

RESTAURANT
MONTH – AUGUST 1-31



\$55.00 PER PERSON 3 COURSES
ADDITIONAL \$40.00 WITH WINE MATCH

ENTRÉE

Grilled Australian Banana Prawns

Nuoc cham glaze, preserved stone fruit, carrot cream

2020 Man O' War Sauvignon Blanc, Waiheke Island, NZ

Bacon Hock Terrine

Beer mustard, roasted apple puree, toast

2016 Spy Valley Riesling, Marlborough, NZ

MAIN

Daily Game Fish

Truffle & shallot jam, celeriac puree, fresh herbs

2020 Windrush Chardonnay, Marlborough, NZ

Venison Rib Raviolo

Mushroom ragout, smoked tomato oil, kumara straw

2019 Prophets Rock "Rocky Point" Pinot Noir, Central Otago, NZ

DESSERT

Mulled Wine Bombe Alaska

Mulled wine mousse, vanilla ice cream, semolina orange cake,
Swiss meringue

Chef's Petit Fours

Daily selection

2020 Margrain Chenin Blanc, Martinborough, NZ



HARBOURSIDE

OCEAN BAR GRILL