

HARVEST

RESTAURANT

Starters

Spiced Estate Beetroot (D) (N) (V) - 26

Local Feta | Sunflower Seeds | Estate Citrus

Perl Veal Vitello Tonnato (D) (E) (F) - 29

Tuna | Capers | Rainbow Potato

Gratinated Mills Bay Mussels (E) (F) - 28

Cornichon Gratin

From the "Capital of Green Shell Mussels"

Mānuka Smoked Fish Rillette (D) (F) - 34

Textures of Estate Cucumbers | Gin

Estate Vegetables

Duck Fat Roasted Rainbow Potatoes (D) (V) - 19

Fennel Crème | Estate Chili Jam | Estate Coriander

Roasted Estate Cabbage (E) (D) (G) (V) - 19

Chive Crème | Pangrattato | Purple Sage Butter

A Harvest Classic

Mibrasa Roasted Estate Vegetables (D) (V) - 18

Chimichurri

Organic Garden Salad (N) (V) - 17

Raspberry Vinaigrette | Sunflower Seeds

To Share

Mibrasa Braised Lumina Lamb Shoulder - 130

Honey Mustard | Chimichurri

The Harvest Signature - 1.2kg braised for 6h

The Main Event

From the Sea

Marlborough Market Fish (D) (N) (F) - 49

Capsicum - Cashew | Vadouvan | Estate Kōkihi

Hand speared straight from the Marlborough Sounds

From the Land

Southern Station Wagyu Steak (D) - 56

Estate Grown Mushrooms | Estate Fennel | Marsala Jus

Lumina Lamb Loin (D) (N) - 54

Cannellini Beans | Pistachio | Cherry Jus

Awarded as New Zealand's Best Lamb

From our Garden

Estate Grown Mushroom Risotto (D) - 42

Vegan option Available upon request



(D) contains dairy, (E) contains eggs, (F) contains fish or shellfish, (G) contains gluten, (N) contains nuts, (S) sesame, (V) vegetarian.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

A surcharge applies to all credit card and contactless payment. 15% Surcharge applies on public holidays, thank you for your understanding.