



DOCKSIDE

valentine's day

ENTRÉES

Chilled prawns & market fish ceviche with spring onions, ginger, lime & coconut, baby cos

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

Handmade gnocchi with smoked salmon, sour cream & chives, baby peas, preserved lemon

Confit duck salad with ancient grains, baby peas, pomegranate, saffron & orange dressing

Mushroom, truffle & walnut pate, beetroot & horopito relish, truffle oil, toasted sourdough

MAINS

Lamb rack roasted with thyme & oregano, potato rosti, broccolini, onion jam & pickled peppers

Akaroa salmon, broccolini, baby potatoes, cherry tomatoes, salsa verde & hollandaise sauce

Pork belly, cashew nahm jim, orange kumara, pickled beetroot, ginger mayo, apple caramel

Market fish with makrut lime & coconut crust, beans & bok choy, coriander, Thai coconut sauce

Heirloom tomato & parmesan risotto, fresh mozzarella, zucchini, cherry tomatoes, basil pesto

DESSERTS

Pavlova with strawberries & cream, raspberry coulis, meringues, lemon curd, rosewater jelly

Soft coconut cake, whipped coconut, pineapple, kiwifruit, mango, passionfruit & ginger sorbet

Baileys cheesecake with mocha glaze, candied orange, mascarpone, blackcurrant & yoghurt

Orange & mango vegan crème brulee, whipped coconut, raspberries, peach, coconut rough

Over the Moon Triple Cream Brie with walnut bread, sesame lavosh, grapes & quince paste

STARTERS

Oysters: natural with pink onions or tempura with pickled ginger mayo | mp

Mussels steamed in coconut milk with lemongrass, galangal & turmeric | 19

SHARING BOARDS

Prosciutto: bresaola, peppers, Sicilian olives, artichoke pesto, arancini, focaccia | 35

Balaboosta: loaded hummus, Turkish bread, quinoa & feta falafels, balaboosta sauce | 33

Ploughman: chicken liver parfait, cornichons, beetroot relish, aged cheddar & baguette | 34

SIDES

Arobake honey ciabatta roll with butter | 4.5

Broccolini & green beans, olive oil, sea salt | 12

Thick cut chips, tomato sauce & aioli | 11

Baby cos, radish & mint, buttermilk ranch | 9



SHED 3

Dockside was established in 1991 in this historic wooden building known as Shed 3. Shed 3 dates back to 1887 and is listed as a heritage site by Wellington City Council. It is one of the oldest examples of a building fundamental to operating Wellington's wharves. Originally a single-storey warehouse, a second storey was added in the 20th century for Harbour Board tug boat staff. Timber buildings like this one once lined the wharves and jetties between Taranaki Street and Pipitea Wharf. Now, Shed 3 is one of the last remaining few.

FUNCTIONS

Set menus available for groups from 12 - 200 persons Enquire about our private dining options.

E: manager@docksidenz.com

DEGUSTATION

Tasting menu \$109
with matching wines \$149

Created by Head Chef Marie Penny