
DOCKSIDE

RESTAURANT & BAR

ENTRÉES

Creamy seafood chowder with fino sherry, sweetcorn & potato, crayfish oil & garlic bread roll
Braised duck & Thai style salad with crispy noodles, mint, micro coriander & sweet chilli dressing
Cured beef bresaola, chevre, pickled veg, truffle honey, parmesan, blushing pear, rye & walnuts
Pea & parmesan risotto, fresh mozzarella, burst cherry tomatoes, virgin olive oil & pea tendrils

MAINS

Medium rare Angus sirloin steak, potato rosti, broccolini, onion jam, brandy & peppercorn sauce
Akaroa salmon & steamed jasmine rice with Thai red curry sauce, bok choy & fragrant herb oil
Pork belly, cashew nahm jim, kumara, pickled beetroot, apple caramel, pickled ginger mayo
Fried Zany Zeus halloumi, roasted carrots, chickpeas, wild rocket, quinoa & saffron dressing

DESSERTS

Flourless Whittaker's chocolate torte with chantilly mascarpone, raspberry coulis & caramel corn
Cinnamon-spiced apple & Anzac biscuit crumble served with custard, vanilla gelato & white chocolate
Chilled makrut lime & coconut rice pudding, mango gel, preserved peach, passionfruit & ginger sorbet
Over the Moon OMG Triple Cream Brie served with walnut bread, crackers, grapes & quince paste

CREATED BY EXECUTIVE CHEF MARIE PENNY

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