



DOCKSIDE

ENTRÉES

Fried salt & pepper calamari, lime mayo & Thai salad with sesame & sweet chilli dressing

Pastrami with chevre, pickled veg, truffle honey, parmesan, blushing pear, rye & walnuts

Pea & parmesan risotto, fresh mozzarella, new season asparagus, olive oil, pea tendrils

Mushroom, truffle & walnut pate served with beetroot relish, truffle oil & sourdough toast

MAINS

Medium rare Angus sirloin steak, baby potatoes, broccolini & brandy & peppercorn sauce

Grilled Akaroa salmon with pea risotto, pistachio salsa verde, preserved lemon gremolata

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

Fried halloumi, goddess dressing, carrots, chickpeas, wild rocket, quinoa & dried cranberries

DESSERTS

Chocolate & berry moussecake, coconut yoghurt, raspberry textures, salted caramel corn

Preserved peach & Anzac biscuit crumble, custard, Kapiti plum ice cream & white chocolate

Chilled coconut & lime rice pudding, tropical fruits, mango gel, passionfruit & ginger sorbet

Over the Moon triple cream Brie with quince paste, grapes, crackers, walnut & honey bread

Created by Executive Chef Marie Penny
