

# DOCKSIDE



## TASTING MENU

Created by Chef Marie Penny

**Fish & chips with lemon & tarragon tartare**

Santa Margherita Prosecco DOCG NV, Italy

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

Chard Farm Closeburn Chardonnay 17, Central Otago

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

Luna Pinot Gris 18, Martinborough

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**Palate cleanser : Passionfruit & ginger sorbet**

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**Confit duck leg & roasted duck breast, pinot jus, beetroot textures, broccolini, almond crème, blushing pear**

Mondillo Pinot Noir 15, Lowburn, Central Otago

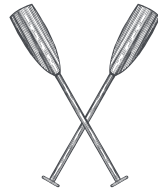
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**Soft coconut cake with coconut mousse, kiwifruit, poached pineapple, mango gel, vanilla gelato**

Joiy Sparkling Riesling NV, Wellington

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**THANK YOU**

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