



Harbour Society





TO START

Sturia Vintage Caviar
Served with blinis and smetana

15g | 126

30g | 195

50g | 300

1/2 dozen Te Matuku oysters with Koji vinegar and pickled pear | 30

Charcuterie platter served with pickled vegetables, olives and bread | 28

Cheese platter served with baguette, crackers, quince and nuts | 30

ENTRÉE

Cep mushroom ravioli with truffle and potato cream | 21



Crayfish/lobster* with vodka “Millésime 2018”, chantilly of lemon and pepper | 34

Octopus, purple artichoke, confit of peppers and salmiak | 23

Beef fillet grilled on Manuka, wakame, tofu and miso broth | 26

Please inform our agents if you have any dietary requirements

* Depends on market availability





FROM THE SEA

Ora King salmon, marinated cucumber, peas, beans, quinoa and grated lemon | 39

Scallops with Fleur de Sel, cauliflower cream, golden kiwi and avocado oil | 42

Market fish poached in spiced milk served with seasonal vegetables and aioli | 44

FROM THE LAND

Duck breast poached in milk finished with Manuka honey and raviole of cep mushrooms | 44


Silere Merino lamb rack on the charcoal, hummus and raspberry harissa, lamb jus with green rosemary | 45

Searred Black Angus beef, edible flowers, asparagus, potatoes and beef jus | 44


FROM THE GARDEN

Artichoke heart cooked in Fleur de Sel and served with an emulsion of olive oil | 34

Brassica with floret, caramelized macadamias, cauliflower cream and kale | 32



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FROM THE MIBRASA CHARCOAL OVEN

New Zealand

Lamb

Silere Merino lamb cutlets 250g | 45

Beef

Wakanui Angus tenderloin 180g | 43

Wakanui Angus T-bone steak 350g | 48

Fish

Mount Cook alpine salmon 200g | 39

Australian Beef



1824 Beef Rib-Eye

180g | 39

250g | 48

Japanese Ito Wagyu - Grade A5

Striploin - per 100g | 75



One sauce complimentary per dish from the charcoal menu

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SIDE DISHES

Organic steamed vegetables, extra virgin olive oil and diamond salt | 10

Wild mushroom fricassé | 12

Creamy mashed potato | 12

French fries with truffle paste and aioli | 14

SAUCES


Béarnaise sauce

Sauce vierge


Beef jus with rosemary

Red wine and pepper jus

4 each



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DESSERT



Apple compote with brown sugar crumble and basil yogurt

Hazelnut with Valrhona Jivara milk chocolate crémeux

Banana with muscovado sugar and vanilla ice cream

Baileys parfait, brownie and grue de cacao

19 each



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