DOCKSIDE

PREMIUM TASTING MENU

Created by Executive Chef Marie Penny



Sna	apper ceviche with chilli, lime & coconut milk, chilled prawns, baby cos Deutz Prestige, NV, Marlborough, 100ml
	West Coast whitebait fritter, lemon, micro greens & aioli Cloudy Bay Sauvignon Blanc, 2022, Marlborough, 75ml
Bres	aola, pickled veg, truffled honey, chevre, parmesan, pear, rye & walnuts Matawhero 'Irwin' Chardonnay, 2017, Gisborne, 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, apple caramel, pickled ginger mayo Matawhero 'Church House' Chenin Blanc, 2021, Gisborne, 100ml
Roasted I	lamb cutlet, pistachio salsa, baby carrots, kale, garlic yoghurt, pomegranate Dogpoint Pinot Noir, 2020, Marlborough, 100ml
Ch	illed coconut rice pudding, tropical fruits, passionfruit & ginger sorbet Zephyr Noble Riesling, 2018, Marlborough, 50ml
