

HAURAKI MENU

Today's Bread

Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

Harbourside Seafood Chowder

Fondant Potato, Mussel, Scallop, Prawn, Market Fish, Crayfish Oil, Soft Herbs

BBO Squid

Roasted Olives, Preserved Cherry Tomato, Pine Nuts, Parsley, Extra Virgin Olive Oil

Wagyu Beef Carpaccio

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

Pressed Belly of Confit Pork Belly

Smoked Parsnip, Cinnamon Bark, Crystallised Ginger & Apple, Mulled Wine Gelée

MAIN

180gm Grain Finished Hurunui Eye Fillet

Truffled Pomme Purée, Wilted Spinach, Confit Garlic, Thyme & Pinot Jus

Grilled Market Fish

Roasted Chestnut, Earl Grey Swede, Szechuan Cracker

Seven Spiced Roasted Cambridge Duck Leg

Duck & Pork Rilette, Fuyu Persimmon, Umeshu & Kamahi Honey Glaze

Game Fish

Truffle and Shallot Jam, Roasted Grapes, Parsnip Puree, Parsley Oil

For the table

New Season Caulilini, Herb & Brioche Pangrattato

Goose Fat Potatoes, Truffle Mayonnaise

Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Classic Crème Brûlée

Baked Stone Fruit, Cardamon, Biscuit, Meringue Kisses, Almond Feuilletine

Coconut Semifreddo

Passionfruit Gelée, Mango Salsa, Lime Cake, Mango Sorbet

Bitter Chocolate Ganache

Salted Caramel, Kalamansi Custard, Yuzu Sorbet

New Zealand Cheese

Chef's Daily Selection, Fresh Honeycomb, Quince Paste, Crackers & Bread

