

Menu by Josh Emmett &
Cobus Klopper

SUNDAY ROAST IS BACK

Starting 2 July

Enjoy a classic family
Roast with a selection
of roast meats
accompanied with root
veges, seasonal greens and
Yorkshire pudding.



HIGH TEA

Weekends 3pm - 5pm

Veuve Clicquot are
collaborating to take Ostro's
popular High Tea service to
a new level of indulgence



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CONTACT

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CIABATTA BREAD

Seaweed butter — 8

FROM THE SEA

Pacific Oysters, Raw — 5.5 / Cooked — 6
Bluff Oysters, Glory Bay, Raw — 6.5

SERVED RAW

Shallot vinegar / Citrus and soy / Bloody Mary and coriander

SERVED COOKED

Beer battered, yuzu and wasabi mayonnaise
Kilpatrick, Harmony bacon, tabasco and confit shallot

TREVALLY CEVICHE

Meyer lemon, radish, chilli and coriander — 18

ORA KING SALMON

Pickled radish, mandarin and ponzu — 21

SEAFOOD PLATTER (for two)

Natural and battered oysters, king prawns, tuna, ceviche and salmon — 58

SEAFOOD PLATTER (for four)

Natural and battered oysters, king prawns, tuna, ceviche, salmon,
and charred octopus — 138

STARTERS

SEARED TUNA

Soy pickled daikon, karengo, peas, edamame and wasabi — 21

KING PRAWN SALAD

Baby gem, crispy guanciale, edamame, cucumber, pumpkin seeds and chipotle — 24

CHARRED OCTOPUS

Grapefruit, green chilli, celery and caper vinaigrette — 21

ROASTED BEETROOT

Baked Puhoi Valley goat's cheese, semi-dried grapes, togarashi and sherry — 18

CARAMELISED PORK SHOULDER

Seared scampi, Jerusalem artichoke and pickled granny smith — 32

BEEF CARPACCIO

Gremolata, cornichons, aged pecorino and anchovy mayo — 18

SMOKED KAHAWAI OMELETTE

Organic egg, hollandaise and watercress — 18

MAINS

STEAMED SNAPPER

Leek fondue, capers and king prawn bisque — 38

PAN ROASTED HAPUKA

Basil emulsion, cavolo nero, kale and ginger dressing — 38

SNAPPER, PRAWN AND LOBSTER PIE

Potato topped pie with Picada and crispy fried purple potato — 44

MUSHROOM GNOCCHI

'Out of the Dark' mushrooms, truffle cream, pickled onion and sage — 34

CRISPY SKIN POUSSIN

Savoy cabbage, shiitake cream and dashi broth — 38

ROAST DUCK PAPPARDELLE

Pickled mushroom and duck crackling — 36

WAKANUI GRAIN FINISHED BEEF SCOTCH

Caramelised red onion, beetroot and feta tart — 45

TO SHARE

BEEF WELLINGTON (for two)

Two sides included — 98

SLOW BAKED LAMB SHOULDER (for two)

Minted yoghurt — 90

SIDES

PARMESAN BEIGNETS

Chipotle mayo — 8

FRIED BRUSSELS SPROUTS

Smoked bacon, golden raisins and hazelnuts — 12

CHARRED BROCCOLINI

Roasted chestnuts, pine nuts and beurre noisette — 10

ROASTED CAULIFLOWER

Curry spices, mint yoghurt and almonds — 10

FRENCH FRIES

Aioli — 9

DESSERTS

BRANDY SNAPS

Crème Chantilly

— 9

CLASSIC VANILLA CRÈME BRÛLÉE

— 15

POACHED PEAR & BLACK SESAME MERINGUE

Roasted hazelnuts and
miso butterscotch

— 17

RHUBARB & APPLE CRUMBLE

Crème anglaise and
rhubarb ice cream — 15

CHOCOLATE DELICE

Mandarin and
mascarpone — 17

ICE CREAM & SORBET SELECTION

Sesame tuille and meringue

— 12

CHEESE TROLLEY

Fruit chutney, honeycomb,
quince paste, honey crostini
and lavosh — 14

AFFOGATO

Vanilla bean ice cream — 9

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