



DOCKSIDE

CHRISTMAS SET MENU

3 COURSES: \$95

2 COURSES: \$72

ENTRÉES

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 with quinoa, roasted carrots, pomegranate & rocket, saffron orange dressing

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

MAINS

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

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

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

DESSERTS

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

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

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

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

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