



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: roasted peppers,

Sicilian olives, artichoke pesto, arancini, focaccia | 36

Balaboosta: loaded hummus with Turkish bread,

pumpkin, quinoa & feta falafels with balaboosta sauce | 34

Ploughman: chicken liver parfait, cornichons,

beetroot relish, aged cheddar, pink onions, baguette | 35

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

50g or 100g West Coast whitebait fritter

served with lemon, aioli & Shoots micro greens | 25/48

MAINS

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

Twice-cooked pork belly, cashew nahm jim,
orange kumara, pickled beetroot, ginger mayo, apple butter | 36

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

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

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

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

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

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

DESSERTS

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

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

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

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

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

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

SIDES

Arobake honey ciabatta roll with butter | 5

Broccolini & green beans, olive oil, sea salt | 12

Brussels sprouts sauteed with bacon | 12.5

Cauliflower & double cheese gratin | 12.5

Thick-cut chips, tomato sauce & aioli | 11.5

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