

BANQUET 2

Today's Bread

Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

Grilled Queensland Prawns

Marie-Rose, Lemon

Sushi Sashimi Plate

Hand Rolled Sushi, Market Sashimi

Porcini Paté

Cranberry Gel, Pickled Courgette, Black Walnut
Mustard, Walnut Bread

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

Shellfish Medley, Seasonal Petit Vegetables, Creamed
Taro Leaves

Beetroot & Anise Glazed Big Glory Bay Salmon

Pickled Chioggia, Shaved Fennel

Harmony Pork Rack

Rustic Apple Sauce, Pork & Sage Jus

For the table

Straight Cut Fries, Roasted Garlic Aioli
Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Petit Fours

Chefs Daily Selection

New Zealand Artisan Cheese

Honeycomb Quince Paste, Crackers & Bread



HARBOURSIDE
OCEAN BAR GRILL