



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, 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: 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

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	36
Pan-roasted Akaroa salmon, baby potatoes, green beans, cherry tomatoes, salsa verde & hollandaise	39
Sous-vide Angus fillet & braised beef cheek, smoky eggplant puree, pesto, roasted peppers & zucchini	45
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
Heirloom tomato & parmesan risotto, fresh mozzarella, zucchini, cherry tomatoes, basil pesto	32

DESSERTS

Baileys cheesecake with mocha glaze, candied orange, mascarpone, blackcurrant & yoghurt	19
Warm peach cobbler with custard, plum & crème fraiche ice cream & walnut praline crunch	19
Soft coconut cake with whipped coconut, pineapple, kiwifruit, mango, passionfruit & ginger sorbet	18
Pavlova with strawberries & cream, raspberry coulis, meringues, lemon curd, rosewater jelly	18
Orange & mango vegan crème brulee, whipped coconut, raspberries, peach, coconut rough	19

SIDES

Arobake honey ciabatta roll with butter	4.5
Broccolini & green beans, olive oil, sea salt	12
Cauliflower & double cheese gratin	12
Thick-cut chips, tomato sauce & aioli	11
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 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