

HAURAKI MENU

Today's Bread

Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

New Zealand Seafood Chowder

Pancetta, Potato, Cider

Rainbow Roll

Snapper, Salmon, Tuna, Prawn, Avocado, Yuzu Mayo

Organic Chicken Liver Parfait

Duck Leg Pâté, Melba Toast, Apricot Preserve

Tuna Carpaccio

Crème Fraîche, Pickled Chilli, Warm Citrus Dressing

MAIN

200gm Grass Fed Savannah Eye Fillet

Wilted Spinach, Confit Garlic, Thyme & Pinot Jus

Pan-Roasted Market Fish

Cauliflower Purée, Pomegranate, Golden Raisin & Caper Dressing

Roasted Lamb Rump

Preserved Tomato, Broad Bean Salsa, Espelette Emulsion

Seared Game Fish

Summer Vegetables, Lemon, Olive & Basil

For the table

Baby Potatoes, Confit Garlic, Rosemary

Fresh Garden Salad, White Wine Vinaigrette

TO FINISH

Petit Fours

Chef's Daily Selection

New Zealand Cheese

Honeycomb, Quince Paste, Crackers & Bread



HARBOURSIDE

OCEAN BAR GRILL