

DOCKSIDE



Sourdough bread roll with butter

ENTREE

Bresaola, pickled vegetables, truffled honey, parmesan crisp, chevre, rye & walnuts, blushing pear

Mussel, prawn, Akaroa salmon & tarakihi chowder, potato, fino sherry, crayfish oil, garlic croutons

Warm salad of Brussels sprouts & peas, artichoke, puy lentils, watercress & lemon dressing

MAIN

Grilled Akaroa salmon, bok choy, kumara & coconut puree, sweet tahini & tamari, sesame praline

Medium rare 55-day aged handpicked premium sirloin, mash, café de Paris butter, watercress & lemon

Free range pork belly chicharrones, tempura prawns, cashew nahm jim, pickled ginger mayo, apple syrup

Vegetable lasagne, pumpkin puree, chevre & manchego, pesto, blushing pear, roasted cherry tomatoes

DESSERT

Pavlova with strawberries & cream, berry textures, meringues, orange blossom jelly, basil leaf

Mandarin, date & almond vegan baked cheesecake, chocolate sorbet, preserved peach, raspberry sauce

Over the Moon triple cream Brie served with grapes, quince paste, rice wafers & walnut bread