

THE ANNUAL ALL YOU CAN EAT

BLUFF OYSTER LONG LUNCH

A flute of G.H Mumm Champagne on arrival

FIRST ROUND: FRESHLY SHUCKED

Served natural, shallot, cabernet & chardonnay vinegars, sweet ginger dressing, lemon

SECOND ROUND: KILPATRICK

Smokey free range bacon, Lea & Perrins

THIRD ROUND: BEER BATTERED AND PANKO CRUMBED

Wasabi mayo & tartar

MAIN COURSE

Grilled Big Glory Bay Salmon Fillet

Barbecue octopus, fermented chilli, pickled fennel, mint, coriander, spring onion oil

OR

Roasted Wakanui Beef Eye Fillet

Wild mushroom cream, truffled potato puree, onion crumb, ponzu, garlic chive

TO FINISH

Selection of our in house petit fours & NZ cheese

Additional Bluff Oysters available on request



HARBOURSIDE
OCEAN BAR GRILL

Cuisine
NEW ZEALAND
**GOOD FOOD
AWARDS**
2017




BIG GLORY BAY
OCEAN-FARMED SEAFOOD
STEWART ISLAND | NEW ZEALAND