



## 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](mailto: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, olives, peppers, cauliflower arancini & aioli, toasted ciabatta

| 32

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

| 29

## ENTRÉES

### Mussel, prawn, fish & Akaroa salmon chowder, potato, fino sherry, crayfish oil, toasted sourdough

| 18/28

### Tempura soft shell crab, coconut red curry sauce, sesame slaw with mango gel, wakame & Vietnamese mint

| 23

### Bresaola, blushing pear, pickled vegetables, truffled honey, parmesan crisp, chevre, rye & walnuts

| 19

### Lyonnaise salad of frisee lettuce, bacon, hen's egg, garlic croutons, cherry tomatoes & lemon dressing

| 17

### Seared scallops & fried calamari, togarashi mayo, carrot & ginger puree, lychee, coriander, squid ink gel

| 25

### Salad of asparagus, puy lentils, globe artichoke, green beans, parmesan, watercress & lemon dressing

| 18

### 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

<b>Beer battered or panko crumbed fish &amp; chips, house slaw</b> add: 3 charcoal crumbed prawns \$12 / 3 tempura rock oysters \$13	32
<b>Pork belly chicharrones, charcoal crumbed prawns,</b> cashew nahm jim, pickled ginger mayo, radishes, apple syrup	33
<b>Grilled lamb rack, pea puree, spiced tofu, soy milk aioli,</b> capsicum stuffed with vindaloo cauliflower, almonds & currants	38
<b>Pan roasted Akaroa salmon &amp; grilled calamari, broccoli,</b> kumara puree, tahini & tamari paste, wakame, sesame praline	37
<b>55-day aged handpicked premium sirloin, watercress pesto,</b> parmesan churros & hash, cherry tomatoes, aged balsamic	39
<b>Confit duck leg &amp; tea smoked duck breast, pinot jus,</b> chioggia, pickled beetroot gel, broccolini, almond crème	45
<b>Pan roasted market fish, crispy prosciutto, sage,</b> spaghetti with walnuts, parmesan & creamy lemon dressing	35
<b>Chicken thighs roasted with lemon &amp; smoked paprika,</b> pumpkin & spinach lasagne, pickled beetroot, chevre & manchego	34
<b>Beet Wellington, mushroom, shallot &amp; truffle duxelle,</b> pea puree, beetroot textures, broccolini, almond crème	34

## DESSERTS

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

## SIDES

<b>Sourdough bread roll with butter</b>	4.5
<b>Steamed asparagus</b>	12
<b>New potatoes, parsley oil</b>	8
<b>Green beans &amp; baby carrots</b>	10
<b>Cauliflower gratin, parmesan béchamel</b>	9
<b>Thick cut chips, tomato sauce, aioli</b>	10
<b>Mixed salad, mandarin &amp; raspberry dressing</b>	12
<b>House slaw, parmesan, lemon vinaigrette</b>	7
<b>Truffled macaroni cheese croquettes</b>	12

## PETIT FOURS

<b>Chocolate &amp; raspberry lamingtons</b>	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