

DOCKSIDE



TASTING MENU

Created by Chef Marie Penny

West coast whitebait fritter served with lemon, aioli & snow pea tendrils
Allan Scott 'Cecilia' 13 Methode Traditionelle, Marlborough

Seared scallops & fried calamari, togarashi mayo, carrot & ginger puree, lychee, coriander, squid ink
Luna 18 Pinot Gris, Martinborough

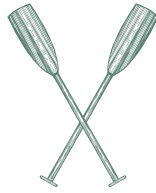
Bresaola, blushing pear, pickled vegetables, truffled honey, parmesan crisp, chevre, rye & walnuts
Picnic by Two Paddocks 17 Riesling, Central Otago

Palate cleanser: passionfruit & ginger sorbet

Confit duck leg & roasted duck breast, manuka honey, pinot jus, beetroot textures, broccolini, almond crème
Amisfield 16 Pinot Noir, Lowburn, Central Otago

Pavlova with strawberries & cream, berry textures, meringues, orange blossom jelly, basil
Joiy NV Sparkling Riesling, Wellington

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THANK YOU

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