

3 course \$99pp

2 course \$76pp



DOCKSIDE

ENTRÉES

Fried salt & pepper calamari, lime mayo & Thai salad with sesame & sweet chilli dressing

Bresaola (cured beef) with chevre, pickled veg, truffle honey, parmesan, pear, rye & walnuts

Pumpkin risotto with Brussels & maple-glazed bacon, parmesan, olive oil, pumpkin seeds

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

MAINS

Medium rare Angus sirloin steak with potato gratin, broccolini & brandy & peppercorn sauce

Grilled Akaroa salmon, shiitake, edamame, wilted kale, soy, sesame & chilli, micro coriander

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

Fried halloumi, roasted carrots, chickpeas, rocket, cranberries & quinoa, saffron dressing

DESSERTS

Flourless Whittaker's chocolate torte, mascarpone, raspberry textures, salted caramel corn

Preserved peach & Anzac biscuit crumble, custard, Kapiti plum ice cream & white chocolate

Chilled coconut & lime rice pudding, tropical fruits, mango gel, passionfruit & ginger sorbet

Over the Moon triple cream Brie with quince paste, grapes, crackers, walnut & honey bread

Created by Executive Chef Marie Penny
