

# 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

Heirloom tomato salad with fresh mozzarella, soft herbs, cucumber, edamame, kalamata & balsamic

## MAIN

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

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

Pork belly chicharrones, charcoal crumbed prawns, cashew nahm jim, pickled ginger mayo, apple syrup

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

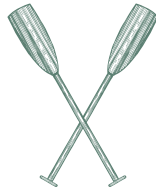
## DESSERT

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

Mandarin, date & almond vegan baked cheesecake, charcoal sorbet, roasted cherries, chocolate, raspberry

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

WELCOME TO DOCKSIDE



**THANK YOU**

*Three Course Set Menu*

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