



HARBOURSIDE

OCEAN BAR GRILL

THE ULTIMATE SEAFOOD DEGUSTATION

\$125 per person

6 courses

\$195 with wine match

(100ml pours)

AMUSE

Freshly Shucked Market Oysters
Shaved Kohlrabi, Pickled Chilli Dressing

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

FIRST

Seared Hokkaido Scallops
Cauliflower Panna Cotta,
Milk Dashi, Mussel Mousse,
Crayfish 'Coral'

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

SECOND

Pegasus Bay Storm Clams
Sake & Kina Sabayon, Martinez Chorizo,
Gisborne Yuzu

*2019 Camshorn Classic Riesling,
Waipara, NZ*

THIRD

Poached Big Glory Bay Salmon
Charred Onion Broth, Aburi Potato,
Wild Mushrooms, Sorrel

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

FOURTH

Grilled Ruakaka Kingfish
Celeriac Purée, Brown Butter
and Capers Sauce

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

FIFTH

Blood Orange Sorbet

SIXTH

Coconut Semifreddo
Passionfruit Gelee, Mango Salsa, Lime Cake,
Mango Sorbet

G.H. Mumm Cordon Rosé, Reims, France