

## BANQUET MENU 2

### TO START

#### Today's Bread

Whipped Butter, Extra Virgin Olive Oil

### ENTRÉE

#### Grilled Queensland Prawns

Marie-Rose, Lemon

#### Sushi Sashimi Plate

Hand Rolled Sushi, Market Sashimi  
Pickled Ginger, Gluten Free Soy, Wasabi

#### Grilled Eggplant

Yuzu Miso Dressing, Nuts & Seeds Granola

#### Five-Spiced Cambridge Duck Beignets

Fresh Orange, Yuzu, Pickled Giger

### MAIN

#### Whole Roasted Grass Fed Savannah Eye Fillet

Thyme & Pinot Jus, Horseradish

#### Pan-fried Market Fish

Parsnip & Pepper Velouté, Compressed Persimmon, Roasted Pecan  
Nuts, Edamame and Pea Shoots

#### 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