

# DOCKSIDE



Sourdough bread roll with butter

## ENTREE

Tempura soft shell crab, mango slaw with mint & sesame, red coconut curry sauce

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

West Coast whitebait fritter served with lemon, housemade aioli & snow pea tendrils

Pork belly chicharrones, cashew nahm jim, pickled ginger mayo, radishes, apple syrup

Chilled tomato gazpacho with almond, basil, cucumber, edamame, melon & balsamic

## MAIN

Medium rare 55-day aged premium sirloin, summer ratatouille, watercress pesto, parmesan churros

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

Roasted lamb rack, sage & apricot stuffing, pea puree, baby vegetables, pickled beetroot gel, pinot jus

Confit duck leg with pumpkin puree, braised puy lentils with bacon, broccolini, cherry & apple relish

Beet Wellington with mushroom, shallot & truffle duxelle, pea puree, golden beetroot, almond crème

## DESSERT

Apple, blackberry & cinnamon oat crumble, crème anglaise & Christmas pudding gelato

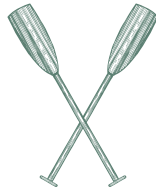
Pavlova, strawberries & cream, berry textures, meringues, orange blossom jelly, basil leaf

Chocolate & caramel mousse, boysenberry, mascarpone, yoghurt, salted caramel corn

Mandarin, date & almond vegan baked cheesecake with cherries, charcoal & chocolate

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

WELCOME TO DOCKSIDE



**THANK YOU**

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