# HAURAKI MENU

### Today's Bread

Whipped Butter, Extra Virgin Olive Oil

## FNTRÉF

### Harbourside Seafood Chowder

Fondant Potatoes, Mussels, Scallops, Prawn, Market Fish, Crayfish Oil

### Rainbow Roll

Snapper, Salmon, Tuna, Prawn, Avocado, Yuzu Mayo

#### Porcini Paté

Cranberry Gel, Pickled Courgette, Black Walnut Mustard, Walnut Bread (v)

### Pork Duo

Pork Belly, Black Pudding, Pork Crumbs, Compressed Apple, Calvados Jus Gastrique

#### MAIN

### 200gm Grass Fed Savannah Eye Fillet

Wilted Spinach, Confit Garlic, Thyme & Pinot Jus

### **Roasted East Coast Gemfish**

Kombu Butter, Confit Potato, Puffed Quinoa, NZ King Crab Bisque, Preserved Lemon

### Seven Spiced Roasted Cambridge Duck Leg

Confit Kumara, Mandarin & Pork Crackling, Grand Marnier Jus

### Pan-Fried Market Fish

Shellfish Medley, Seasonal Petit Vegetables, Creamed Taro Leaves

### For the table

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

### DESSERT

#### Petit Fours

Chef's Daily Selection

### **New Zealand Cheese**

Artisan Cheeses, Honeycomb, Quince Paste, Crackers & Bread

