

TO START

Snapper Ceviche

Lime, coconut cream, mango

Flute of G.H Mumm Grand Cordon

ENTREE

Oysters (half dozen)

Freshly shucked market oysters, natural or buttermilk battered, Mignonette sauce

Squid Karaage

Wasabi mayonnaise, chilli, radish, spring onion

Vietnamese Dumplings

Prawn, sweetcorn & squid, chilli jam, spring onion, coriander

Seafood Chowder

Mussel, scallop, prawns, snapper, hapuka, fondant potatoes, shellfish oil, lemon

Raukumara Ranges Wild Venison Carpaccio

Beetroot jelly, peppered leaves, Parmesan, kumara crisps, shitake cream

Harbourside "Prawn Cocktail"

Poached tiger prawn, Marie Rose, avocado mousse, iceberg, tomato, chives

Crispy Skin Pork Belly

Granny Smith apple purée, grilled spring onion, chorizo lardons, black garlic

Atlantic Scallops & NZ Scampi

Smooth romesco, grilled summer sweet corn, stone fruit & red chilli salsa, Greek yoghurt

Creamed North Island Paua Toastie

Flash fried shavings, sweet & sour onion relish, chives



HARBOURSIDE

OCEAN BAR GRILL

FISH OF THE BONE

Grilled Market Fish

Smoked chickpea purée, fennel & radish salad, crayfish oil, crispy Israeli couscous

Dry Red Curry of Hapuka

Green beans, peanuts, mint, coriander, kaffir lime, sticky rice

Roasted Big Glory Bay Salmon

Watercress juice, dill, yuzu gel, edamame purée, pickled daikon, coconut salad

Sushi, Sashimi & Nigiri

Selection of fresh sushi, sashimi and nigiri, pickled ginger, gluten free soy, wasabi

MEAT & GAME

Confit Half Duckling

Celeriac purée, broccolini, baby carrots, walnuts, watercress, dark chocolate & orange sauce

Grilled Venison Loin

Blackberry gel, baby beetroot, bitter cocoa, salted macadamia, red wine jus

300gm Central Otago Lamb Rack

Squash purée, new season peas, butter braised endive, rosemary jus

180gm Grassfed Eye Fillet

Triple cooked chips, confit garlic, café de Paris butter

SIDES

Mixed Garden Leaves

Wild Rocket

Heirloom Tomato Salad

Straight Cut Fries, Roasted Garlic Aioli

Steamed New Potatoes, Butter, Soft Herbs

Fresh Local Asparagus, Truffle Salt

2 sides per table of 2 | 3 sides per table of 4 | 4 sides per table of 6



HARBOURSIDE

OCEAN BAR GRILL

DESSERT

Dark Chocolate Fondant

Whipped chocolate mousse, chocolate soil, caramelised milk, banana ice cream

Lemon Pavlova

Lemon curd, Italian meringue, lemon sorbet

Vanilla Crème Brûlée

Poached pear, ginger crumble, milk chocolate ganache, pear sorbet

White Chocolate Cheesecake

Earl Grey macerated peaches, mango gel, peach sorbet, rosewater foam

Cherry Semifreddo

Compressed cherries, coconut ganache & snow, fresh coconut shavings

OR

CHEESE

Choose from a selection of cheeses Walnuts, dried muscatels & apricots, green apple, honeycomb, fig chutney, fruit & nut toast, water crackers

Little River Estate Brie de Moutere

A2 cow's milk, subtle earthy flavours - Nelson, NZ

Native Bush Gouda

Cow's milk, Horopito & Kawakawa (Pepper Berry) young & buttery - Onewhero, NZ

Mercer Goat Waikato

Goat's milk, 2 years old, sweet with a deep flavour and fudge like texture - North Waikato, NZ

Cranky Goat Cullensville Gold

Goat's milk, subtle, washed in Sauvignon Blanc - Marlborough, NZ

Barry's Bay Peninsula Blue

Cow's milk, dense texture with mineral notes - Canterbury, NZ

Tea Leaf Tea / Toasted Espresso



HARBOURSIDE

OCEAN BAR GRILL