



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 | 36/72
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 | 27

SHARING BOARDS

Prosciutto: bresaola, prosciutto, roasted peppers,
Sicilian 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 | 24

Bresaola (cured beef), **pickled veg,**
truffled honey, chevre, parmesan, pear, rye & walnuts | 28

Grilled scallops & fried calamari,
togarashi mayo, lychees, extra virgin olive oil, radishes | 32

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

Vine tomatoes with smoked chicken,
charred sweetcorn, rocket, orzo, basil pesto dressing | 25

Mushroom, truffle & walnut pate,
beetroot & horopito relish, truffle oil, sourdough toast | 22

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 | 19

Medium rare Angus fillet & braised beef cheek,
potato rosti, smoked eggplant, zucchini, roasted peppers, pesto | 49

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

Grilled Akaroa salmon fillet, pea puree,
fennel, watercress & orange, pickled cucumber, sesame dressing | 48

Roasted lamb cutlet & lamb tagine,
baby carrots, kale, garlic yoghurt, pomegranate, pistachio salsa | 49

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

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

Saffron & parmesan risotto,
charred sweetcorn, fried halloumi, basil pesto, cherry tomatoes | 36

DESSERTS

Basque cheesecake, walnut praline,
preserved peach, mascarpone, plum & crème fraiche ice cream | 24

Plate of Whittaker's chocolate,
with salted caramel sauce, raspberry coulis & a brandy snap | 26

Banana crepe with rum caramel,
real custard, mascarpone, white chocolate, vanilla gelato | 23

Orange & mango vegan crème brulee,
whipped coconut, raspberry, preserved peach, coconut rough | 23

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

Vanilla panna cotta with strawberries,
raspberry textures, lemon curd, meringues, rosewater jelly | 23

SIDES

Turkish bread with butter | 7

Baby carrots & green beans | 16

Broccolini with roasted almonds | 16

Cauliflower & double cheese gratin | 17

Thick-cut chips, tomato sauce & aioli | 15

Baby potatoes, sour cream & chives | 15

Tomato panzanella, saffron orange dressing | 18

Gem lettuce, radish & cucumber, ranch dressing | 15

LOCAL CHEESES

*served with walnut bread, sesame lavosh, grapes & quince paste
per cheese | 19*

Over the Moon *Aroha* Camembert

Over the Moon *DMG* Triple Cream Brie

Kingsmeade *Opaki* Manchego

Kāpiti *Te Tihi* Aged Cheddar

Kāpiti *Kikorangi* Triple Cream Blue

Kingsmeade *Tinui* Sunset Blue