

**RESTAURANT  
MONTH – AUGUST 1-31**



**\$75 PER PERSON 2 COURSES**

**ENTREE**

**Seafood Chowder**

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

**Crispy Skin Pork Belly**

Pressed belly of confit pork, smoked parsnip, cinnamon bark, mulled wine gelée, crystalised ginger & apple

**Smoked Tofu Roll (v)**

Smoked tofu, red rice, macadamia, beetroot purée, dulse flakes

**MAIN**

**Grilled Market Fish**

Crispy skin market fish, roasted chestnut, Earl Grey smoked swede, pickled shiitake, Szechuan crisp

**180gm Savannah Grass Fed Eye Fillet**

Truffled pomme purée, wilted spinach, confit thyme & pinot jus

**Little River Blue Gnocchi**

Roasted butternut, charred Pekepeke, dukkah, brown butter labneh

**WINE MATCH - \$40**

2021 Elephant Hill Chardonnay, Hawke's Bay, NZ

2020 Elephant Hill Le Phant Rouge, Hawke's Bay, NZ



**HARBOURSIDE**

OCEAN BAR GRILL