

STARTERS

House Baked Focaccia Extra virgin olive oil & whipped butter	\$9.95
Oysters Selection of freshly shucked market oysters Mignonette sauce Natural or buttermilk battered	\$MP
Snapper Head Terrine Beer mustard, pickled vegetables, sourdough toast	\$20.95
Squid Karaage Wasabi mayonnaise, chilli, radish, spring onion	\$23.95
Seafood Chowder Mussel, scallop, prawns, snapper, hapuka, fondant potatoes, shellfish oil, lemon	\$24.95
Crispy Fried Tofu Shichimi, edamame, yuzu, teriyaki beans & carrots, pickled ginger, cucumber, daikon	\$24.95
Harbourside "Prawn Cocktail" Tiger prawns, Marie Rose, avocado mousse, iceberg, chives	\$25.95
Crispy Skin Pork Belly Granny Smith apple purée, chorizo lardons, black garlic	\$27.95
Atlantic Scallops & NZ Scampi Smooth romesco, grilled summer sweet corn, stone fruit & red chilli salsa, Greek yoghurt	\$29.95
1/2 Kilo Chilled Prawns On ice, Thousand Island, lemon	\$49.95

SUSHI & SASHIMI

Sashimi Plate 8 pieces Selection of market caught fish	\$32.95
Chicken Katsu Roll Firm, fine, flaky texture, mild sweetness	\$16.95
Rainbow Roll Snapper, salmon, trevally, prawn, avocado, wasabi mayonnaise	\$16.95
Summer Vegetable Roll Avocado, cucumber, carrot, asparagus, miso sauce	\$16.95

FISH OFF THE BONE

Grilled Market Fish	\$40.95
Smoked chickpea purée, fennel & radish salad, crayfish oil, crispy Israeli couscous	
or	
180gm naked, lemon cheek, radicchio, red onion, cherry tomato, verjuice vinaigrette	
Game Fish	\$40.95
Red peppers, chorizo, olives, lemon, fresh herbs	
Roasted Big Glory Bay Salmon	\$42.95
Watercress juice, dill, yuzu gel, edamame purée, pickled daikon, coconut salad	

MEAT & GAME

Grilled Venison Loin	\$42.95
Blackberry gel, baby beetroot, bitter cocoa, salted macadamia, red wine jus	
300gm Central Otago Lamb Rack	\$49.95
Squash purée, new season peas, butter braised endive rosemary jus	
180gm Grass-fed Eye Fillet or 450gm Coastal Ribeye	\$42.95 \$49.95
Triple cooked chips, confit garlic, café de Paris butter	

SIDES

Mixed Garden Leaves	\$9.95
Radicchio, red onion, cherry tomato, verjuice vinaigrette	
Fresh Local Asparagus	\$9.95
Truffle salt	
Straight Cut Fries	\$8.95
Roasted garlic aioli	
Steamed New Potatoes	\$9.95
Butter, soft herbs	



HARBOURSIDE
OCEAN BAR GRILL

DESSERT

Dark Chocolate Fondant Whipped chocolate mousse, chocolate soil, caramelised milk, banana ice cream	\$17.95
Lemon Pavlova Lemon curd, Italian meringue, lemon sorbet	\$17.95
White Chocolate Cheesecake Earl Grey macerated peaches, mango gel, peach sorbet, rosewater foam	\$17.95
Cherry Semifreddo Compressed cherries, coconut ganache & snow, fresh coconut shavings	\$17.95
Petit Fours Macaron, chocolate brownie, caramel slice, milk chocolate truffle, berry financier	\$16.95
Sorbet Selection Ask for today's flavours	\$13.95

CHEESE

1 cheese \$15 | 2 cheeses \$30 | 3 cheeses \$45 | 4 cheeses \$60

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

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



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