



HARBOURSIDE
OCEAN BAR GRILL

BLEDISLOE CUP PRE-GAME BANQUET LUNCH

MENU

STARTER

Mixed Sushi Roll Selection

Chicken katsu, rainbow, miso eggplant

Sashimi Platters

Daily sashimi selection, pickled white ginger, gluten free soy, wasabi

Market Oysters

Served natural with classic mignonette, fresh lemon

ENTRÉE

Chilled Tiger Prawns

Chicken katsu, rainbow, miso eggplant

Wagyu Beef & Fennel Dumplings

Chilli oil & jam, spring onion tops

MAIN

450gm Coastal Rib Eye

Smoked butter, port wine jus

Crispy Skin Market Fish

White bean purée, grilled tiger prawn, cauliflower piccalilli, chorizo oil

Duo of Duck

Confit leg & roasted breast, squash purée, swede fondant, duck fat crisp, nuoc cham glaze

For the Table

Steamed broccolini, Waiheke olive oil
Potato puree, truffle butter, Parmesan
Fresh garden salad, white wine vinaigrette

DESSERT

Petits Fours

Chef's daily selection

New Zealand Cheeses

Chef's daily selection, fresh honeycomb, quince paste, crackers & bread