

LUNCH

Soup of the Day	\$17.95
Smoked Bacon & Corn Chowder Ora king salmon, hapuka, smoked mussel, braised leek, roast cauliflower	\$23.95
Steamed Green Lipped Mussels White wine, garlic, cream, lemon, soft herbs, grilled spelt bread	\$22.95
Pork & Prawn Dumplings Free range pork, lemongrass, kaffir lime dipping sauce	\$23.95
Steak Diane Grilled wagyu rump cap, handcut chips, green beans, green peppercorn sauce	\$32.95
Crispy Skin Gurnard Ajo blanco, marinated baby tomatoes, basil, rye toast, almonds	\$22.95
Chilli Fried Squid Roasted garlic aioli, upland cress, lemon cheek	\$21.95
Duck & Watermelon Salad Caramelized duck leg, coriander, mint, chilli, lime shallot dressing	\$27.95
Classic Fish Pie Market fish, egg, peas, cheddar cheese, herb chorizo crumb	\$26.95
Harbourside "Fish 'n' Chips" Tarakihi fillets, handcut chips, mushy peas, baby cos, lemon, tartare sauce	\$27.95
Baked Pumpkin & Ricotta Tortellini Ginger bread butter sauce, leeks, mushrooms, baby spinach, parmesan, pumpkin seeds & amaretti crumb	\$22.95
West Coast Whitebait Fritter - 100grams Lemon & chive butter sauce, petit salad, grilled spelt bread	\$35.95
Harbourside Prawn Cocktail Black tiger prawns, spanner crab meat, avocado, wasabi cream, tomato dressing	\$23.95
"Steak 'n' Cheese" Pie Braised beef cheek, gruyère cheese, shortcrust pastry, onion soubise, pea purée	\$25.95
Seared New Zealand Scallops and Scampi Baby carrots, fennel, chilli & coriander salad	\$27.95
Grilled Hervey Bay Prawns Garlic, lemon & parsley butter, upland cress	\$32.95
Cold Smoked Ora King Salmon Pickled apple & cucumber, sour cream, dill purée, rye crisps	\$24.95

FISH ON THE BONE

All whole fish is roasted

All fin fish is caught with sustainable methods

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



HARBOURSIDE
OCEAN BAR GRILL

FISH OFF THE BONE

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

MEAT & GAME

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

SALADS

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

SIDES

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



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