



DOCKSIDE

PLANT BASED MENU

ENTRÉES

Mushroom, truffle & walnut pate, beetroot & horopito relish, toasted sourdough		17
Housemade hummus, pine nuts, cherry tomatoes & fresh basil, with Turkish bread		16
Ancient grains with peas, pickled beets, dried cranberries, radicchio, raspberry dressing		17

MAINS

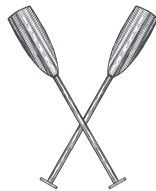
Tempura tofish & chips, soy milk aioli, tomato sauce, baby cos, radish & mint with lemon dressing		32
Pumpkin, mushroom & spinach lasagne served with broccolini, shiitake mushrooms & almond crème		29
Dirty burger: soy patty, bbq mushrooms, Angel cheddar, pickled cabbage, gherkins, soy milk aioli, with chips		27
Sweetcorn & Angel parmesan, cherry tomatoes, pine nuts, fried basil, virgin olive oil		18/32

SIDES

Sourdough roll with olive oil		4.5
Broccolini & green beans		12
Thick cut chips, tomato sauce		10
Spicy polenta fries, soy milk aioli		12
Baby potatoes roasted with garlic & rosemary		10
Heirloom tomatoes, nectarine, raspberry dressing		12
Baby cos, radish & mint, lemon dressing		10

DESSERTS

Orange & mango crème brûlée, whipped coconut, peach, coconut rough		18
Coconut milk & chia panna cotta, raspberry coulis, strawberries, walnut brittle		17
Double chocolate brownie, passionfruit & ginger sorbet, apple caramel		18



THANK YOU

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