

## HAURAKI MENU

### Today's Bread

Whipped Butter, Extra Virgin Olive Oil

## ENTRÉE

### Harbourside Seafood Chowder

Fondant Potato, Mussel, Scallop, Prawn, Market Fish, Crayfish Oil, Soft Herbs

### BBO Squid

Roasted Olives, Preserved Cherry Tomato, Pine Nuts, Parsley, Extra Virgin Olive Oil

### Wagyu Beef Tartare

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

### Pressed Pork Belly

Carrot Puree, Pork Bone Jus, Semi Dehydrated Carrots, Crème Fraiche

## MAIN

### 180gm Grass Fed Savannah Eye Fillet

Thyme & Pinot Jus, Horseradish

### Pan-fried Market Fish

Corn Puree, Cauliflower Tabbouleh, Fried Kale, Lemon

### Seven Spiced Roasted Cambridge Duck Leg

Duck & Pork Crumble, Kumara & Orange Purée, Kumara Fondant, Grand Marnier Jus

### Char-Grilled Game Fish

Salt Baked Celeriac, Jerusalem Artichoke, Miso, Yoghurt Whey

### *For the table*

Goose Fat Potatoes, Truffle Mayonnaise

Fresh Garden Salad, White Wine Vinaigrette

## DESSERT

### Classic Crème Brûlée

Strawberries, Vanilla Biscuit, Meringue Kisses, Almond Feuilletine

### Lychee Summer Raindrop

Liquorice Granita, Pineapple Sorbet, Seasonal Fruit

### Coffee Progress

Hazelnut Dacquoise, Exotic Jelly, Mocha Ice Cream

### New Zealand Cheese

Chef's Daily Selection, Fresh Honeycomb, Quince Paste, Crackers & Bread



**HARBOURSIDE**

OCEAN BAR GRILL