

DOCKSIDE

TASTING MENU

Created by Head Chef Marie Penny



Fish & chips with lemon & tarragon tartare

Santa Margherita Prosecco DOCG NV, Italy

Scallops & calamari, togarashi mayo, lychee, coriander, squid ink

Chard Farm Closeburn Chardonnay 17, Central Otago

Bresaola, house pickled veg, truffled honey, chevre, rye & walnuts

Luna Pinot Gris 18, Martinborough

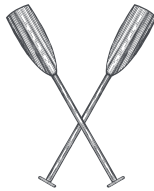
Palate cleanser : Passionfruit & ginger sorbet

Confit duck leg & roasted duck breast, pinot jus, beetroot textures, almond crème

Mondillo Pinot Noir 15, Lowburn, Central Otago

Soft coconut cake & mousse, kiwifruit, pineapple, mango, vanilla gelato

Joiy Sparkling Riesling NV, Wellington



THANK YOU

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