



HARBOURSIDE

OCEAN BAR GRILL

# THE HARBOURSIDE SEAFOOD DEGUSTATION

Market Oyster | Shiitake Espuma | Pickled Enoki  
*G.H. Mumm Grand Cordon - 120ml*

Daily Baked Bread | Whipped Seaweed Butter

Kingfish (Sashimi Style) | Daikon | Calamansi | Coriander  
*Butterworth Estate 'Layline' Sauvignon Blanc - Martinborough - 75ml*

Seared Scallop | Sake & Wakame Emulsion | Kelp Oil  
*Mondillo Riesling - Central Otago - 75ml*

Big Glory Bay Salmon | Tamarind & Miso | Chou Farcis | Bacon & Enoki  
*Q Wine Rosé - Central Otago or Te Kano Gamay - Central Otago - 75ml*

Roasted East Coast Gemfish | Kombu Butter | Glazed Celeriac |  
Puffed Quinoa | NZ King Crab Bisque  
*Te Kano Blanc de Noir - Central Otago - 75ml*

Buttermilk Panna Cotta | Rum Jelly | Guava Sorbet  
*Misha's Vineyard Cadenza Late Harvest Riesling - Central Otago - 75ml*

\$90 PP | \$160 PP WITH WINE MATCH