



DEEP WATER WHARF

Creation of Queen's Wharf - initially known as Deep Water Wharf - started in 1861. It was the centre of Wellington's thriving sea trade from the 1880s to the 1930s, exporting meat, cheese, apples and pears, coal, wool, tallow and flax. By 1900 Queens Wharf had been extended, widened, strengthened, cross-braced, extended and widened again and again with more storage sheds built. Hydraulic cranes made light of cargo that had previously strained ship's cargo gear. But by the 1980's it was an empty waterfront used mainly by fishermen. Lambton Harbour Management began redevelopment of the waterfront in 1989, with conversion of Shed 3 into Dockside restaurant, one of it's first tasks.

*We have a Plant Based menu!
please ask your wait staff*

FUNCTIONS

Set menus \$59/\$75

Available for groups from 12 - 200 persons

Enquire about our private dining options
manager@docksidenz.com

WEDDINGS

Make an appointment with our in house wedding planner, Paige, who will show you around our venue and help you every step of the way to create the wedding of your dreams
weddings@docksidenz.com

DEGUSTATION

**Tasting menu \$99
with matching wines \$139**

Created by Head Chef Marie Penny

STARTERS

Oysters:

natural with pink onions | tempura with wasabi yoghurt | mp

Handmade crab wontons

served with coconut caramel sauce | 19

Mushroom & walnut pate,

truffle oil, beetroot relish, toasted sourdough | 16

Mills Bay Mussels:

steamed in coconut milk, lemongrass, galangal & turmeric | 17

SHARING BOARDS

Antipasto with prosciutto & bresaola,

Sicilian olives, artichoke pesto, arancini, focaccia | 32

Crumbed green olives, kawakawa hummus,

quinoa & feta falafels with balaboosta, & toast | 28

Chicken liver parfait, aged cheddar,

cornichons, beetroot relish, pink onions, baguette | 29

ENTRÉES

Seafood chowder with fino sherry,

sweetcorn, potato, crayfish oil & sourdough | 18

Bresaola, blushing pear, pickled veg,

truffled honey, chevre, parmesan, rye & walnuts | 19

Braised duck with sesame & miso dressing,

buckwheat soba, spring onions & pickled carrot | 23

Twice baked crab soufflé,

crayfish bisque, crème fraiche, togarashi | 25

Hot-smoked Akaroa salmon,

new potatoes, wasabi peas, whipped roe | 21

50g or 100g West Coast whitebait fritter

served with lemon, aioli & micro greens | 25/45

Risotto with three cheeses,

sautéed oyster mushrooms & truffle oil | 18

MAINS

Beer battered or crumbed fish & chips, house slaw add: 3 tempura prawns 12 add: 3 tempura oysters mp	32
Lamb rump with horopito rub, cous cous, smoky eggplant puree, ratatouille, romesco sauce	36
Baked line-caught market fish with nori crust, heirloom tomatoes, chorizo, mussels escabeche	mp
Confit & roasted duck, cherry demi-glace, pickled plum, cashew, orange kumara, shiitake	45
Pork belly chicharrones, tempura prawns, cashew nahm jim, pickled ginger mayo, radish & apple	34
Braised lemon paprika chicken thighs, pumpkin & mushroom lasagne, pesto, parmesan churros	36
Sous-vide Angus fillet & braised beef cheek, gnocchi, baby vegetables, parsnip, café de Paris butter	45
Handmade chevre ravioli, Opaki manchego, almond butter, broccolini, preserved lemon & currants	34

DESSERTS

Baileys cheesecake with mocha glaze, charcoal sorbet, blackcurrant gel & yoghurt	18
Peach, pear & cinnamon oat crumble, white chocolate, crème anglaise & vanilla gelato	17
Soft coconut cake, coconut mousse, passionfruit & ginger sorbet, mango gel, raspberry textures	17
Flourless chocolate torte, benson caramel, mascarpone, poached cherries, salted caramel corn	18
Pavlova with Grand Marnier strawberries, raspberry coulis & cream, orange blossom jelly	18
Orange & mango vegan crème brulee, passionfruit & ginger sorbet, raspberry textures	17

SIDES

Sourdough bread roll with butter	4.5
Broccolini & green beans	12
Baby potatoes	10
Cauliflower gratin	9
Summer ratatouille, pesto	12
Chips, tomato sauce & aioli	10
Baby cos, radish & mint, buttermilk ranch	9
House slaw, parmesan, lemon dressing	8
Truffled macaroni cheese croquettes	12

LOCAL CHEESES

*Walnut bread, sesame lavosh, grapes & quince
per cheese | 17*

Over the Moon Triple Cream Brie
cow's milk, Putaruru

Mt Eliza Farmhouse Cheddar
raw cow's milk, Eketahuna

Kingsmeade Opaki Manchego
ewe's milk, Masterton

Cartwheel Creamery Blue Rhapsody Blue
cow's milk, Pohangina Valley

Kāpiti Kikarangi Triple Cream Blue
cow's milk, Kāpiti