

DOCKSIDE



STARTERS

Oysters subject to availability

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

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

Roast duck spring rolls 24
with sweet chilli emulsion

Popcorn chicken 25
with bang bang sauce, micro coriander

Spiced lamb shoulder croquettes 24
with red harissa & Greek yoghurt

SHARING BOARDS

Bread board 36
*Akaroa salmon rilletes with taramasalata,
olive tapenade with chilli elaiasalata, rustic baguette*

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

Cheese board 63
*triple cream Brie, aged Cheddar & Blue
served with walnut bread,
crackers, grapes & quince paste*

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

ENTREES

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

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

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

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

Rustic pork & herb terrine 29
*with piccalilli, bread & butter pickles,
watercress & walnut bread croutons*

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

West Coast whitebait fritter per 50g 33
*50g or 100g, served with lime mayo,
potato julienne & micro salad greens*

CRAVING SOMETHING SWEET?

ASK OUR TEAM ABOUT OUR DESSERT MENU

*Please let us know your dietary requirements
however be aware we cannot guarantee
our dishes are allergen-free
Allergen guides are available from waitstaff on request*

DOCKSIDE



MAINS

Beer battered or crumbed fish & chips 49
add 3 tempura Te Kouma oysters | 19
add 3 crumbed prawns | 18

Dry-aged ribeye steak POA
cooked to your liking,
with thick-cut chips, brandy & peppercorn sauce

Slow-cooked lamb shoulder 49
with cherry demi-glace, pea risotto,
whipped feta, pistachio salsa verde & pea tendrils

Sautéed line-caught snapper 55
creamed paua, citrus mash,
wilted kale, makrut lime furikake

Sous-vide pork belly 48
cashew nahm jim, orange kumara,
beetroot, apple caramel, pickled ginger mayo

Medium rare Angus fillet 54
braised beef cheek, potato rosti,
broccolini, pumpkin puree, truffle butter

Grilled Akaroa salmon 54
steamed jasmine rice, bok choy,
Thai red curry sauce, fragrant herb oil

Pumpkin & amaretti ravioli 42
with caramel butter, broccolini,
toasted almonds, dried cranberries & parmesan

SIDES

Turkish bread with butter 7

Broccolini, toasted almonds & sea salt 16

Roasted carrots with hummus & dukkah 14

Cauliflower gratin 18

Baby potatoes with truffle mayo 18

Brussels sprouts & peas sautéed with bacon . 19

Thick-cut chips, tomato sauce & aioli 17

Gem lettuce salad with goddess dressing 16

PLANT BASED ENTREES

Balaboosta board 45
Falafels with balaboosta, crudites, hummus
with dukkah, Turkish bread, Wild Chef polenta sticks

Mushroom, truffle & walnut pate 26
truffle oil, beetroot relish, sourdough toast

Roasted beetroot 23
Angel feta, pickled veg, truffle paste,
blushing pear, rye & walnuts, micro beetroot leaf

Pea risotto 23 | 33
with Angel feta burst cherry tomatoes,
extra virgin olive oil & pea tendrils

PLANT BASED MAINS

Nori-wrapped tempura tofu & chips 39
served with house slaw,
lemon, Veeseey aioli & tomato sauce

Crumbed vegan 'chicken' 42
saffron dressing, roasted carrots,
chickpeas, wild rocket, quinoa & dried cranberries

Cauliflower, tomato & cashew curry 36
coconut yoghurt, steamed rice,
roasted cashews, micro coriander

FUNCTIONS & WEDDINGS

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

Menu created by
Executive Chef Marie Penny