

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

TO FINISH

Petit Fours

Chefs Daily Selection

New Zealand Artisan Cheese

Honeycomb, Quince Paste, Crackers & Bread



HARBOURSIDE

OCEAN BAR GRILL