

DOCKSIDE

TASTING MENU

Created by Head Chef Marie Penny



West Coast whitebait fritter with lemon & aioli

Santa Margherita Prosecco D.O.C.G., N.V., Italy 75mL

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

Mount Brown Pinot Gris, 2019, Waipara Valley 75mL

Confit duck with grains, dried cranberries, cashews, beans, spring onions & hoisin sauce

Matawhero 'Church Road' Malbec, 2018, Gisborne 75mL

Roasted lamb cutlet, shepherd's pie, roasted carrot, babaganoush, pea puree & harissa

Flying Sheep by Osawa Merlot Cabernet Sauvignon, 2016, Hawkes Bay 100mL

Palate cleanser : Passionfruit & ginger sorbet with mango gel & fresh pineapple

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

Mondillo 'Nina' Late Harvest Riesling, 2020, Central Otago 50mL

DOCKSIDE

7 COURSE 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

Akaroa salmon rillettes crepe, crème fraiche, chives, smoked salmon, pickled beetroot

Cloudy Bay Sauvignon Blanc, 2020, Marlborough 75mL

Confit duck with grains, cranberries, cashews, beans, spring onions & hoisin sauce

Matawhero 'Church House' Malbec, 2018, Gisborne 100mL

Roasted lamb cutlet, shepherd's pie, roasted carrot, babaganoush, pea puree & harissa

The Hay Paddock Syrah, 2010, Waiheke Island 100mL

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

Geoff Merrill Reserve Cabernet Sauvignon, 2012, McLaren Vale, Australia 75mL

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

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

Mondillo 'Nina' Late Harvest Riesling, 2020, Central Otago 75mL
