

MELBOURNE CUP DAY MENU

Shared 4 course banquet

ON ARRIVAL

Half hour of free flowing **G. H. Mumm Grand Cordon Champagne**

TO START

House Baked Sourdough Whipped Butter, Sea Salt

Sushi & Sashimi Platter Soy Sauce, Ginger, Wasabi

ENTRÉE

Lake Ohau Wagyu Carpaccio Sesame-Soy, Black Garlic, Pickled Nashi

Market Oysters Champagne Mignonette, Lemon

MAIN

Ora King Salmon Beetroot & Anise Glaze

Market Fish Parsnip & Pepper Velouté, Pecans, Edamame, Pea Shoots

Speckle Park Chateaubriand Herb Gremolata, Thyme & Pinot Jus

FOR THE TABLE

New Season Asparagus Shaved Parmesan, Waiheke EVOO, Lemon

Garden Salad Pickled Zucchini, Honey Mustard

Goose Fat Roasted Agria Potatoes Truffled Aioli

DESSERT

NZ Cheese Selection Fig Chutney, Honeycomb, Quince Paste, Grapes, Artisan Crackers

Petit Fours Chef's Gourmet Selection

botswana butchery


HARBOURSIDE
OCEAN GRILL