



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

Crumbed green olives, kawakawa hummus,

quinoa & feta falafels with balaboosta & Turkish bread | 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 (dry-cured beef), pear, pickled veg,

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

Seared scallops, fried calamari,

togarashi mayo, lychee, micro coriander | 25

Spring pea & parmesan risotto,

preserved lemon, virgin olive oil & pea tendrils | 18

Warm salad of confit duck, ancient grains,

almonds & currants, pickled carrot, citrus dressing | 23

Mushroom & walnut pate,

truffle oil, beetroot 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 | 32

Confit & roasted duck, cherry demi-glace,
pickled plum, hoisin, orange kumara, almond crème | 45

Twice-cooked pork belly, tempura soft shell crab,
cashew nahm jim, pickled ginger mayo, apple caramel | 34

Sous-vide Angus fillet & braised beef cheek,
gnocchi, baby veg, parsnip puree, café de Paris butter | 45

Baked line-caught market fish with nori crust,
broccolini, kale, shiitake & roasted sesame dressing | mp

Hot smoked Akaroa salmon, potato gratin,
asparagus, slow roasted tomato & sauce hollandaise | 37

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

DESSERTS

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

Double chocolate & hazelnut bavaois,
chocolate caramel rocher & salted caramel corn | 19

Banana crepe with golden rum caramel,
rum & raisin gelato, mascarpone & spiced walnuts | 19

Pavlova with strawberries & cream,
raspberry textures, lemon curd, rosewater jelly | 18

Baileys cheesecake with mocha glaze,
charcoal sorbet, blackcurrant gel & vanilla yoghurt | 19

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

SIDES

Sourdough roll with butter | 4.5

Asparagus, sauce hollandaise | 12

Broccolini with roasted almonds | 12

Cauliflower & parmesan gratin | 11

Chips, tomato sauce & aioli | 10

Spicy polenta fries, soy milk aioli | 12

Baby cos, radish & mint, buttermilk ranch | 10

House slaw, 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

Kāpiti Kikorangi Triple Cream Blue
cow's milk

Clevedon Buffalo Co. Gouda
buffalo milk