



# DOCKSIDE

## PREMIUM TASTING MENU

*Created by Executive Chef Marie Penny*

Salmon rillettes on sourdough with taramasalata, caviar & radish  
*Rippon Gewurtzraminer, Central Otago, 2022, 75ml*

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Chilled prawns with spiced cocktail sauce, furikake & avocado  
*Waipara Hills 'Waipara Valley' Riesling, Waipara, 2022, 75ml*

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Bresaola, chevre, pickled veg, truffled honey, parmesan, pear, rye & walnuts  
*Matawhero 'Irwin' Chardonnay, Gisborne, 2021, 75ml*

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Pork belly with shiitake, edamame, sesame & soy, micro coriander  
*Penfolds Riesling, Eden Valley, Australia, 2022, 75ml*

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Handmade pumpkin gnocchi, fried halloumi, sage butter, preserved lemon & quinoa  
*Santa Margherita Pinot Grigio, Valdadige, Italy, 2022, 75ml*

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Duck breast, orange kumara, cashew nahm jim, hoisin & plum  
*Dogpoint Pinot Noir, Marlborough, 2021, 100ml*

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Lemon Bombe Alaska with passionfruit gelato, mango gel  
*De Bortoli 'Noble One', NSW, Australia, 2020, 50ml*

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