

Today's Specials

Grilled Middlehurst Station lamb ribs, romesco,
pickled shallots, toasted almonds, garden leaves – 25

Braised & hay baked Middlehurst Station
Merino lamb shoulder for two, soft polenta
garden herb gremolata, vegetables from the braise, jus roti – 120

For the Table

'Mr. Bojangles' sourdough, roasted red pepper and
black olive butter – 10

Kalamata olives marinated with orange,
roasted garlic & rosemary – 10

Ember baked Cranky Goat 'The Lynton', spiced apple chutney,
grilled 'Mr. Bojangles' sourdough

Chilli, garlic and rosemary – 36

Honey, black pepper and thyme – 36

Marlborough Oysters

Natural, lemon – 5.5

Classic, shallot vinegar and tabasco – 5.5

New, ponzu & finger lime – 5.5

To Start

Poached Ōra King Salmon, garden herbs,
lemon puree & cucumber salad – 25

Charcoal roasted green shell mussels from Mills Bay,
garlic and herb butter – 24

ViaVio A2 Burrata, roasted squash, pumpkin & miso puree, fennel
salad, toasted pumpkin seeds & our neighbours Olive Oil – 25

Country Style freedom pork terrine, rhubarb & wholegrain mustard,
pickles, toasted 'Mr Bojangles' – 25

*Charcoal cooking is versatile,
hands-on and creative
allowing us to push the limits
of the menu. We want to
appeal to all your senses and
our Mibrasa Charcoal oven
gives us another dimension in
the language of gastronomy.*

*The Mibrasa Charcoal oven is
widely used in Michelin star
restaurants all over the world
and we are excited to
showcase to you how ours can
provide a hint of smoke that
will enhance the exceptional
local produce, creating unique,
memorable flavours to entice
you back.*

*Have you discovered our
kitchen garden yet?
Our gardening team work
with the seasons and nature to
give us great organic seasonal
produce.*

*Executive Chef:
Toby Stuart*

*Head Chef:
Nick Moore*

***please advise your server of any dietary requirements or allergies
as not all ingredients are listed.*

HARVEST
RESTAURANT

The Main Event

Poached and roasted breast of organic chicken, soft polenta, grilled broccoli & beetroot, smoked bacon and ancient grains - 45

55 day aged beef rib eye, ember baked potato, garden greens, caramelised onion, porcini & herb butter - 50

'Ocean Speared' Butterfish, new season agria potato, garden greens, prawn, mussel & salmon boudin, bouillabaisse sauce- 45

Grilled 'Mush Room' oyster mushroom, courgette and herb salad, ancient grains, white onion and miso sauce - 42

Sides

Makikihi steak fries, ketchup or aioli - 12

Parmesan polenta with garden herbs - 10

Buttered organic garden greens & crispy kale - 10

Organic kitchen garden salad, house vinaigrette - 10

Refresh

Fruit from the garden sorbet with a pour of prosecco - 16
Feijoa, Spiced Apple, Citrus and Grapefruit

To Finish

Vegan boysenberry and hedgerow apple 'trifle', coconut & vanilla Chantilly - 16.50

Caramelised banana souffle, peanut biscuit crumb, peanut butter ice cream, chocolate sauce - 19.50

Baked rice pudding with mascarpone cream, feijoa compote, almond & coconut crumb - 17

Blueberry vanilla cheesecake, honey and oat base vanilla bean ice cream - 17

Ember baked Cranky Goat 'The Lynton', spiced apple chutney, grilled 'Mr. Bojangles' sourdough

Chilli, garlic and rosemary - 36

Honey, black pepper and thyme - 36

Affogato - 10

Add shot of Frangelico or Baileys - 9

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