

DOCKSIDE

TASTING MENU

Created by Head Chef Marie Penny



Bresaola, blushing pear, pickled veg, truffled honey, chevre, parmesan, rye & walnuts
Mount Brown Pinot Gris 18, North Canterbury

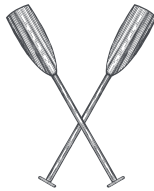
West Coast whitebait fritter served with lemon, aioli & micro greens
Craggy Range Te Muna Sauvignon Blanc 18, Martinborough

Pea & parmesan risotto, preserved lemon, virgin olive oil & pea tendrils
Picnic by Two Paddocks Riesling 17, Central Otago

Palate cleanser : Passionfruit & ginger sorbet with pineapple

Confit & roasted duck, cherry demi-glace, pickled plum, almond, orange kumara
Mondillo Pinot Noir 16, Central Otago

Pavlova with raspberry coulis & cream, meringues, lemon curd, orange blossom jelly
Joiy Sparkling Riesling NV, Wellington



THANK YOU

WWW.DOCKSIDENZ.COM DINE@DOCKSIDENZ.COM

SHED 3 QUEENS WHARF, WELLINGTON

(04) 499 9900