



## 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.

*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, 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 | 23

### Truffled mac & cheese croquettes

with truffle salt | 14

## SHARING BOARDS

### Prosciutto: roasted peppers,

Sicilian olives, artichoke pesto, arancini, focaccia | 37

### Balaboosta: loaded hummus with Turkish bread,

pumpkin, quinoa & feta falafels with balaboosta sauce | 35

### Ploughman: chicken liver parfait, cornichons,

beetroot relish, aged cheddar, pink onions, baguette | 36

## ENTRÉES

### Seafood chowder with fino sherry,

sweetcorn, agria potato, crayfish oil & sourdough toast | 19

### Handmade gnocchi with smoked salmon,

sour cream & chives sauce, peas, preserved lemon | 22

### Grilled scallops & fried calamari,

togarashi mayo, lychee, extra virgin olive oil, radishes | 26

### Pancetta with Brussels sprouts,

pumpkin, puy lentils, cranberries, saffron & orange dressing | 23

### Mushroom, truffle & walnut pate,

beetroot & horopito relish, truffle oil, sourdough toast | 18

### Bresaola (cured beef), pickled veg,

truffled honey, chevre, parmesan, pear, rye & walnuts | 21

## MAINS

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

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**Twice-cooked pork belly, cashew nahm jim,**  
orange kumara, pickled beetroot, ginger mayo, apple butter    |    37

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**Pan-roasted Akaroa salmon fillet, puffed noodle,**  
beans & bok choy, micro corriander, Thai coconut caramel    |    39

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**Braised lamb shank with demi-glace,**  
pea & parmesan risotto, zucchini, tendrils, orange gremolata    |    42

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**Sous-vide Angus fillet & braised beef cheek,**  
parsnip, carrot, baby veg, handmade gnocchi, Paris butter    |    45

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**Line-caught fish with makrut lime & coconut crust,**  
curried cauliflower puree, capers, almonds, poached sultanas    |    mp

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

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**Pea & parmesan risotto,**  
fresh mozzarella, preserved lemon, pine nuts, pea tendrils    |    32

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## DESSERTS

**Tiramisu with espresso & marsala,**  
candied orange, blackcurrant, chocolate, vanilla yoghurt    |    21

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**Preserved peach cobbler with mascarpone,**  
plum & crème fraiche ice cream & walnut praline crunch    |    19

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**Flourless chocolate torte with mascarpone,**  
pear, raspberry, chocolate ganache & salted caramel corn    |    21

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**French apple pie with Anzac crumble,**  
served with crème anglaise & vanilla bean gelato    |    19

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**Pavlova with rhubarb & strawberry compote,**  
raspberry coulis, meringues, lemon curd, rose jelly    |    20

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**Soft coconut cake with whipped coconut,**  
pineapple, kiwifruit, mango, passionfruit & ginger sorbet    |    19

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## SIDES

Arobake honey ciabatta roll with butter    |    5

Brussels sprouts sauteed with bacon    |    12.5

Cauliflower & double cheese gratin    |    12.5

Thick-cut chips, tomato sauce & aioli    |    12

Baby potatoes sauteed with garlic & rosemary    |    12

Cos salad with radish & mint, buttermilk ranch    |    10

House slaw, parsley, parmesan & lemon dressing    |    9

## LOCAL CHEESES

*Walnut bread, sesame lavosh, 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**