



DOCKSIDE

ENTRÉES

Seafood chowder with sherry & sweetcorn, crayfish oil & sourdough toast

Bresaola, pickled veg, truffled honey, chevre, parmesan crisp, rye & walnuts

West Coast whitebait fritter served with aioli, lemon & micro salad greens

Warm salad of confit duck, ancient grains, orange, almond & pomegranate

Mushroom, truffle & walnut pate, beetroot & horopito relish, sourdough toast

MAINS

250g premium Wakanui sirloin, potato mash, broccolini, bacon jam, brandy & peppercorn sauce

Lamb rack roasted with oregano & thyme, yorkie, baby potatoes, broccolini & cherry demi-glace

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

Twice-cooked pork belly, crumbed prawn, cashew nahm jim, pickled ginger mayo, apple caramel

Pumpkin, cranberry & cashew loaf with yorkie, baby potatoes, broccolini, balsamic onion gravy

DESSERTS

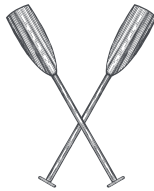
Baileys cheesecake with mocha glaze, blackcurrant gel & vanilla yoghurt, mascarpone

Pavlova, strawberries & cream, meringues, raspberry coulis, lemon curd, rosewater jelly

French apple pie with Anzac crumble, white chocolate, crème anglaise & vanilla gelato

Orange & mango vegan crème brulee, whipped coconut, preserved peach, raspberry textures

Over the Moon triple cream Brie with grapes, quince paste, sesame lavosh & walnut bread



THANK YOU

Three Course Christmas Set Menu

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