

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. 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.

MENU CREATED BY
EXECUTIVE CHEF MARIE PENNY

SPECIALS

MUSSELS MONDAY

12pm-3pm every Monday | 19

CHOWDER TUESDAYS

All day on Tuesdays | Sm 15 / Lg 30

WHITEBAIT WEDNESDAYS

12pm-3pm every Wednesday | 50g 19 / 100g 38

FISH & CHIPS FRIDAYS

Beer battered fish & chips | 19

add a 500ml Peroni 10 | 12pm-3pm every Friday

POL ROGER FRIDAYS

Celebrate the week with us!

Gls 16 / Btl 79 | 5pm-7pm every Friday

SIRLOIN SUNDAYS

250g sirloin steak with brandy & peppercorn sauce
& thick-cut chips | 25

Lunch & Dinner every Sunday

T&Cs apply

Not to be used in conjunction with
any other offer

FUNCTIONS & WEDDINGS

Available for groups 12 - 300 persons
Enquire about our private dining options,
corporate functions and weddings of your dreams.
manager@dockside.co.nz

OYSTERS & MUSSELS

subject to availability

Te Kouma oysters, natural with pink onions
or tempura with lime mayo (+ 50c per oyster) | 36/72

Mussels steamed in coconut milk
with lemongrass, galangal & turmeric | 29

SHARING BOARDS

Breadboard: Akaroa salmon rillettes with taramasalata,
sundried tomato whip with tapenade & bread | 34

Antipasto: cured meats, antipasto veggies & olives,
housemade arancini with aioli & toasted focaccia | 48

Balaboosta: falafels with balaboosta, crudites,
hummus with dukkah, polenta sticks & Turkish bread | 45

Ploughman: chicken liver parfait, aged cheddar,
piccalilli, bread & butter pickles, pink onions & baguette | 46

ENTRÉES

Seafood chowder with fino sherry,
sweetcorn & potato, crayfish oil & Turkish bread & butter | 27/42

Pastrami with chevre, pickled veg,
truffle honey, parmesan crisp, blushing pear, rye & walnuts | 29

Grilled scallops & fried calamari,
sriracha mayo, lychees, extra virgin olive oil, radishes, lemon | 36

Roast duck & Thai style salad,
with fried shallots, roasted peanuts & sweet chilli dressing | 32

Pea & parmesan risotto
with new season asparagus, fresh mozzarella & pea tendrils | 27

Mushroom, truffle & walnut pate,
beetroot & horopito relish, truffle oil, toasted sourdough | 26

50g / 100g West Coast whitebait fritter
served with lemon, aioli & micro salad greens | 33_{per 50g}

Please let us know your dietary requirements however be aware we cannot guarantee our dishes are allergen-free
Plant based menu and allergen guide are available from waitstaff on request

MAINS

Beer battered or crumbed line-caught fish & thick-cut chips	49
add: 3 tempura Te Kouma oysters 19 add: 3 crumbed prawns 18	
Dry-aged ribeye steak cooking to your liking	POA
with thick-cut chips & brandy & peppercorn sauce	
Slow-cooked lamb shoulder with cherry demi-glace,	49
pea risotto, whipped feta, pistachio salsa verde & pea tendrils	
Line-caught Market fish, goddess dressing	52
roasted carrots, chickpeas, wild rocket, quinoa & dried cranberries	
Sous-vide pork belly, cashew nahm jim,	48
orange kumara, beetroot, apple caramel, pickled ginger mayo	
Medium rare Angus fillet & braised beef cheek,	53
potato dauphinoise, smoked mushroom, broccolini, truffle powder	
Grilled Akaroa salmon, wilted kale,	54
shiitake, edamame, soy sauce, sesame & chilli oil, micro coriander	
Zany Zeus halloumi, goddess dressing	42
roasted carrots, chickpeas, wild rocket, quinoa & dried cranberries	

DESSERTS

Build your own ice cream sundae	22
with three scoops of ice cream & traditional trimmings	
Dockside chocolate plate,	29
salted caramel, raspberry coulis & chantilly mascarpone	
Chilled makrut lime & coconut rice pudding,	22
mango gel & tropical fruits, passionfruit & ginger sorbet	
Preserved peach & Anzac biscuit crumble,	24
custard, plum & crème fraîche ice cream, white chocolate	
Chocolate & boysenberry moussecake,	23
candied orange, coconut yoghurt & salted caramel corn	
Pavlova with strawberries & cream,	24
lemon curd, raspberry sauce, rosewater jelly, meringues	

SIDES

Turkish bread with butter 7
Asparagus, olive oil & sea salt 19
Broccolini with almonds 16
Cauliflower gratin 18
New potatoes with truffle mayo 18
Thick cut chips, tomato sauce & aioli 17
Gem lettuce salad with goddess dressing 16

LOCAL CHEESES

*served with walnut bread, crackers, grapes & quince paste
per cheese | 21*

Over the Moon *OMG* Triple Cream Brie

Kāpiti *Te Tihi* Aged Cheddar Kāpiti

Kikorangi Triple Cream Blue