

DOCKSIDE



STARTERS

Oysters subject to availability

Te Kouma oysters 36 | 72

*natural with pink onions or
tempura with lime mayo (+ 50c per oyster)*

Mussels in coconut milk 29

with lemongrass, galangal & turmeric

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 rillettes 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

*Over the Moon Brie, Te Tihi Cheddar & Kikorangi Blue
walnut bread, crackers, pickled pear & 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

*with radishes, lychees, sriracha mayo,
extra virgin olive oil & fresh lemon*

Spiced duck salad 32

*with crispy noodles, micro coriander
mint, & sweet chilli dressing*

Snapper ceviche 33

*with chilli, lime & coconut milk,
mango & pineapple salsa, micro radish*

Spring pea risotto 27 | 42

*fresh mozzarella, burst cherry tomatoes,
extra virgin olive oil & snow pea tendrils*

West Coast whitebait fritter per 50g 33

*50g or 100g served with lime mayo,
crispy potato julienne & micro radish*

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

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

grilled to your liking & served with

thick-cut chips, brandy & peppercorn sauce

Slow-cooked lamb shoulder 49

with cherry demi-glace, pea risotto,

whipped feta, salsa verde & snow pea tendrils

Pan-roasted Akaroa salmon fillet 54

roasted carrots, chickpeas, wild rocket,

quinoa & dried cranberries, saffron dressing

Twice-cooked pork belly 48

cashew nahm jim, roasted kumara, crackling,

pickled beetroot, pink ginger mayo, apple caramel

Angus beef two ways 54

medium rare fillet & braised cheek, broccolini,

mushroom & lentil stroganoff, pancetta, truffle oil

Sautéed line-caught Snapper 55

handmade potato gnocchi,

creamed pawa, watercress, parmesan tuile

Zany Zeus halloumi 42

mushroom & lentil stroganoff,

broccolini, onion jam & truffle oil

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

Asparagus, olive oil, sea salt 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

Vegan risotto 23 | 33

with Angel feta, burst cherry tomatoes,

extra virgin olive oil & snow pea tendrils

PLANT BASED MAINS

Nori-wrapped tempura tofu & chips 39

served with house slaw,

lemon, Veesey aioli & tomato sauce

Crumbed vegan 'chicken' 42

saffron dressing, roasted carrots,

chickpeas, wild rocket, quinoa & dried cranberries

Cauliflower, tomato & cashew curry 36

coconut yoghurt, rice, julienne salad

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**