

DOCKSIDE

PREMIUM TASTING MENU

Created by Head Chef Marie Penny



West Coast whitebait fritter with lemon & aioli

GH Mumm, NV, Champagne, France 75ml

Pork belly chicharrones, cashew nahm jim, pickled ginger mayo, apple caramel

Matawhero 'Irwin' Chardonnay, 2019, Gisborne 75ml

Brussels sprouts with 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, 2021, Marlborough 100ml

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

Mondillo Pinot Noir, 2019, Central Otago 100ml

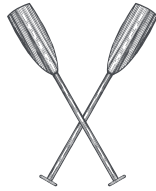
Kapiti Kikorangi Blue, Over the Moon Triple Cream Brie & Kingsmeade Manchego

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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