



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 our wait staff*

*Please let us know your dietary requirements
however be aware we cannot guarantee our
dishes are allergen-free*

FUNCTIONS

Available for groups from 12 - 150 persons
Enquire about our private dining options
manager@dockside.co.nz

WEDDINGS

Make an appointment with our
functions manager, who will show you
our venue and help you
to create the wedding of your dreams
manager@docksidenz.com

DEGUSTATION MENUS

5 / 7 courses - \$119 / \$149
add matching wines - \$46 / \$70

Created by Executive Chef Marie Penny

STARTERS

Te Kouma oysters, natural with pink onions | 36 / 69
or tempura with lime mayo (+ 50c per oyster)

Mussels steamed in coconut milk
with lemongrass, galangal & turmeric | 27

Akaroa salmon & herb rillettes,
toasted flatbread, lemon, watercress | 25

Mushroom, truffle & walnut pate,
beetroot & horopito relish, sourdough toast | 21

SHARING BOARDS

Prosciutto: bresaola, prosciutto,
roasted peppers, olives, artichokes, arancini & focaccia | 48

Balaboosta: falafels with balaboosta,
seasonal crudites, hummus, polenta sticks & Turkish bread | 42

Ploughman: chicken liver parfait, cornichons,
beetroot & horopito relish, aged cheddar & baguette | 44

ENTRÉES

Seafood chowder with fino sherry,
sweetcorn, agria potato, crayfish oil & sourdough toast | 23

Bresaola (cured beef), pickled veg,
truffled honey, chevre, parmesan, pear, rye & walnuts | 27

Grilled scallops & fried calamari,
togarashi mayo, lychees, extra virgin olive oil, radishes | 31

Ceviche with chilli, lime & coconut milk,
chilled prawns, spring onions, micro coriander, baby cos | 29

Braised duck, pearl couscous & quinoa,
pomegranate, almonds, rocket, saffron orange dressing | 29

Twice-cooked cauliflower soufflé,
with Kikorangi blue fondue, quince paste & blushing pear | 27

50g or 100g West Coast whitebait fritter
served with lemon, aioli & micro salad greens | 29/58

MAINS

Beer battered or crumbed fish & chips, house slaw | 47
add: 3 crumbed prawns | 18 add: 3 tempura oysters | mp

Sous-vide pork belly, cashew nahm jim,
orange kumara, pickled beetroot, ginger mayo, apple caramel | 45

Baked line-caught fish with makrut lime & nori crust,
curried cauliflower, capers, almonds, parsley, sultanas | 47

Roasted lamb cutlet, pistachio & herb salsa,
lamb tagine, pearl cous cous, apricot sauce, garlic yoghurt | 49

Chicken breast with pancetta, spinach & feta,
pumpkin puree, wilted savoy cabbage & cherry demi-glace | 42

Sous-vide Angus fillet & braised beef cheek,
smoky eggplant puree, roasted peppers, potato rosti, basil pesto | 49

Pan-roasted Akaroa salmon fillet, gnocchi Alfredo,
baby peas, cherry tomatoes, preserved lemon gremolata | 48

Smoky tomato risotto, halloumi, broccolini,
preserved lemon gremolata, cherry tomatoes, virgin olive oil | 39

DESSERTS

Burnt Basque cheesecake, walnut praline,
with PX roasted cherries, plum & crème fraîche ice cream | 24

Plate of Whittaker's chocolate,
macaron, salted caramel, creme fraiche & raspberry coulis | 25

Banana crepe with rum caramel,
real custard, mascarpone, walnut praline, vanilla gelato | 23

Pavlova with strawberries & cream,
raspberry coulis, lemon curd, meringues, rosewater jelly | 22

Chilled coconut rice pudding,
soft coconut cake, tropical fruits, passionfruit & ginger sorbet | 22

SIDES

Turkish bread with butter | 7

Broccolini & green beans | 16

Asparagus with olive oil & sea salt | 18

Cauliflower double cheese gratin | 16

Thick-cut chips, tomato sauce & aioli | 14

Baby potatoes sauteed with garlic & rosemary | 15

Cos leaves with radish & mint, buttermilk ranch | 14

LOCAL CHEESES

served with walnut bread, sesame lavosh, grapes & quince paste

per cheese | 19

Over the Moon *DMG* Triple Cream Brie

Over the Moon *Aroha* Camembert

Kingsmeade *Opaki* Manchego

Kāpiti *Te Tihi* Aged Cheddar

Kāpiti *Kikorangi* Triple Cream Blue

Kingsmeade *Tinui* Sunset Blue