatoes, sauce hollandaise | 37

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**Handmade chevre ravioli, Opaki manchego,**

almond butter, broccolini, preserved lemon & currants | 34

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## DESSERTS

**Dark chocolate torte, candied orange,**

mascarpone, benson caramel & salted caramel corn | 19

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**Coconut cake, passionfruit & ginger sorbet,**

whipped coconut, pineapple, kiwifruit, mango gel | 18

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**Pavlova with raspberry coulis & cream,**

raspberry meringues, lemon curd, rosewater jelly | 18

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**Banana crepe with golden rum caramel,**

rum & raisin gelato, mascarpone & walnut praline | 19

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**Baileys cheesecake with mocha glaze,**

mascarpone, blackcurrant gel & vanilla yoghurt | 19

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**Apple pie with Anzac crumble,**

vanilla gelato, crème anglaise & white chocolate | 18

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## SIDES

Bread roll with butter | 4.5

Steamed broccolini & green beans | 12

Brussels sprouts with sautéed bacon | 12

Cauliflower & parmesan gratin | 11

Baby potatoes, sautéed with garlic & rosemary | 10

Thick-cut chips, tomato sauce & aioli | 10

Spicy polenta fries, soy milk aioli | 12

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

House slaw, 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

**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