



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

Twice-baked crab soufflé,

with crayfish bisque, crème fraiche & chives | 25

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 duck leg & roasted duck breast,
cherry demi-glace, 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

Roasted lamb rump with horopito rub,
carrot schnitzel, harissa, crushed peas, Greek yoghurt | 36

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

DESSERTS

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

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

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

Flourless chocolate torte, cherries,
benson caramel, mascarpone, salted caramel corn | 18

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

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

SIDES

Sourdough roll with butter | 4.5

Sautéed Brussels sprouts with bacon | 12

Broccolini with roasted almonds | 12

Cauliflower & parmesan gratin | 11

Chips, tomato sauce & aioli | 10

Roasted yams, balsamic dressing | 12

Baby cos, radish & mint, buttermilk ranch | 10

House slaw, parmesan, lemon dressing | 9

LOCAL CHEESES

Walnut bread, sesame lavash, 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