

# DOCKSIDE



## TASTING MENU

Created by Chef Marie Penny

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

**Chard Farm 16 'Closeburn' Unoaked Chardonnay, Central Otago**

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**Fried soft shell crab, salt & pepper squid, togarashi mayo, kumara puree, passionfruit, coriander**

**Picnic By Two Paddocks 16 Riesling, Central Otago**

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**Braised pork belly chicharrones, apple syrup, cashew nahm jim, pickled ginger mayo, radish**

**Rippon 13 Gewürztraminer, Central Otago**

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**Palate cleanser: passionfruit & ginger sorbet**

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**Slow cooked Wakanui beef cheek, cauliflower puree, braised lentils with bacon, Brussels sprouts, malbec jus**

**Matawhero 15 'Church House' Malbec, Gisborne**

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**Chocolate torte & chocolate crème brulee, vanilla mascarpone, cherries, salted caramel corn**

**De Bortoli 'Old Boys' Port**

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