

AMUSE BOUCHE

Gochujang Cured Salmon

Kimchi emulsion, okura, salted daikon, nasturtium

Flute of G.H Mumm Grand Cordon

STARTERS

1/2 Dozen Oysters

Freshly shucked market oysters

Natural with mignonette OR tempura

Seafood Chowder

Green lipped mussels, market fish, prawn, scallop, fondant potato, shellfish oil, lemon

Grilled Watermelon & Heirloom Tomatoes (Vegan, DF, GF)

House made almond ricotta, marinated green olives, fresh basil, burnt tomato oil

Crispy Squid

Squid ink aioli, preserved currants, tobiko, petit herbs, coriander oil

Crispy Skin Pork Belly

Kimchi emulsion, braised daikon & freeze-dried kimchi dust, fresh pear, nasturtium

Chicken & Shitake Dumplings

Spicy chicken skin jam, spring onion tops, coriander

Seared Hokkaido Scallops & Tempura Scampi Tails

Corn & miso custard, soy & egg yolk emulsion, pickled fennel, kombu salt

Creamed North Island Paua Toastie

Kiwi onion dip, chives



HARBOURSIDE

OCEAN BAR GRILL

SEA

Market Fish

Crab rillette, courgette purée, roasted cherry tomato compote, parsley crumb & oil

Big Glory Bay Salmon

Smoked potato, pickled red cabbage, crispy ginger, miso emulsion, salmon bone sauce

Ruakaka Kingfish

Green curry crust, lemongrass & coconut emulsion, roasted leeks, baby carrots, bok choy

Game Fish

Parsnip purée, roasted red grapes, truffle & shallot jam, parsley oil

LAND

Duo of Duck

Confit leg & dukkah crusted breast, cherry purée, radicchio, endive, sour cherries, red wine jus

Venison Loin

Beetroot pannacotta, kale chips, parsley powder, blackberry gastrique & jus

NZ Lamb Cutlets

Fried agria potato balls, charred carrot cream, sherry & caper berry dressing, harissa butter, petit herbs

200gm Savannah Eye Fillet OR 450gm Coastal Ribeye

Creamed spinach, onion soubise, crispy potato hay, baby leek, port wine jus

SIDES

Fresh Garden Leaves, Chardonnay vinaigrette

Salt Baked Beetroot, Labneh, buckwheat dukkah, mint

Endive Salad, Orange, almonds, tea raisins, za'atar yoghurt

Steamed Asparagus, Waiheke extra virgin olive oil, crispy garlic

Classic Potato Purée, Shaved Parmesan, chives

Goose Fat Potatoes, Truffle mayo

2 sides per table of 2 | 3 sides per table of 4 | 4 sides per table of 6



HARBOURSIDE

OCEAN BAR GRILL

DESSERT

Chocolate Creméux

Hazelnut mousse, chocolate whipped ganache, cocoa nib tuile, candied hazelnut

Peanut & Coconut Mousse

Mango glass, fresh strawberries, roasted peanuts, mango sorbet

Classic Crème Brûlée

Yuzu custard, macerated blueberries, raspberry macaron, feuilletine

Vanilla Parfait

Miso caramel, meringue kisses, vanilla ice cream, caramelised soy, honeycomb

De-Constructed Stone Fruit Cheesecake

Semolina orange cake, poached nectarine, preserved apricot, whipped yoghurt, mint

CHEESE

Choose 2 Cheeses

Walnuts, Dried Muscatels & Apricots, Green Apple, Honeycomb, Fig Chutney, Fruit & Nut Toast, Water Crackers

Brie Mon Sire

Cow's Milk, smooth & mild - Bulgneville, France

Mahoe Montbeliarde

Cow's Milk, nutty & sweet - Kerikeri, NZ

Bleu d'Auvergne

Cow's Milk, creamy & spicy - Auvergne, France

Mount Eliza Farm Cheddar

Cow's Milk, Sweet & Nutty - Otago, NZ

Please advise your server of any dietary requirements



HARBOURSIDE

OCEAN BAR GRILL