

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

Ts & Cs apply

Not to be used in conjunction with
any other offer

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

Bread board: Akaroa salmon rillettes with taramasalata,
olive tapenade with chilli elaiasalata & rustic baguette | 36

Antipasto: Cured meats, antipasto veggies & olives,
arancini with truffle oil, parmesan & aioli & focaccia | 49

Balaboosta: falafels with balaboosta, crudites,
hummus with dukkah, polenta sticks & Turkish bread | 46

Ploughman: chicken liver parfait, aged cheddar,
piccalilli, bread & butter pickles, pink onions & baguette | 48

ENTRÉES

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

Cured beef bresaola with chevre, pickled veg,
truffle honey, parmesan crisp, blushing pear, rye & walnuts | 31

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

Braised duck & Thai style salad,
with crispy noodles, mint, coriander & sweet chilli dressing | 32

Roasted Brussels sprouts with bacon,
parmesan & watercress, soft boiled egg, lemon dressing | 29

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

Risotto with baby peas & parmesan,
fresh mozzarella, burst cherry tomatoes, olive oil & pea tendrils | 27

50g / 100g West Coast whitebait fritter
with lime mayo, potato julienne & 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

<i>Beer battered or crumbed line-caught fish & thick-cut chips</i>	49
<i>add: 3 tempura Te Kouma oysters 19 add: 3 crumbed prawns 18</i>	
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<i>Dry-aged ribeye steak cooking to your liking</i>	POA
<i>with thick-cut chips & brandy & peppercorn sauce</i>	
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<i>Slow-cooked lamb shoulder with cherry demi-glace,</i>	49
<i>pea risotto, whipped feta, pistachio salsa verde & pea tendrils</i>	
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<i>Grilled Akaroa salmon fillet,</i>	54
<i>jasmine rice, bok choy, Thai red curry sauce, fragrant herb oil</i>	
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<i>Sous-vide pork belly, cashew nahm jim,</i>	48
<i>orange kumara, beetroot, apple caramel, pickled ginger mayo</i>	
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<i>Medium rare Angus fillet & braised beef cheek,</i>	54
<i>potato & herb rosti, broccolini, pumpkin puree, truffle butter</i>	
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<i>Sautéed line-caught Snapper,</i>	55
<i>creamed paua, citrus mash, wilted kale, makrut lime furikake</i>	
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<i>Fried Zany Zeus halloumi,</i>	42
<i>roasted carrots, chickpeas, rocket & quinoa, saffron dressing</i>	

DESSERTS

<i>Build your own ice cream sundae</i>	22
<i>with three scoops of ice cream & traditional trimmings</i>	
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<i>Cinnamon-spiced apple & Anzac biscuit crumble,</i>	24
<i>served with custard, vanilla bean gelato & white chocolate</i>	
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<i>Dockside plate of chocolate,</i>	29
<i>with salted caramel, raspberry coulis & chantilly mascarpone</i>	
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<i>Chilled makrut lime & coconut rice pudding,</i>	22
<i>mango gel & preserved peaches, passionfruit & ginger sorbet</i>	
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<i>Hot chocolate soufflé pudding,</i>	25
<i>with chantilly mascarpone, raspberry coulis & plum ice cream</i>	
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<i>Warm banana crepe with rum caramel,</i>	23
<i>vanilla bean gelato, chantilly mascarpone & walnut praline</i>	
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<i>Crème caramel</i>	16
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<i>Chocolate macaron</i>	6ea

SIDES

<i>Turkish bread with butter</i>	7
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<i>Cauliflower gratin</i>	18
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<i>Brussels sprouts & peas sautéed with bacon</i>	19
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<i>Broccolini with toasted almonds & sea salt</i>	16
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<i>Roasted carrots with hummus & dukkah</i>	14
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<i>Thick cut chips, tomato sauce & aioli</i>	17
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<i>Roasted baby potatoes with truffle mayo</i>	18
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<i>Gem lettuce salad with goddess dressing</i>	16

LOCAL CHEESES

<i>served with walnut bread, crackers,</i>	21
<i>grapes & quince paste per cheese</i>	
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<i>Over the Moon OMG Triple Cream Brie</i>	
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<i>Kāpiti Te Tihi Aged Cheddar Kāpiti</i>	
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<i>Kikorangi Triple Cream Blue</i>	