

# DOCKSIDE

## PREMIUM TASTING MENU

*Created by Head Chef Marie Penny*



**West Coast whitebait fritter with lemon & aioli**

*Pol Roger, NV, Champagne, France 75ml*

---

**Bresaola & chevre, truffled honey, blushing pear, pickled veg, parmesan, rye & walnuts**

*Matawhero 'Irwin' Chardonnay, 2018, Gisborne 75ml*

---

**Smoked salmon & spring pea risotto with parmesan, preserved lemon & pea tendrils**

*Cloudy Bay Sauvignon Blanc, 2020, Marlborough 75ml*

---

**Braised duck with cashew nahm jim, beans & bok choy, mango gel**

*Matawhero 'Church House' Malbec, 2018, Gisborne 100ml*

---

**Roasted lamb cutlet with braised lamb pie, potato rosti, spring peas & salsa verde**

*The Hay Paddock Syrah, 2010, Waiheke Island 100ml*

---

**Kapiti Kikorangi Blue, Over the Moon Brie & Kingsmeade Manchego, walnut bread**

*Man O'War 'Bordeaux-style blend', 2012, Waiheke Island 75ml*

---

**Palate cleanser:** passionfruit & ginger sorbet, mango gel & fresh pineapple

---

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

*Zephyr Noble Riesling, 2018, Marlborough 50ml*

---



**THANK YOU**

*7 Course Degustation Menu*

WWW.DOCKSIDENZ.COM DINE@DOCKSIDENZ.COM

SHED 3 QUEENS WHARF, WELLINGTON

(04) 499 9900

---