

DOCKSIDE

PREMIUM TASTING MENU

Created by Executive Chef Marie Penny



West Coast whitebait fritter served with lemon, aioli & micro greens

Deutz Prestige, NV, Marlborough 100ml

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

Matawhero 'Irwin' Chardonnay, 2017, Gisborne, 75ml

Snapper & prawn raviolo, Thai coconut caramel, pawpaw salad, micro coriander

Rippon Gewurztraminer 2020, Central Otago, 75ml

Cauliflower cheese souffle, blue cheese fondue, quince paste

'Picnic' by Two Paddocks Riesling, 2022, Central Otago, 75ml

Free range pork belly, cashew nahm jim, orange kumara, apple caramel, pickled ginger mayo

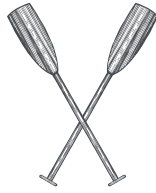
Matawhero 'Church House' Chenin Blanc, 2021, Gisborne, 100ml

Lamb cutlet with cherry demi-glace, potato dauphinoise, broccolini, truffle emulsion

Dogpoint Pinot Noir, 2020, Marlborough, 100ml

Crème brulee, preserved peach, raspberry, mascarpone

De Bortoli Noble One Botrytis Semillon, 2019, NSW, Australia, 50ml



THANK YOU

7 Course Degustation Menu

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