



DEEP WATER WHARF

Creation of Queen's Wharf - initially known as Deep Water Wharf - started in 1861. It was the centre of Wellington's thriving sea trade from the 1880s to the 1930s, exporting meat, cheese, apples and pears, coal, wool, tallow and flax. By 1900 Queens Wharf had been extended, widened, strengthened, cross-braced, extended and widened again and again with more storage sheds built. Hydraulic cranes made light of cargo that had previously strained ship's cargo gear. But by the 1980's it was an empty waterfront used mainly by fishermen. Lambton Harbour Management began redevelopment of the waterfront in 1989, with conversion of Shed 3 into Dockside restaurant, one of it's first tasks.

FUNCTIONS

Set menus \$59/\$75

Available for groups from 12 - 200 persons
Enquire about our private dining options
manager@docksidenz.com

WEDDINGS

Make an appointment with our in house wedding planner, Paige, who will show you around our venue and help you every step of the way to create the wedding of your dreams
weddings@docksidenz.com

DEGUSTATION

Tasting menu \$99
with matching wines \$139

Created by Head Chef Marie Penny

STARTERS

Oysters: natural with pink onions tempura with wasabi yoghurt	mp
Mushroom & walnut pate, truffle oil, sourdough, cherry relish	17
Handmade crab wontons with coconut caramel sauce	19
Steamed mussels coconut milk, lemongrass, galangal, turmeric	17

SHARING BOARDS

Crumbed green olives with balaboosta, quinoa & feta falafels, kawakawa hummus & toast	28
Prosciutto, Sicilian olives, roasted peppers, artichokes, arancini & aioli, toasted ciabatta	32
Chicken liver parfait, aged cheddar, cornichons, baguette & butter, cherry relish, house pickled veg	29

ENTRÉES

Mussel, prawn, potato & market fish chowder, sweetcorn, fino sherry, crayfish oil, toasted sourdough	18
Bresaola, blushing pear, house pickled veg, truffled honey, parmesan crisp, chevre, rye & walnuts	19
Akaroa salmon tartare, crushed edamame, soy cured free range egg yolk, wasabi yoghurt, furikake	21
Braised Cervena venison & bacon pot pie with puff pastry, beetroot & horopito relish	18
Seared scallops & fried calamari, togarashi mayo, carrot & ginger puree, lychee, micro coriander, squid ink	25
Warm salad of roasted Brussels sprouts with peas, puy lentils, walnuts, parmesan & artichoke, soy milk aioli	18
Handmade chevre ravioli with Opaki manchego, caramel butter, broccolini, almonds & dried cranberries	19
50g or 100g West Coast whitebait fritter served with lemon, aioli & snow pea tendrils	25/45

MAINS

Beer battered or crumbed fish & chips with house slaw
add: 3 tempura prawns | 12 add: 3 tempura oysters | mp | 32

Grilled lamb rump with horopito rub, potato gratin,
roasted yams & sprouts, pea puree, salsa verde, pinot noir jus | 36

Baked line-caught market fish with nori crust,
fragrant tomato broth with chickpeas, calamari & chorizo | mp

Grilled 55-day aged hand-picked premium sirloin,
potato mash, broccolini, bacon jam & sauce bearnaise | 42

Whole soft shell crab tempura, baby potatoes, green beans,
tomato & olive tapenade, soft boiled egg, crayfish oil mayo | 34

Confit duck leg & manuka honey roasted duck breast ,
orange kumara, beetroot textures, almond crème, pinot noir jus | 45

Hot smoked Akaroa salmon, braised beef cheek,
with parsnip puree, truffled gnocchi & baby vegetables | 38

Free range pork belly chicharrones, tempura prawns,
cashew nahm jim, pickled ginger mayo, radishes, apple | 34

Beetroot Wellington, mushroom, shallot & truffle duxelle,
with broccolini, beetroot textures, almond crème & truffle oil | 34

DESSERTS

Soft coconut cake, coconut mousse, mango gel,
passionfruit & ginger, charcoal, pineapple, kiwifruit | 17

Apple, blackberry & cinnamon oat crumble,
white chocolate, crème anglaise & vanilla gelato | 17

Black forest gateau chocolate sphere,
vanilla mascarpone, cherries, benson caramel | 18

Pavlova with blueberry compote & cream,
raspberry sauce, meringues, orange blossom jelly | 17

Banana crepe with golden rum caramel,
vanilla gelato & mascarpone, salted caramel corn | 17

Espresso & almond vegan baked cheesecake,
coconut rough, raspberry sauce & preserved peach | 17

SIDES

Sourdough bread roll with butter | 4.5

Broccolini & green beans | 12

Brussels sprouts with bacon | 11

Potato mash | 8

Cauliflower & parmesan gratin | 9

Balsamic roasted yams | 12

Thick cut chips, tomato sauce, aioli | 10

Mixed salad, mandarin & raspberry dressing | 12

House slaw, parmesan, lemon vinaigrette | 8

Truffled macaroni cheese croquettes | 12

CHEESES

Walnut bread, sesame lavash, grapes & quince
per cheese | 17

Over the Moon Triple Cream Brie
cow's milk, Putaruru

Over the Moon *Aroha* Camembert
cow's milk, Putaruru

Mt Eliza Farmhouse Cheddar
raw cow's milk, Eketahuna

Kingsmeade *Opaki* Manchego
ewe's milk, Masterton

Kingsmeade *Mt Bruce* Havarti
ewe's milk, Masterton

Cartwheel Creamery *Epitome* Tomme
goat's milk, Pohangina Valley

Cartwheel Creamery *Blue Rhapsody* Blue
cow's milk, Pohangina Valley

Kāpiti *Kikarangi* Triple Cream Blue
cow's milk, Kāpiti