

DOCKSIDE

PREMIUM TASTING MENU

Created by Head Chef Marie Penny



West Coast whitebait fritter with lemon & aioli

GH Mumm, NV, Champagne, France 75ml

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

Matawhero 'Irwin' Chardonnay, 2019, Gisborne 75ml

Brussels sprouts with pancetta, pumpkin, puy lentils, cranberries, saffron & orange dressing

Fickle Mistress Pinot Noir Rose 2021, Marlborough 75ml

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

Cloudy Bay Sauvignon Blanc, 2020, Marlborough 100ml

Roasted duck breast & confit leg, puy lentils with bacon & savoy, pumpkin puree, plum sauce

Mondillo Pinot Noir, 2018, Central Otago 100ml

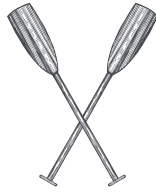
Kapiti Kikorangi Blue, Over the Moon Triple Cream Brie & Kingsmeade Manchego

Man O'War 'Bordeaux-style blend', 2018, Waiheke Island 75ml

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

Flourless chocolate torte, marscarpone, plum & crème fraiche ice cream & walnut praline

El Candado Pedro Ximenez Sherry 75ml



THANK YOU

7 Course Degustation Menu

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