

DOCKSIDE



Sourdough bread roll with butter

ENTRÉES

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

Seafood chowder with sweetcorn, potato & fino sherry with crayfish oil, toasted sourdough

Roasted Brussels sprouts, peas, puy lentils, walnuts, parmesan & artichoke, soy milk aioli

MAINS

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

Baked tarakihi with nori crust & a fragrant broth of calamari, tomatoes, chorizo, red peppers & chickpeas

Medium rare grilled 55-day aged premium sirloin, potato gratin, pea puree, carrot & parsnip, salsa verde

Beetroot Wellington served with truffle duxelle, broccolini, beetroot textures, almond crème & truffle oil

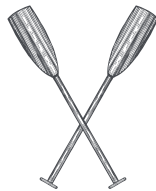
DESSERTS

Classic pavlova with raspberry coulis & cream, meringues, orange blossom jelly, blueberry compote

Lemon & almond vegan baked cheesecake, chocolate sorbet, candied lemon, preserved peaches

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

WELCOME TO DOCKSIDE



THANK YOU

Three Course Set Menu

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