



DOCKSIDE

\$64PP TWO COURSES | \$79PP THREE COURSES

ENTRÉES

West Coast whitebait fritter served with aioli, lemon & Shoots micro greens

Bresaola, chèvre, pickled veg, blushing pear, parmesan crisp, rye & walnuts

Handmade potato gnocchi with pancetta, peas, sour cream & chives, cress

Prawn tikka, cauli masala, coconut yoghurt, pawpaw, coriander, poppadom

Mushroom, walnut & truffle pate, beetroot & horopito relish, sourdough toast

MAINS

Medium rare Wakanui sirloin, potato rosti, red peppers, broccolini, onion jam, brandy & peppercorn sauce

Confit duck leg, maple-glazed pumpkin with ancient grains, baby peas & pomegranate, cherry demi-glace

Grilled Akaroa salmon fillet, broccolini, baby potatoes, cherry tomatoes, salsa verde & sauce hollandaise

Pork belly, cashew nahm jim, orange kumara puree, pickled beetroot, pickled ginger mayo, apple caramel

Maple-glazed pumpkin with ancient grains, baby peas & pomegranate, pea tendrils, saffron orange dressing

DESSERTS

Over the Moon triple cream Brie, quince paste, grapes, sesame lavosh, walnut & honey bread

Pavlova with strawberries & cream, lemon curd, rosewater jelly, raspberry coulis & meringues

Baileys cheesecake with mocha glaze, blackcurrant gel, candied orange, yoghurt & mascarpone

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

Vegan chocolate mousse, whipped coconut, preserved peach, raspberries, salted caramel corn



THANK YOU

Christmas Lunch Set Menu

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