

Lavish Lunch

WITHIN THE HOUR

2-COURSE \$49 | 3-COURSE \$59

INCLUDES A FLUTE OF PROSECCO OR A GLASS
OF CHARDONNAY OR PINOT NOIR

Entrée

Kingfish Kokoda

Smoked Coconut, Yuzu, Coriander Oil, Cucumber,
Radish, Red Onion

Venison Carpaccio

Blackberry Gel, Bitter Cocoa, Salted Macadamia,
Beetroot Jelly, Olive Oil

Roasted Sweet Potato Tortellini (V)

Goat's Curd, Confit Egg Yolk, Toasted Almond,
Fennel Oil, Petit Herb Salad

Main

Wagyu Flank

Smoked Butter, Green Beans, Mushroom Sauce

Grilled Market Fish

Smooth Romesco, Steamed Broccolini,
Crab Butter Sauce, Parsley Oil

Crispy Agedashi Tofu (V)

Daikon, Cucumber, Baby Carrot, Edamame,
Miso Emulsion, Teriyaki

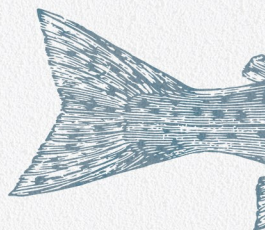
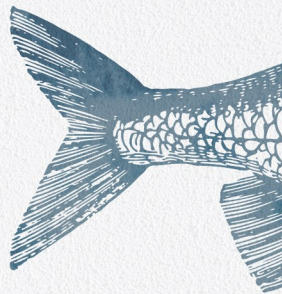
Dessert

Summer Pavlova

Textures of Meringue, Passionfruit Curd, Kiwifruit Gel,
Orange Segments

NZ Cheese Selection

Quince paste, Fig Chutney, Walnut Toast,
Water Cracker



HARBOURSIDE
OCEAN BAR GRILL