

BANQUET 2

Today's Bread
Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

Grilled Queensland Prawns
Marie-Rose, Lemon

Sushi Sashimi Plate
Hand Rolled Sushi, Market Sashimi

Organic Chicken Liver Parfait
Duck Leg Pâté, Melba Toast, Apricot Preserve

MAIN

Whole Roasted Grass Fed Savannah Eye Fillet
Thyme & Pinot Jus, Horseradish

Pan-Roasted Market Fish
Cauliflower Purée, Pomegranate, Golden Raisin &
Caper Dressing

Slow Cooked Lamb Shoulder
Green Olive Gremolata

Beetroot & Anise Glazed Big Glory Bay Salmon
Pickled Chioggia, Shaved Fennel

For the table
Baby Potatoes, Confit Garlic, Rosemary
Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Petit Fours
Chefs Daily Selection

New Zealand Artisan Cheese
Honeycomb Quince Paste, Crackers & Bread



HARBOURSIDE

OCEAN BAR GRILL