



Harbour Society

At Harbour Society, we've set the scene where the alchemy of locally sourced produce and innovative French cuisine come together. Situated on the 15th floor, with an energetic, open kitchen on one side and expansive views of the Waitemata Harbour and Rangitoto Island on the other, Executive Chef Marc de Passorio and his team take modern cuisine to the next level.

Welcome to our Society.



*We're passionate about food, our meals are made with high-quality ingredients.
However, we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals.
We recommend that our customers with food allergies or special dietary should consult with the hotel or the restaurant management
or the Head Chef and we will endeavour to meet your requests.*

❖ ❖ TO SHARE ❖ ❖

Sturia Vintage Caviar served with blinis and Smetana

15g | \$126

30g | \$195

50g | \$285

Oysters with aged feijoa vinegar, pickled pear and lemon

1/2 dozen | \$30

1 dozen | \$55

Our cheeseboard

Crackers, warm bread, dried fruits, nuts, quince paste and truffle honey

1 cheese (50g) \$18 | 4 cheeses (120g) \$36



MENU



SO/ Savoury

Your choice of one entrée and one main course | \$79

SO/ Sweet

Your choice of one main course and one dessert | \$70

SO/ Complete

Your choice of one entrée, one main course and one dessert | \$99

Before every meal begins, we always serve complimentary warm bread,
with our home-made truffle butter and olive oil sourced locally from Waiheke Island.

ENTRÉE

Koji cured Ruakaka kingfish

With radish, elderflower compressed watermelon, cucumber and buttermilk dressing

Chatham Island crayfish 'Millésime 2020'

With Scapegrace Goldilocks gin, Chantilly of lemon and pepper, beurre noisette with vanilla

Ramarama tomatoes

With pohutukawa infused chilled tomato broth, dill fond and Stracciatella cheese

Wild mushroom ravioli

With lemongrass infused coconut cream and horopito

Risotto

Black truffles and Parmigiano-Reggiano aged 24 months

MAIN COURSE

FROM THE LAND

Venison cooked with Pāmu deer milk and finished over charcoal

Slow cooked celeriac, Piha kombu, Nelson valley saffron emulsion
and dehydrated berries

Coastal lamb fillet cooked on charcoal

With baked yoghurt and grains

Bostock organic chicken breast

With burnt eggplant, pickled wakame, charred baby onion,
cucumber and gooseberry sauce

Canter Valley duck breast

Harissa, kawakawa baked beetroot, raspberry blanket

Aged Taupo beef sirloin

Shallots, baby leeks, burnt eggplant, wakame and whey jus

FROM THE SEA

Ora King salmon

Octopus karaage, pistachio and leek cream,
corn and scampi cooked in sorrel and ume reduction

Pan-roasted scallops

'Pain d'épices', lemongrass and coconut

Hauraki Gulf market fish cooked in ginger butter

Koji beurre blanc, buckwheat risotto and asparagus

FROM THE GARDEN

Hummingbird spent coffee baked celeriac

With baby beetroot and mushroom broth

Confit daikon

One year old Piha kombu, gently fried cauliflower,
slow cooked leeks, baby onion and dehydrated summer cherry blossom

SIDE DISHES

My Grandmother's Ratatouille | \$12

Risotto with black truffles and Parmigiano-Reggiano aged 24 months | \$12

Organic steamed vegetables, extra virgin olive oil and Fleur de Sel | \$10

Wild mushroom fricassée with roasted sesame seeds | \$12

Creamy mashed potato and truffle oil | \$10

Green salad with cucumber, shallots and vinaigrette | \$10

⋈ ⋈ ARTISAN CHEESE FROM NEW ZEALAND AND FRANCE ⋈ ⋈

Crackers, warm bread, dried fruits, nuts, quince paste and truffle honey

1 cheese (50g) \$18 | 4 cheeses (120g) \$36

Love & Fury | Kaikoura, NZ

A pasteurised Jersey cow's milk cheese with the flavour profiles of tangy yoghurt and warm butter.

Grinning Gecko Kau Piro | Whangarei, NZ

An award winning washed rind cow's milk cheese, with a luscious creamy interior.

Savoury and earthy in flavour, Kau Piro becomes more complex and robust with age.

DoeReiMi | Pohangina Valley, NZ

A washed rind goat's cheese from Cartwheel creamery.

Tangy and oozy but without the pungent aroma.

Sainte Maure de Touraine | FR

Sainte Maure de Touraine has a slightly salty taste and depending on the period of maturation the flavour can be nutty.

Made from unpasteurised goat's milk.

Fourme d'Ambert | FR

While it has a full blue flavour, it's more subtle than many blues and the flavour builds slowly rather than hitting you straight away.

Made from pasteurised cow's milk.

Comté | FR

A nutty cheese that is matured for a minimum of 18 months.

Made from unpasteurised cow's milk.

Brie de Meaux | FR

Its soft, straw coloured, creamy paste delivers a great combination of hazelnut, yeasty fruit flavours and a delicious hint of mushrooms.

Made from unpasteurised cow's milk.

••• DESSERT •••

Valrhona Guanaja 70% chocolate

Banana, lime and cashew nuts

Light passionfruit curd

Vanilla flavoured sago, mango and yoghurt ice cream

Pistachio tart

Whipped cream cheese, seasonal fruits and apricot sorbet

Baileys parfait

Brownie and gru  de cacao

‘Riz au lait’

Pineapple marinated in black and green pepper with coconut sorbet