

DOCKSIDE

PREMIUM TASTING MENU

Created by Executive Chef Marie Penny



Roast duck spring roll, mandarin sauce, hoisin aioli, radishes
'Picnic' by Two Paddocks Riesling, Central Otago, 2022 75ml

Bresaola, chevre, pickled veg, truffled honey, parmesan, blushing pear, rye & walnuts
Matawhero 'Irwin' Chardonnay, Gisborne, 2021 75ml

Scallops, curried cauliflower, popcorn capers, almonds, parsley, poached sultanas
Pask 'Declaration' Chardonnay, Hawkes Bay, 2020 75ml

Grilled Akaroa salmon, potato puree, fennel, lemon curd, chive split cream
Rockburn Pinot Gris, Central Otago, 2021 100ml

Free range pork belly, cashew nahm jim, apple caramel, pickled ginger mayo, crackling
Rippon Gewurztraminer, Central Otago, 2022 100ml

Grilled venison, French lentils with bacon, savoy, pumpkin puree, cherry demi-glace
Two Degrees Pinot Noir, Central Otago, 2021 100ml

Basque cheesecake, preserved peach, plum ice cream, bitter chocolate & walnuts
El Candado Pedro Ximenez NV Sherry, Spain 50ml

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TASTING MENU

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Roast duck spring roll, mandarin sauce, hoisin aioli, radishes
Waipara Hills 'Waipara Valley' Riesling, Waipara, 2020 **75ml**

Bresaola, chevre, pickled veg, truffled honey, parmesan, blushing pear, rye & walnuts
Matawhero 'Church House' Chenin Blanc, Gisborne, 2022 **75ml**

Grilled Akaroa salmon, potato puree, fennel, lemon curd, chive split cream
Wooing Tree 'Blondie' Blanc de Noir, Central Otago, 2023 **100ml**

Grilled venison, French lentils with bacon, savoy, pumpkin puree, cherry demi-glace
Rua Pinot Noir, Central Otago, 2022 **100ml**

Basque cheesecake, preserved peach, plum ice cream, bitter chocolate & walnuts
De Bortoli 'Noble One' Botrytis Semillon, NSW, Australia, 2019 **50ml**