



DINING UNDER THE STARS

Eight Course Ultimate Seafood Degustation | \$165 per person

Wine Match \$95 | Champagne + Wine Match \$155

Warm Winter Gazpacho, Smoked Octopus

★ NV Mumm Cordon Rosé

Freshly Shucked Waiheke Island Oysters, Ponzu, Salmon Caviar

★ 2015 Deutz Blanc de Blanc, Marlborough **or**

★ 2012 Mumm RSRV Blanc de Blancs

Spicy Tuna Roll, Daikon, Cucumber, Wasabi Mayo, Black Tobiko

★ 2017 Camshorn Riesling, Waipara **or**

★ NV Mumm Grand Cordon

Grilled Queensland Black Tiger Prawn, Chorizo, Grilled Red Pepper, Kalamata Olives, Basil Oil, Fresh Herbs

★ 2018 Stoneleigh Rapaura Pinot Gris, Marlborough

Seared Atlantic Scallops, Cauliflower Puree, Beurre Noisette, Fried Capers, Citrus, Parsley, Sourdough Croutons

★ 2017 Church Road Gwen Rosé, Hawke's Bay **or**

★ 2012 Mumm Millésimé

Dill Sorbet, Compressed Watermelon

Grilled John Dory Fillets, Creamed NZ Blue Pua, Pancetta Crisp

★ 2017 Church Road Grand Reserve Chardonnay, Hawke's Bay

Big Glory Bay Salmon, Watercress Juice, Dill, Yuzu Gel, Edamame Puree, Pickled Daikon & Coconut Salad

★ 2017 Brancott Estate 'T' Terraces Pinot Noir, Marlborough

Hot Banoffee Pudding, Toffee Sauce, Roasted Banana Ice cream, Peanut Butter Mousse

★ 2014 Brancott Estate 'B' Late Harvest Sauvignon Blanc, Marlborough **or**

★ 2008 Mumm RSRV Blanc de Noirs

NZ Cheese, Quince Paste, Walnut Toast, Water Crackers

★ 2012 Campo Viejo Reserva, Spain



HARBOURSIDE
OCEAN BAR GRILL