

BANQUET MENU 3

TO START

Today's Bread

Whipped Butter, Extra Virgin Olive Oil

Market Oysters

Served Natural & Tempura, Champagne Mignonette, Pickled Ginger Aioli

ENTRÉE

Grilled Queensland Prawns

Marie-Rose, Lemon

Heirloom Tomato Salad

Whipped Goat's Cheese, Tomato Jelly, Soft Herbs

Five-Spiced Cambridge Duck Beignets

Fresh Orange, Yuzu Mayo, Pickled Ginger

Wagyu Beef Tartare

Smoked Oyster Cream, Cured Egg Yolk, Crispy Nori, Potato Crisp

MAIN

180gm Grass Fed Savannah Eye Fillet

Thyme & Pinot Jus, Horseradish

Pan-fried Market Fish

Corn Puree, Cauliflower Tabbouleh, Fried Kale, Lemon

Beetroot & Anise Glazed Big Glory Bay Salmon

Pickled Choggia, Shaved Fennel

Harmony Pork Rack

Rustic Apple Sauce, Pork & Sage Jus

For the table

Goose Fat Potatoes, Truffle Mayonnaise

Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Petit Fours

Chef's Daily Selection

New Zealand Cheese

Hand Selected Artisan Cheeses, Fresh Honeycomb, Quince Paste, Crackers & Bread



HARBOURSIDE

OCEAN BAR GRILL