



DINING UNDER THE STARS

Four Course | \$125 per person
Wine Match \$95 | Champagne Match \$155

Warm Winter Gazpacho, Smoked Octopus

★ NV Mumm Cordon Rosé

TO START

Aburi Wagyu Maki Sushi, Pickled Radish, Yuzukosho

Sashimi Selection of Locally Caught Fish

Freshly Shucked Market Oysters, Ponzu, Salmon Caviar

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

★ 2012 Mumm RSRV Blanc de Blancs

ENTREE

Crispy Skin John Dory Fillet, Creamed NZ Blue Pua, Pancetta

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

Anise and Orange Braised Beef Cheek, Black Garlic, Herbed Barley, Labne, Kale Crisp, Pomegranate

★ 2017 Camshorn Riesling, Waipara **or** 2017 Church Road Gwen Rose, Hawke's Bay

★ 2012 Mumm Millésimé

MAIN

Grass fed Eye Fillet, Bone Marrow Jus, Confit Shallot and Garlic, Micro Rocket, Shaved Grana Padano, Balsamic Glaze

Confit Duck Leg, Celeriac Puree, Dark Chocolate Orange Jus, Broccolini, Walnuts

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

★ 2017 Church Road Grand Reserve Chardonnay, Hawke's Bay **or** 2015 Church Road Grand Reserve Syrah, Hawke's Bay

★ Mumm Grand Cordon NV

TO FINISH

White Chocolate Cheesecake, Poached Rhubarb, Lemon Gel, Tamarillo Sorbet, Citrus Foam

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

Cheese Selection, Quince Paste, Walnut Toast, Water Crackers

★ 2014 Brancott 'B' Late Harvest Sauvignon Blanc, Marlborough **or** 2012 Campo Viejo Reserva, Spain

★ 2008 Mumm RSRV Blanc de Noirs



HARBOURSIDE
OCEAN BAR GRILL