



HARBOURSIDE

OCEAN BAR GRILL

THE ULTIMATE SEAFOOD DEGUSTATION

\$95 per person

6 courses

\$155 with wine match

(100ml pours)

AMUSE

Grilled Te Kouma Oyster
Nashi Pear, Kimchi Dust

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

FIRST

Tobiko Gunkan Maki
Avocado, Kewpie

*2019 Camshorn Riesling,
Waipara, NZ*

SECOND

Seared Hokkaido Scallops
& NZ Scampi Tails
Smoked Kombu Dashi, Puffed Scampi
Chip, Watercress Oil

*2020 Church Road "Gwen Rose"
Hawke's Bay, NZ*

THIRD

Big Glory Bay Salmon
Smoked Potato, Pickled Red Cabbage,
Crispy Ginger, Miso Emulsion,
Salmon Bone Sauce

*2019 Brancott Terraces Pinot Noir,
Marlborough, NZ*

FOURTH

Ruakaka Kingfish
Celeriac Puree, Beurre Noisette, Baby
Capers, Hazelnut

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

FIFTH

Crème Fraiche Sorbet, Mandarin

SIXTH

Mille-Feuille
Crème Patisserie, Rhubarb Compote,
Feijoa Sorbet

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