



DOCKSIDE

PLANT BASED MENU

ENTRÉES

Mushroom, truffle & walnut pate, beetroot & horopito relish, toasted sourdough		17
Tofu & cauli kofta, poppadom, tomato & cashew curry, coconut yoghurt, micro coriander		18
Ancient grains salad with pickled beets, cranberries, peas, spring onions & hoisin		17

MAINS

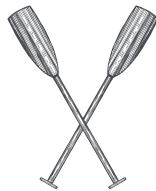
Tempura nori-wrapped tofu & chips, vegan aioli, tomato sauce, baby cos salad with lemon dressing		32
Pumpkin, mushroom & spinach lasagne served with broccolini, pea puree, roasted carrot, babaganoush		29
Hemp burger with bbq mushrooms, Angel cheddar, pickled red cabbage, gherkins & vegan aioli, with chips		27
Pea & Angel parmesan risotto, Brussels sprouts, preserved lemon, pumpkin seeds & cherry tomatoes		18/32

SIDES

Bread roll with olive oil		4.5
Steamed broccolini & green beans		12
Thick cut chips, tomato sauce		10
Spicy polenta fries, vegan aioli		12
Baby potatoes sautéed with garlic & rosemary		10
Baby cos, radish & mint, lemon dressing		10

DESSERTS

Orange & mango crème brûlée, whipped coconut, preserved peach, coconut rough		18
Chia & coconut milk panna cotta, passionfruit & ginger sorbet, kiwifruit & pineapple		17
Double chocolate brownie, raspberry coulis, whipped coconut & salted caramel corn		18



THANK YOU

Plant Based ALC Menu

WWW.DOCKSIDENZ.COM DINE@DOCKSIDENZ.COM

SHED 3 QUEENS WHARF, WELLINGTON

(04) 499 9900