

Auckland Harbour Cruise with 3-Course Dinner & Drinks



CANAPES

Roasted beets, wasabi vinaigrette, avocado, capers, flaxseed cracker

16-hour braised brisket, Māori fry bread, horseradish cream, pickled mustard seed

Green lip mussel tartlet, lemon caper mayo

Kiwi bruschetta; 'mouse trap', marmite caramelised onions, toasted ciabatta, sweet chilli jam

DESSERT

Chocolate delice, weetbix crumb, miso caramel, chocolate cremeaux

Flat white coffee pot, set coffee custard, macerated pear, yuzu flakes, spiced shortbread

Coconut sago, dark chocolate, fruit compote, salted coconut

MAIN COURSE

Lamb rump, pomme anna, mint chimichurri, jus

Pan-fried market fish, prosciutto butter sauce, seasonal vegetable

Roast chicken caesar, baby cos, bacon, soft egg, parmesan

Miso roasted pumpkin, braised lentils, black garlic puree, seed granola, crispy enoki