



DOCKSIDE

ENTRÉES

Handmade gnocchi with smoked salmon, sour cream & chives, peas, preserved lemon

Bresaola (cured beef) chevre, pickled veg, truffled honey, parmesan, pear, rye & walnuts

Seafood chowder with sweetcorn, potato, fino sherry, crayfish oil & toasted sourdough

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

MAINS

Medium rare Wakanui sirloin, potato rosti, broccolini, onion jam, brandy & peppercorn sauce

Line-caught market fish with lime & coconut crust, beans & bok choy, Thai coconut caramel

Pork belly, cashew nahm jim, orange kumara, beetroot, pickled ginger mayo, apple butter

Pea & parmesan risotto, fresh mozzarella, preserved lemon, pine nuts, virgin olive oil, pea tendrils

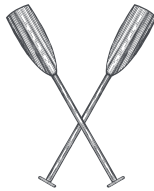
DESSERTS

Pavlova, rhubarb & strawberry compote, cream, raspberry, meringues, lemon curd, rose jelly

French apple pie served with Anzac crumble, housemade crème anglaise & vanilla bean gelato

Tiramisu with espresso, chocolate & marsala, candied orange, blackcurrant gel, vanilla yoghurt

Over the Moon Triple Cream Brie with walnut bread, sesame lavosh, grapes & quince paste



THANK YOU

Three Course Set Menu

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