



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

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

FIRST

Tobiko Gunkan Maki
Avocado, Kewpie

*2019 Camshorn Classic Riesling,
Waipara, NZ*

SECOND

Seared Hokkaido Scallops
& Tempura Scampi Tails
Corn Miso Custard, Soy and Egg
Yolk Emulsion, Pickled Fennel,
Kombu Salt

*2020 Stoneleigh "Wild Valley"
Fermented Rosé, Marlborough, NZ*

THIRD

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

*2019 Church Road Reserve Pinot Noir,
Central Otago, NZ*

FOURTH

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

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

FIFTH

Crème Fraiche Sorbet, Mandarin

SIXTH

Deconstructed Stone Fruit Cheesecake
Semolina orange cake, poached
nectarine, preserved apricot,
whipped yoghurt, mint

G.H. Mumm Cordon Rosé, Reims, France