



DEEP WATER WHARF

Creation of Queen's Wharf - initially known as Deep Water Wharf - started in 1861. It was the centre of Wellington's thriving sea trade from the 1880s to the 1930s, exporting meat, cheese, apples and pears, coal, wool, tallow and flax. By 1900 Queens Wharf had been extended, widened, strengthened, cross-braced, extended and widened again and again with more storage sheds built. Hydraulic cranes made light of cargo that had previously strained ship's cargo gear. But by the 1980's it was an empty waterfront used mainly by fishermen. Lambton Harbour Management began redevelopment of the waterfront in 1989, with conversion of Shed 3 into Dockside restaurant, one of it's first tasks.

*We have a Plant Based menu!
please ask your wait staff*

FUNCTIONS

Set menus \$64/\$79

Available for groups from 12 - 200 persons
Enquire about our private dining options
manager@docksidenz.com

WEDDINGS

Make an appointment with our in house wedding planner, Paige, who will show you around our venue and help you every step of the way to create the wedding of your dreams
weddings@docksidenz.com

DEGUSTATION MENUS

**5 / 7 courses \$109/\$129
with matching wines \$149/\$199**

Created by Head Chef Marie Penny

STARTERS

Oysters:

natural with pink onions OR tempura with pickled ginger mayo | mp

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

| 19

Truffled mac & cheese croquettes

with truffle salt

| 14

SHARING BOARDS

Prosciutto: bresaola, roasted peppers,

Sicilian olives, artichoke pesto, arancini, focaccia

| 35

Balaboosta: loaded hummus with Turkish bread,

pumpkin, quinoa & feta falafels with balaboosta sauce

| 33

Ploughman: chicken liver parfait, cornichons,

beetroot relish, aged cheddar, pink onions, baguette

| 34

ENTRÉES

Seafood chowder with fino sherry,

sweetcorn, agria potato, crayfish oil & sourdough toast

| 19

Bresaola (cured beef), pickled veg,

truffled honey, chevre, parmesan, pear, rye & walnuts

| 21

Handmade gnocchi with smoked salmon,

sour cream & chives sauce, peas, preserved lemon

| 22

Warm salad of pancetta, mushrooms,

puy lentils, artichokes, cherry tomatoes & watercress

| 23

Grilled scallops & fried calamari,

togarashi mayo, lychee, extra virgin olive oil, radishes

| 26

Mushroom, truffle & walnut pate,

beetroot & horopito relish, truffle oil, sourdough toast

| 18

50g or 100g West Coast whitebait fritter

served with lemon, aioli & Shoots micro greens

| 25/48

MAINS

Beer battered or crumbed fish & chips, house slaw
add: 3 crumbed prawns | 12 add: 3 tempura oysters | 14 | mp

Twice-cooked pork belly, cashew nahm jim,
orange kumara, pickled beetroot, ginger mayo, apple caramel | 35

Pan-roasted Akaroa salmon, baby potatoes,
broccolini, cherry tomatoes, salsa verde & hollandaise sauce | 38

Sous-vide Angus fillet & braised beef cheek,
smoky eggplant puree, pesto, roasted peppers & zucchini | 45

Roasted lamb rack, muhammara sauce,
maple-glazed pumpkin, ancient grains, peas & pomegranate | 39

Line-caught fish with makrut lime & coconut crust,
beans & bok choy, Shoots coriander, Thai coconut caramel | mp

Roasted duck breast & confit leg, cherry demi-glace,
puy lentils with bacon & savoy, pumpkin puree, plum sauce | 45

Pea risotto with parmesan & pesto, preserved lemon,
zucchini, cherry tomatoes, pumpkin seeds, pea tendrils | 32

DESSERTS

Baileys cheesecake with mocha glaze,
candied orange, mascarpone, blackcurrant gel & yoghurt | 19

Steamed figgy pudding with brandy,
crème anglaise, plum ice cream & walnut praline crunch | 19

Soft coconut cake with coconut whip,
pineapple, kiwifruit, mango gel, passionfruit & ginger sorbet | 18

Flourless chocolate torte, benson caramel,
mascarpone, raspberry textures, poached pear, caramel corn | 19

Pavlova with strawberries & cream,
raspberry coulis, meringues, meyer lemon curd, rose jelly | 18

Orange & mango vegan crème brulee,
coconut whip, raspberry textures, peach, coconut rough | 19

SIDES

Arobake honey ciabatta roll with butter | 4.5

Asparagus | 12 add hollandaise | 3

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

Cauliflower & double cheese gratin | 12

Thick-cut chips, tomato sauce & aioli | 10

Baby potatoes sautéed with garlic & rosemary | 10

Baby cos, radish & mint salad, buttermilk ranch | 10

House slaw, parsley, parmesan & lemon dressing | 9

LOCAL CHEESES

Walnut bread, sesame lavash, grapes & quince

per cheese | 18 or any three | 48

Over the Moon Triple Cream Brie, cow's milk

Kingsmeade *Opaki* Manchego, ewe's milk

Linkwater aged Cheddar, cow's milk

Kāpiti *Kikorangi* Triple Cream Blue, cow's milk

Cartwheel Creamery *Blue Rhapsody Blue*, cow's milk