



## 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*

## FUNCTIONS

Set menus \$67/\$72/\$93

Available for groups from 12 - 150 persons  
Enquire about our private dining options  
[manager@dockside.co.nz](mailto:manager@dockside.co.nz)

## WEDDINGS

Make an appointment with our  
wedding planner, who will show you  
our venue and help you  
to create the wedding of your dreams  
[weddings@docksidenz.com](mailto:weddings@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

**Cured Akaroa salmon, crème fraiche,**  
wasabi & soy dressing, pickled cucumber, pea puree | 32

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

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

## MAINS

Beer battered <u>or</u> crumbed fish & chips, house slaw add: 3 crumbed prawns   18    add: 3 tempura oysters   mp	47
Twice-cooked pork belly, cashew nahm jim, orange kumara, pickled beetroot, ginger mayo, apple caramel	44
Baked line-caught fish with makrut lime & nori crust, curried cauliflower, capers, almonds, parsley, sultanas	47
Braised lamb shank with demi-glace, pea risotto, zucchini, preserved lemon & quinoa gremolata	45
Sous-vide Angus fillet & braised beef cheek, potato dauphinoise, steamed broccolini, truffle mayo	49
Pan-roasted Akaroa salmon fillet, baby potatoes, pesto beans, cherry tomatoes & kalamata oil	48
Chicken breast with pancetta, spinach & feta, pumpkin puree, wilted savoy cabbage & cherry demi-glace	42
Spring pea risotto, fresh ricotta, zucchini, cherry tomatoes, preserved lemon & quinoa gremolata	35

## DESSERTS

Pavlova with strawberries & cream, raspberry coulis, lemon curd, meringues, rosewater jelly	22
Burnt Basque cheesecake, walnut praline, with PX roasted cherries, plum & crème fraiche ice cream	23
Apple, berry & rhubarb oat crumble, real custard, mascarpone, vanilla gelato, white chocolate	21
Trio of Whittaker's chocolate, macaron, salted caramel, creme fraiche & raspberry coulis	25
Soft coconut cake with chia pudding, pineapple, kiwifruit, mango, passionfruit & ginger sorbet	22

## SIDES

Turkish bread with butter	7
Broccolini & green beans	16
Sauteed savoy cabbage with bacon	16
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 lavash, grapes & quince paste  
per cheese | 19*

Over the Moon <i>OMG</i> Triple Cream Brie
Over the Moon <i>Aroha</i> Camembert
Kingsmeade <i>Opaki</i> Manchego
Kāpiti <i>Te Tihi</i> Aged Cheddar
Kāpiti <i>Kikorangi</i> Triple Cream Blue
Kingsmeade <i>Tinui</i> Sunset Blue