

# HARBOURSIDE WINTER Ball



## TO START

---

### OYSTER BAR

Te Kouma oysters two ways:

- Freshly Shucked, Classic Mignonette
- Grilled over coals, Kilpatrick Dressing, Crispy Bacon

### SUSHI BAR

- Chicken Katsu
- Smoked Tofu Roll
- Aburi Salmon Nigiri
- Spicy Tuna Roll
- Rainbow Roll
- (Torched to order)

## MAINS

### Crispy Skin Market Fish

Cauliflower Puree, Shredded Witloof, Tea Raisins,  
Roasted Almond, Curry Oil

### Confit Duck Leg

Orange Puree, Hazelnut Granola, Pickled Carrot,  
Candied Persimmon, Star Anise Jus

### VEGETARIAN MAIN

### Pressed Butternut Squash

Pumpkin Seed Gazpacho, Barley Granola,  
Sweet Pickled Almonds, Curry Oil, Petit Herbs

## DESSERTS

### New Zealand Cheese Selection

served with Water Crackers, Honeycomb, Fig Paste, Quince Jelly

### Petit Four Selection

Chef's Choice

# HARBOURSIDE WINTER BALL

## OYSTER BAR

Te Kouma oysters two ways:

- Freshly Shucked, Classic Mignonette
- Grilled over coals, Kilpatrick Dressing, Crispy Bacon

## SUSHI BAR

- Chicken Katsu
- Smoked Tofu Roll
- Aburi Salmon Nigiri
- Spicy Tuna Roll
- Rainbow Roll
- (Torched to order)

## MAINS

### Crispy Skin Market Fish

Cauliflower Puree, Shredded Witloof, Tea Raisins,  
Roasted Almond, Curry Oil

### Confit Duck Leg

Orange Puree, Hazelnut Granola, Pickled Carrot,  
Candied Persimmon, Star Anise Jus

## VEGETARIAN MAIN

### Pressed Butternut Squash

Pumpkin Seed Gazpacho, Barley Granola,  
Sweet Pickled Almonds, Curry Oil, Petit Herbs

## DESSERTS

### New Zealand Cheese Selection

served with Water Crackers, Honeycomb, Fig Paste, Quince Jelly

### Petit Four Selection

Chef's Choice



HARBOURSIDE  
OCEAN BAR GRILL

*Cheers!*



HARBORSIDE  
**WINTER BALL**  
MENU

TO START

---

OYSTER BAR

**Te Kouma oysters two ways:**

- Freshly Shucked, Classic Mignonette
- Grilled over coals, Kilpatrick Dressing, Crispy Bacon

SUSHI BAR

- Chicken Katsu
- Smoked Tofu Roll
- Aburi Salmon Nigiri
- Spicy Tuna Roll
- Rainbow Roll
- (Torched to order)

---

MAINS

**Crispy Skin Market Fish**

Cauliflower Puree, Shredded Witloof, Tea Raisins,  
Roasted Almond, Curry Oil

**Confit Duck Leg**

Orange Puree, Hazelnut Granola, Pickled Carrot,  
Candied Persimmon, Star Anise Jus

VEGETARIAN  
MAIN

**Pressed Butternut Squash**

Pumpkin Seed Gazpacho, Barley Granola,  
Sweet Pickled Almonds, Curry Oil, Petit Herbs

DESSERTS

**New Zealand Cheese Selection**

served with Water Crackers, Honeycomb, Fig Paste, Quince Jelly

**Petit Four Selection**

Chef's Choice