



HARBOURSIDE
OCEAN BAR GRILL

NEW YEAR'S EVE 2022

AMUSE

Clevedon Tomato Tart

Puff pastry, whipped feta, Clevedon cherry tomatoes, petit herbs

ENTRÉES

Today's House Baked Bread \$10.95

Whipped butter, Waiheke Island extra virgin olive oil

Chicken Katsu Roll \$21.95

Crumbed chicken, avocado, kewpie mayo, katsu sauce, bonito

Sashimi Plate 8 pieces \$36.95

Big Glory Bay Salmon, Stewart Island / Trevally, Bay of Plenty / Snapper, Outer Hauraki Gulf / Tuna, Fiji

Served with: Pickled ginger, gluten free soy, wasabi

Freshly Shucked Market Oysters - 1/2 dozen \$32.95 / 1 dozen \$65.95

Natural with classic mignonette

Harbourside "Prawn Cocktail" \$26.95

Poached organic prawns, iceberg, Marie Rose, avocado

Seafood Chowder \$24.95

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

Crispy Skin Pork Belly \$27.95

Roasted pear purée, pear crisp, drunken prunes, ginger jus

Seared Hokkaido Scallops & Tempura Scampi \$36.95

Confit garlic skordalia, pickled cauliflower, chorizo oil, edamame tuile

BBQ Squid Steak \$25.95

Roasted olives, preserved cherry tomato, pine nuts, parsley, extra virgin olive oil

Please advise your server of any dietary requirements



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MAINS

Market Fish \$42.95

Shrimp & herb vinaigrette, shredded witloof, whipped carrot, pickled raisins

Game Fish \$42.95

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

Ruakaka Kingfish \$43.95

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

Poached Big Glory Bay Salmon \$43.95

Charred onion broth, burnt potato, roasted wild mushrooms, fresh sorrel

Duo of Duck \$46.95

Confit leg & breast, celeriac purée, soft fennel, dried persimmon, orange vinaigrette, spiced hazelnuts

200gm Savannah Eye Fillet \$45.95

Petit Hasselback potato, onion velouté, braised leek, pickled mustard seeds, smoked butter, red wine jus

SIDES

Fresh Garden Leaves \$11.95

Chardonnay vinaigrette

Butter Braised Carrots \$12.95

Herbed yoghurt, crispy buckwheat

Shaved Kohlrabi Salad \$13.95

Creamed macadamia, toasted almonds, orange segments, tea raisins

Steamed Broccolini \$12.95

Crispy garlic, Waiheke e.v.o.o.

Goose Fat Potatoes \$12.95

Truffle mayo

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

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DESSERT

Classic Crème Brûlée \$18.95

Baked tamarillo, candied walnut, meringue kisses, almond feuilletine

Banana & Almond Torte \$18.95

Almond marzipan, miso caramel, caramelised banana, vanilla ice cream

Petit Fours \$16.95

Pastry chef selection

Cheese Selection - select 2 \$30.00

Choose from a selection of NZ made award-winning cheeses sourced from Oamaru & North Otago Served with fresh honeycomb, fig chutney, toasted walnuts, fresh fruits, water crackers

Windsor Blue Creamy, buttery

Domett Double Cream Brie Rich, creamy

Aged Airedale Full-bodied, smooth

Totara Cheddar Aged, sharp

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