

# DOCKSIDE

## PREMIUM TASTING MENU

*Created by Executive Chef Marie Penny*



**Roast duck spring roll, mandarin sauce, hoisin aioli, radishes**  
**'Picnic' by Two Paddocks Riesling, Central Otago, 2022 75ml**

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

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**Scallops, curried cauliflower, popcorn capers, almonds, parsley, poached sultanas**  
**Pask 'Declaration' Chardonnay, Hawkes Bay, 2020 75ml**

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**Grilled Akaroa salmon, potato puree, fennel, lemon curd, chive split cream**  
**Rockburn Pinot Gris, Central Otago, 2021 100ml**

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**Free range pork belly, cashew nahm jim, apple caramel, pickled ginger mayo, crackling**  
**Rippon Gewurztraminer, Central Otago, 2022 100ml**

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**Grilled venison, French lentils with bacon, savoy, pumpkin puree, cherry demi-glace**  
**Two Degrees Pinot Noir, Central Otago, 2021 100ml**

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**Basque cheesecake, preserved peach, plum ice cream, bitter chocolate & walnuts**  
**El Candado Pedro Ximenez NV Sherry, Spain 50ml**

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