



SHED 3

Dockside was established in 1991 in this historic wooden building known as Shed 3. Shed 3 dates back to 1887 and is listed as a heritage site by Wellington City Council. It is one of the oldest examples of a building fundamental to operating Wellington's wharves. Originally a single-storey warehouse, a second storey was added in the 20th century for Harbour Board tug boat staff. Timber buildings like this one once lined the wharves and jetties between Taranaki Street and Piputea Wharf. Now, Shed 3 is one of the last remaining few.

FUNCTIONS

Set menus \$59/\$75

Available for groups from 12 - 200 persons
Enquire about our private dining options

WEDDINGS

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

DEGUSTATION

Tasting menu \$99
with matching wines \$139

Created by Head Chef Marie Penny

Available for 2 - 40 persons.
Minimum of 48hrs notice required.

STARTERS

Oysters: 1/2 dozen / dozen

natural with pink onions OR tempura with wasabi yoghurt | mp

Mussels steamed in coconut milk

infused with lemongrass, galangal, turmeric & dashi | 17

Board: Balaboosta with crumbed green olives, quinoa & feta falafels, hummus with dukkah & toast

| 28

Board: Prosciutto, artichokes & roasted peppers, cauliflower arancini & aioli, toasted ciabatta

| 32

Board: Chicken liver parfait, aged cheddar, bread, cornichons, cherry & apple relish, pink onions

| 29

ENTRÉES

Mussel, prawn & market fish chowder,

potato, fino sherry, crayfish oil, toasted sourdough | 18/28

Tempura soft shell crab, red coconut curry sauce,

served with sesame & mint slaw, mango dressing | 23

Bresaola, blushing pear, pickled vegetables,

truffled honey, parmesan crisp, chevre, rye & walnuts | 19

Lyonnais salad of frisee lettuce, chopped bacon,

soft boiled hen's egg, garlic croutons & lemon dressing | 17

Seared scallops & fried calamari, togarashi mayo,

carrot & ginger puree, lychee, coriander, squid ink sauce | 25

Heirloom tomato salad with fresh mozzarella,

soft herbs, cucumber, edamame, kalamata & balsamic | 19

Handmade chevre ravioli with Opaki manchego,

caramel butter, broccolini, almonds & cranberries | 19

50g or 100g West Coast whitebait fritter

served with lemon, aioli & snow pea tendrils | 25/45

MAINS

Beer battered or panko crumbed fish & chips, house slaw add: 3 charcoal crumbed prawns \$12 / 3 tempura rock oysters \$13	32
Pork belly chicharrones, charcoal crumbed prawns, cashew nahm jim, pickled ginger mayo, radishes, apple syrup	34
Grilled lamb rack with horopito rub, pea textures, agria gratin, baby carrots, salsa verde & demi-glace	39
Pan roasted Akaroa salmon & grilled calamari, bok choy, kumara & coconut puree, tahini & tamari, sesame praline	37
55-day aged handpicked premium sirloin, pesto, summer ratatouille, parmesan churros, aged balsamic	39
Confit duck leg & roasted duck breast, manuka honey, broccolini, beetroot textures, almond crème, pinot noir jus	45
Baked market fish with nori & dashi crust, green beans, globe artichoke, watercress, puy lentils, soy milk aioli	37
Chicken thighs roasted with lemon & smoked paprika, pumpkin & spinach lasagne, blushing pear, chevre & manchego	34
Beet Wellington, mushroom, shallot & truffle duxelle, broccolini, beetroot textures, almond crème, truffle oil	34

DESSERTS

Soft coconut cake with coconut creme, mango gel, passionfruit & ginger sorbet, pineapple, kiwifruit, pea tendrils	17
Pavlova with strawberries & cream, berry textures, meringues, orange blossom jelly, basil	16
Chocolate & caramel mousse sphere, chocolate torte, boysenberry, mascarpone, yoghurt, salted caramel corn	18
Mandarin, date & almond vegan baked cheesecake, charcoal sorbet, roasted cherries & bitter chocolate, raspberry	16
Bananas Foster crepe with golden rum caramel, vanilla gelato, roasted walnuts, mascarpone & espresso powder	17
Apple, blackberry & cinnamon oat crumble, white chocolate, crème anglaise, cinnamon raisin gelato	17

SIDES

Sourdough bread roll with butter	4.5
Green beans & broccolini	12
New potatoes, parsley oil	8
Summer ratatouille, pesto	12
Cauliflower gratin, parmesan béchamel	9
Thick cut chips, tomato sauce, aioli	10
Mixed salad, mandarin & raspberry dressing	12
House slaw, parmesan, lemon vinaigrette	7
Truffled macaroni cheese croquettes	12

PETIT FOURS

Chocolate & raspberry lamingtons	12
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CHEESE

*40g with walnut bread,
sesame wafers, grapes & quince paste*

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

Kāpiti Kikorangi Triple Cream Blue
cow's milk, Kāpiti

Cartwheel Creamery Blue Rhapsody
cow's milk, Pohangina Valley

one 17 / two 33 / three 48