



## 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](mailto: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](mailto:weddings@docksidenz.com)

### DEGUSTATION

Tasting menu \$99  
with matching wines \$139

*Created by Head Chef Marie Penny*

## STARTERS

<b>Oysters:</b> natural with pink onions   tempura with wasabi yoghurt		mp
<b>Steamed mussels</b> coconut milk, lemongrass, galangal, turmeric		17
<b>Handmade crab wontons</b> with coconut caramel sauce		19
<b>Truffled macaroni cheese croquettes</b>		12

## SHARING BOARDS

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

## ENTRÉES

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

## MAINS

<b>Beer battered or crumbed fish &amp; chips with house slaw</b> add: 3 tempura prawns   12 add: 3 tempura oysters   mp	32
<b>Grilled lamb rump with horopito rub, agria gratin,</b> carrot & parsnip mash, pea puree, salsa verde, pinot noir jus	36
<b>Baked market fish with nori crust &amp; fragrant broth of</b> mussels, calamari, chorizo, tomatoes, red peppers & chickpeas	mp
<b>Free range pork belly chicharrones, tempura prawns,</b> cashew nahm jim, pickled ginger mayo, radish, apple syrup	34
<b>Hot smoked Akaroa salmon, braised ox cheek,</b> apple & celeriac mash, truffled gnocchi, leek soubise	38
<b>Grilled 55-day aged hand-picked premium sirloin,</b> hasselbacks, Brussels sprouts, bacon jam & bearnaise	42
<b>Confit duck leg &amp; manuka honey roasted duck breast ,</b> orange kumara, beetroot textures, almond crème, pinot noir jus	45
<b>Whole soft shell crab tempura, baby potatoes, green beans,</b> sundried tomato & olive tapenade, hen's egg, crayfish oil mayo	34
<b>Beet Wellington, mushroom, shallot &amp; truffle duxelle,</b> with broccolini, beetroot textures, almond crème & truffle oil	34

## DESSERTS

<b>Soft coconut cake, coconut mousse, charcoal,</b> passionfruit & ginger, kiwifruit, pineapple, mango gel	17
<b>Classic pavlova with raspberry coulis &amp; cream,</b> meringues, orange blossom jelly, blueberry compote	16
<b>Black forest gâteau sphere, chocolate caramel,</b> vanilla mascarpone, cherries, salted caramel corn	18
<b>Banana crepe with golden rum caramel,</b> vanilla gelato & mascarpone, walnuts & espresso	17
<b>Lemon, date &amp; almond vegan baked cheesecake,</b> chocolate sorbet, candied lemon, preserved peaches	16
<b>Apple, blackberry &amp; cinnamon oat crumble,</b> with white chocolate, crème anglaise & vanilla gelato	17

## SIDES

<b>Sourdough bread roll with butter</b>	4.5
<b>Mixed salad, mandarin &amp; raspberry dressing</b>	12
<b>House slaw, parmesan, lemon vinaigrette</b>	7
<b>Brussels sprouts with bacon</b>	11
<b>Carrot &amp; parsnip mash</b>	9
<b>Cauliflower gratin, parmesan béchamel</b>	9
<b>Hasselback potatoes</b>	10
<b>Thick cut chips, tomato sauce, aioli</b>	10

## CHEESE

*Walnut bread, sesame lavosh, 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 Kikorangi Triple Cream Blue**  
cow's milk, Kāpiti