

NEW YEAR'S EVE 2018 MENU

TO START

A flute of Mumm Cordon Rouge NV

Raw Bar Station

Natural Market Oysters, A Selection of Sashimi, Nigiri & Sushi Rolls

ENTRÉE

Hiramasa Kingfish

Marinated Tomatoes, Chilli, Lime, Coconut, Coriander, Thai Basil

Braised Beef Cheek & Parsnip Risotto

Crispy Cauliflower, Sherry Vinaigrette Caramel, Truffle, Watercress

Chicken Ballotine

Oyster Mushroom, Crispy Chicken Skin, Pickled Shallots, Chicken Jus

MAIN

Grilled Wagyu Scotch Fillet

Miso Hollandaise, Handcut Chips, Confit Garlic, Madiera Jus

Crispy Skin Ora King Salmon

Grilled Octopus, Roasted Cauliflower, Chorizo Oil, Curry Sauce

Roasted Easterbrook Farms Duck Breast

Smoked Polenta, Pickled Beetroot, Cherries, Whitlof

DESSERT

Dark Chocolate Ganache

Hazelnut Sponge, Streusel, Passionfruit Gel, Mango Jelly & Sorbet

Raspberry Pavlova

Mascarpone Mousse, Red Velvet Cake, Kawa Kawa Crumble, Strawberry Sorbet

Selection of New Zealand Cheeses

Water Crackers, Walnut Bread, Fig Chutney, Grapes, Quince Paste



HARBOURSIDE

OCEAN BAR GRILL

