

FESTIVAL OF THE SEA

BIG GLORY BAY SALMON DISH WITH WINE MATCH

Crispy Skin Big Glory Bay Salmon, Goat's Cheese
& Pea Croquette, Pearl Onion, Lemon Butter Sauce
2016 Nautilus Estate Pinot Gris

\$49.95

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

SIGNATURE SEAFOOD PLATTER SERVED WITH A BOTTLE OF MUMM GRAND CORDON

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

PROGRESSIVE WEEKEND LUNCH 3 COURSES / 3 RESTAURANTS

Seafood lovers can enjoy a three course
progressive lunch in a unique dining style that takes
you across three exclusive waterfront restaurants.
Saturday and Sunday 11.30am - 3pm

\$129.00pp

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

WHITE+WONG'S BOTSWANA BUTCHERY HARBOURSIDE

FOUR VARIETIES OF FRESH MARKET OYSTERS

Enjoy a dozen different oysters from
Te Matuku / Clevedon / Orongo Bay / Mahurangi
With a glass of 2017 Yealands Estate Single Vineyard
Gruner Veltliner or Monteiths Barber Lager

\$69.95

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

BOTSWANA BUTCHERY HARBOURSIDE

SEAFOOD DEGUSTATION BANQUET

This incredible menu features an
array of delicious NZ Seafood including
superb wine matches optional.
Minimum of 5 guests.

STARTING AT \$375pp

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

BANQUET LONG LUNCH FRIDAY 29TH OF MARCH AT 12PM

This exceptional long lunch will feature an array
of hot and cold seafood dishes including
NV Nautilus Estate Cuvee on arrival and a glass of
2017 Yealands Estate Single Vineyard Pinot Gris

\$125pp

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

FRESH MARKET OYSTERS ALL MONTH

\$30.00 HALF DOZEN

\$60.00 FULL DOZEN

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

WHITE+WONG'S BOTSWANA BUTCHERY HARBOURSIDE

RAINBOW SUSHI ROLL & ROSÉ

Snapper, Salmon, Trevally, Prawn,
Avocado, Wasabi Mayonnaise
2017 Yealands Estate Single Vineyard Rosé

\$27.95

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HARBOURSIDE

CRAYFISH, CHAMPAGNE AND TRUFFLE FRIES

Half a Crayfish, Truffle & Parmesan Shoestrings,
Mumm Grand Cordon

FLUTE **\$70** / BOTTLE **\$150**

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

ALL YOU CAN EAT BLUFF OYSTER LONG LUNCH

Freshly shucked bluffies & our famous
Harbourside Seafood Platters. Includes a glass of
Mumm Grand Cordon on arrival.
Friday 8th of March from 12pm - 3pm

\$175pp

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

HARBOURSIDE

BIG GLORY BAY SALMON DISH WINE MATCH

Juniper Cured Big Glory Bay Salmon, Dill Crème
Fraiche, Cucumber, Fermented Chilli, Pickled Daikon
2016 Nautilus Estate Pinot Gris

\$49.95

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

BOTSWANA BUTCHERY

SURF & TURF SUNDAY PLATTER FOR 2

1kg of Grain Fed Cape Byron, Tasmanian Tomahawk
Garlic Prawns & Scallops, Any Sauce,
Duck Fat Potatoes, Beetroot & Feta Salad

\$120

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

BOTSWANA BUTCHERY

NEW ZEALAND GREEN LIP MUSSELS BEER / WINE MATCH

With Chorizo & Spiced Tomato Sauce
2017 Yealands Estate Single Vineyard Rosé
Or Black Dog Pug Life XPA

\$29.95

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

BOTSWANA BUTCHERY

MARKET FISH ROTI ROLL

With Slaw, Coriander, Mint, Lime, Soy & Sesame
Dressing, Crispy Shallots, Toasted Almonds

\$18.00

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

WHITE+WONG'S

BIG GLORY BAY SALMON DISH WINE MATCH

Grilled Big Glory Bay Salmon
Tea Smoked Scampi, Chilli Jam, Lemongrass, Coconut
2018 Yalumba Organic Viognier, South Australia

\$34.00

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

WHITE+WONG'S

MODERN ASIAN SEAFOOD BANQUET FOR TWO

Oysters, Kingfish, Prawn Dumplings, Crispy Crab,
Market Fish Curry & Rice, Papaya Salad and Dessert
(Minimum 2 people)

\$70pp

ONLY AVAILABLE AT BELOW AUCKLAND LOCATIONS:

WHITE+WONG'S

FESTIVALOFTHESEA.NZ

HARBOURSIDE
OCEAN BAR GRILL

Botswana Butchery

WHITE+WONG'S

GOOD GROUP
HOSPITALITY

GHMUMM
LUXURIOUS

Yealands
FAMILY WINES
HARBOROUGH NEW ZEALAND

BIG GLORY BAY
OCEAN-FARMED SEAFOOD
TEWAIKI ISLAND, NEW ZEALAND

Nautilus
ESTATE OF HARBOROUGH