

STARTERS

House Baked Focaccia \$9.95

Extra virgin olive oil & whipped butter

Smoked Snapper Pâté \$19.95

Smooth creamy smoked snapper pâté, lemon juice, smoked paprika, crispy spelt bread

Squid Karaage \$22.95

Wasabi mayonnaise, chilli, radish, spring onion

Seafood Chowder \$24.95

Mussel, scallop, prawns, snapper, hapuka, fondant potatoes, shellfish oil, lemon

Wild Mushroom Linguine \$24.95

Confit egg yolk, crispy wood ear mushrooms, edamame, truffle vinaigrette, mimolette

Harbourside "Prawn Cocktail" \$25.95

Poached tiger prawns, Marie Rose, avocado mousse, iceberg, tomato, chives

Crispy Skin Pork Belly \$27.95

Granny Smith apple purée, pearl barley, chorizo, baby leek, garlic

Seared Scallops & Butter Poached Scampi \$28.95

Crispy chicken crackling, cauliflower purée, pink grapefruit

Grilled Wild Caught Queensland Prawns \$34.95

Roasted heirloom tomatoes, macadamia lemon purée, curry leaf dressing

FISH ON THE BONE

All whole fish is roasted | All fin fish is caught with sustainable methods

Flounder - NZ Hawke's Bay 500gm \$39.95

Delicate, firm

Pan Snapper - NZ Hauraki Gulf 500gm \$40.95

Delicate soft texture

John Dory - (Serves Two) NZ North Island 1kg \$65.95

Firm, fine, flaky texture, mild sweetness

Grade A Fiordland Crayfish 1/2 \$MP

Grilled, steamed, Mornay, Pernod butter Whole \$MP



HARBOURSIDE
OCEAN BAR GRILL

FISH OFF THE BONE

Game Fish \$38.95

Green beans, romesco, lemon

Dry Red Curry of Hapuka \$39.95

Green beans, peanuts, mint, coriander, kaffir lime, sticky rice

Grilled Market Fish \$39.95

Saffron poached prawn, semi dried cherry tomato, charred courgette, fennel, tomato passata, basil

or

180gm naked, lemon cheek, radicchio, red onion, cherry tomato, verjuice vinaigrette

Roasted Big Glory Bay Salmon \$42.95

Watercress juice, dill, yuzu gel, edamame purée, pickled daikon, coconut salad

MEAT & GAME

Seared Duck Breast \$39.95

Confit duck leg bonbon, baby carrots, fennel purée, pistachio, mandarin gel, star anise jus

Grilled Venison Loin \$42.95

Blackberry gel, baby beetroot, bitter cocoa, salted macadamia, red wine jus

180gm Grassfed Eye Fillet or 450gm Coastal Ribeye \$42.95 | \$49.95

Triple cooked chips, confit garlic, café de Paris butter

SIDES

Mixed Garden Leaves \$9.95

Radicchio, red onion, cherry tomato, verjuice vinaigrette

Wild Rocket Leaves \$9.95

Aged Parmesan, white balsamic

Straight Cut Fries \$8.95

Roasted garlic aioli

Potato Purée \$9.95

Truffle butter

Grilled Green Beans \$9.95

Roasted walnut, white miso dressing



HARBOURSIDE
OCEAN BAR GRILL

DESSERT

Dark Chocolate Parfait \$17.95

Hazelnut crème, milk meringue, cherry sorbet

Summer Berry Pavlova \$17.95

White chocolate & mascarpone mousse, beetroot sponge, strawberry sorbet

Warm Banoffee Pudding \$17.95

Peanut butter mousse & snow, roasted banana ice cream

Petit Fours \$16.95

Macaron, chocolate brownie, caramel slice, milk chocolate truffle, berry financier

Affogato \$12.95

Vanilla ice cream, espresso, chocolate finger biscuit

CHEESE

1 cheese \$15 | 2 cheeses \$30 | 3 cheeses \$45 | 4 cheeses \$60

Choose from a selection of cheeses.

50 gm, quince paste, fig chutney, grapes, walnut toast & water crackers

Brie de Meaux

Unpasteurised cow's milk - Marne, France

Pecorino

Firm texture, sheep's milk - North Waikato, NZ

Chèvre

Unripened cheese, goat's milk - Hamilton, NZ

Taleggio

Washed rind, semi-soft, cow's milk - Val Taleggio, Italy

Ohau Blue

Silky texture, organic goat's milk - Oamaru, NZ

