

## BANQUET MENU 3

### TO START

#### Today's Bread

Whipped Butter, Extra Virgin Olive Oil

#### Market Oysters

Served Natural & Tempura, Champagne Mignonette, Pickled Ginger Aioli

### ENTRÉE

#### Grilled Queensland Prawns

Marie-Rose, Lemon

#### Heirloom Tomato Salad

Whipped Goat's Cheese, Tomato Jelly, Soft Herbs

#### Five-Spiced Cambridge Duck Beignets

Persimmon, Umeshu & Kamahi Honey Glaze

#### Wagyu Beef Carpaccio

Shaved Daikon, Soy Mirin Dressing, Bonito Flakes, Egg Yolk Cheese, Sesame Mayo

### MAIN

#### Whole Roasted Dry Aged Taupo Eye Fillet

Thyme & Pinot Jus, Horseradish

#### Grilled Market Fish

Roasted Chestnut, Earl Grey Swede, Szechuan Cracker

#### Beetroot & Anise Glazed Big Glory Bay Salmon

Pickled Choggia, Shaved Fennel

#### Harmony Pork Rack

Rustic Apple Sauce, Pork & Sage Jus

#### For the table

New Season Caulilini, Herb & Brioche Pangrattato

Goose Fat Potatoes, Truffle Mayonnaise

Fresh Garden Salad, White Wine Vinaigrette

### DESSERT

#### Petit Fours

Chef's Daily Selection

#### New Zealand Cheese

Hand Selected Artisan Cheeses, Fresh Honeycomb, Quince Paste, Crackers & Bread



**HARBOURSIDE**

OCEAN BAR GRILL