



DOCKSIDE

ENTRÉES

Bresaola, chevre, pickled veg, blushing pear, truffle honey, walnut rye

Seafood chowder with sweetcorn, potato, crayfish oil & sourdough toast

Salad of ancient grains, confit duck, pumpkin, almonds & pomegranate

Pea & parmesan risotto with preserved lemon, olive oil & pea tendrils

MAINS

Medium rare premium aged sirloin, potato gratin, broccolini, bacon jam & sauce bearnaise

Pork belly chicharrones, tempura prawns, cashew nahm jim, pickled ginger mayo, apple butter

Baked line-caught fish with nori & dashi crust, crayfish bisque, green beans, crayfish mayo

Beetroot Wellington with mushroom, truffle & shallot duxelle, parsnip, broccolini, truffle oil

DESSERTS

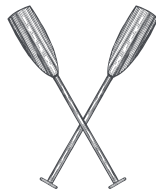
Chocolate torte, chocolate caramel, mascarpone, cherries & salted caramel corn

Pavlova, Grand Marnier strawberries & cream, orange blossom, raspberry meringue

Orange vegan crème brulee served with charcoal sorbet, berries & coconut rough

Over the Moon triple cream Brie, grapes, quince, sesame lavosh & walnut bread

WELCOME TO DOCKSIDE



THANK YOU

Three Course Set Menu

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