

## STARTERS

<b>Smoked Snapper Pâté</b>	\$19.95
Smooth creamy smoked snapper pâté, lemon juice, smoked paprika, crispy spelt bread	
<b>Seared New Zealand Scallops and Scampi</b>	\$27.95
Baby carrots, fennel, chilli & coriander salad	
<b>Baked Pumpkin &amp; Ricotta Tortellini</b>	\$22.95
Ginger bread butter sauce, leeks, mushrooms, baby spinach, parmesan, pumpkin seeds & amaretti crumb	
<b>"Steak 'n' Cheese" Pie</b>	\$25.95
Braised beef cheek, gruyère cheese, shortcrust pastry, onion soubise, pea purée	
<b>Smoked Bacon &amp; Corn Chowder</b>	\$23.95
Ora King salmon, hapuka, smoked mussel, braised leek, roast cauliflower	
<b>Pork &amp; Prawn Dumplings</b>	\$23.95
Free range pork, lemongrass, kaffir lime dipping sauce	
<b>Braised Wagyu Short Rib</b>	\$23.95
Tempura oyster, truffle pomme mousseline, wakame, quail yolk, potato skin	
<b>Crispy Skin Gurnard</b>	\$22.95
Ajo blanco, marinated baby tomatoes, basil, rye toast, almonds	
<b>Grilled Hervey Bay Prawns</b>	\$32.95
Garlic, lemon & parsley butter, upland cress	
<b>Chilli Fried Squid</b>	\$21.95
Roasted garlic aioli, upland cress, lemon cheek	
<b>Steamed Green Lipped Mussels</b>	\$22.95
White wine, garlic, cream, soft herbs, grilled spelt bread	
<b>West Coast Whitebait Fritter - 100grams</b>	\$35.95
Lemon & chive butter sauce, petit salad, grilled spelt	
<b>Cold Smoked Ora King Salmon</b>	\$24.95
Pickled apple & cucumber, sour cream, dill purée, rye crisps	
<b>Harbourside Prawn Cocktail</b>	\$23.95
Black tiger prawns, spanner crab meat, avocado, wasabi cream, tomato dressing	

## FISH ON THE BONE

All whole fish is roasted  
All fin fish is caught with sustainable methods

<b>John Dory - (Serves Two) NZ North Island 1kg</b>	\$64.95
Firm, fine flaky texture, mild sweetness	
<b>Pan Snapper - NZ Hauraki Gulf 500gm</b>	\$38.95
Delicate soft texture	
<b>Flounder - NZ Hawkes Bay 500gm</b>	\$38.95
Delicate, firm	
<b>1/2 or Whole Market Crayfish</b>	MP
Sweet tasting	



**HARBOURSIDE**  
OCEAN BAR GRILL

## FISH OFF THE BONE

<b>Grilled Market Fish</b>	\$38.95
Caponata, salsa verde, capers, radish or Green salad with avocado and cucumber, lemon vinaigrette	
<b>Black Tiger Prawn &amp; Herb Risotto</b>	\$38.95
Grilled squid & diamond clams, confit egg yolk, seaweed, crayfish oil	
<b>Seared Hapuka Fillet</b>	\$36.95
Crispy squid, green papaya, peanut & pickled shallot salad, pink grapefruit, yuzu	
<b>Ora King Salmon Fillet</b>	\$39.95
Smoked leek vichyssoise, charred baby leek, oyster mushroom, samphire, apple, cucumber, diamond clams, crayfish essence	
<b>Game Fish</b>	\$38.95
Romesco, lemon	
<b>Hapuka Green Curry</b>	\$40.95
Black tiger prawns, baby bok choy, peanuts, crisp curry leaves	

## MEAT & GAME

<b>450g Grilled Dry Aged Savannah Rib Eye On The Bone</b>	\$49.95
Café de Paris butter, red wine jus	
<b>Confit Duck Leg &amp; Roast Breast</b>	\$39.95
Celeriac purée, Swiss chard, smoked almonds, plum gel	
<b>Silver Fern Merino Lamb Rump</b>	\$42.95
Potato boulangère, honey spiced beetroot fondant, baby beets, burnt onion purée, hazelnut, panko crumbed sweet breads, herb yoghurt	
<b>180gm Savannah Pasture Fed Eye Fillet</b>	\$42.95
Kumara purée, wilted spinach, bone marrow bread sauce	
<b>Harmony Free Range Pork Belly &amp; Fillet</b>	\$42.95
Pork shoulder filo parcel, apple purée, red cabbage & parsley slaw	

## SALADS

<b>Mixed greens, avocado, cucumber, lemon vinaigrette</b>	\$9.95
<b>Heirloom tomato &amp; buffalo mozzarella salad, basil, toasted pine nuts, vincotto</b>	\$11.95
<b>Beetroot &amp; red cabbage, cabernet sauvignon dressing, feta, candied walnuts</b>	\$9.95

## SIDES

<b>Potato purée, truffle butter</b>	\$9.95
<b>Straight cut fries, roasted garlic aioli</b>	\$8.95
<b>Prawn mac 'n' cheese, crayfish béchamel</b>	\$12.95
<b>Grilled new season asparagus, lemon butter sauce, Parmigiano Reggiano</b>	\$10.95
<b>Chargrilled broccolini, smoked almonds, pecorino</b>	\$9.95
<b>Corn &amp; gruyère cheese croquettes, tomato jam</b>	\$9.95



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