



# DOCKSIDE

CHRISTMAS SET MENU

3 COURSES: \$95

2 COURSES: \$72

## ENTRÉES

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Market fish ceviche with chilli, lime & coconut milk, chilled prawns, coriander, baby cos

Bresaola with chevre, pickled veg, blushing pear, parmesan crisp, truffle, rye & walnuts

Gnocchi Alfredo with smoked chicken, baby peas, preserved lemon, chives, pea tendrils

Braised duck salad with ancient grains, dried cranberries & rocket, saffron orange dressing

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

## MAINS

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250g medium rare Angus sirloin, potato rosti, broccolini, onion jam, brandy & peppercorn sauce

Pan roasted Akaroa salmon, curried cauliflower, poached sultanas, almonds, crispy capers, parsley

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

Roast chicken breast wrapped with bacon, apricot couscous, green beans, cranberry sauce & jus

Smoky tomato risotto, Zany Zeus halloumi, broccolini, cherry tomatoes, preserved lemon gremolata

## DESSERTS

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Chocolate & berry mousse cake, coconut yoghurt, raspberries & salted caramel corn

Warm figgy pudding with custard, cherries with brandy, vanilla gelato, brandy snap

Pavlova, strawberries & cream, lemon curd, rose jelly, raspberry coulis & meringues

Chilled coconut rice, mango gel, rum-spiked pineapple, passionfruit & ginger sorbet

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