

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

Sushi Sashimi Plate

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

Grilled Eggplant

Yuzu Miso Dressing, Nuts & Seeds Granola

Pressed Pork Belly

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

MAIN

200gm Grass Fed Savannah Eye Fillet

Wilted Spinach, Confit Garlic, Thyme & Pinot Jus

Roasted East Coast Gemfish

Kombu Butter, Glazed Celeriac, Puffed Quinoa,
New Zealand Crab Bisque, Preserved Lemon

Seven Spiced Roasted Cambridge Duck Leg

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

Pan-Fried Market Fish

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

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



HARBORSIDE

OCEAN BAR GRILL