



HARBOURSIDE

OCEAN BAR GRILL

THE ULTIMATE SEAFOOD DEGUSTATION

\$95 per person

6 courses

\$155 with wine match

(100ml pours)

AMUSE

Grilled Oyster, Apple Vinegar,
Pancetta Floss, Chives

*N.V. G.H. Mumm Grand Cordon,
Reims, France*

COLD ENTRÉE

Torched Salmon Sashimi,
Pickled Daikon, Ikura

*2019 Camshorn Riesling,
Waipara, NZ*

HOT ENTRÉE

Hokkaido Scallops, Salt Baked Swede,
Celery Nage, Chickpea Cracker

*2018 Brancott "O" Chardonnay,
Marlborough, NZ*

FIRST MAIN

Grilled Kingfish, Green Curry Crust,
Roasted Leeks, Bok Choy Hearts,
Lemongrass Coconut Emulsion

*2017 Church Road Grand Reserve Syrah,
Hawkes Bay, NZ*

SECOND MAIN

Poached Hapuka, Braised Ox Tail,
Sauteed Baby Pua, Onion Cream, Salsa
Verde, Nasturtium

*2017 Church Road "1" Malbec,
Hawkes Bay, NZ*

PRE DESSERT

Lemon Oil Sorbet

DESSERT

"Exotic" - Kaffir Lime Meringue,
Genoise Sponge, Coconut Gel,
Preserved Chilli Pineapple,
Coconut Tuile, Yoghurt Sorbet

*2017 Brancott "Baby B" Late Harvest
Sauvignon Blanc, Marlborough, NZ*