

HARVEST

RESTAURANT

Starters

Estate Pumpkin Carpaccio (D) (N) (V) - 29
Crème Fraiche | Sage | Native Oyster Mushroom

Venison Loin Tataki (D) - 29
Beetroot | Estate Rhubarb | Nduja

Gratinated Mills Bay Mussels (D) - 28
Cornichon Gratin
From the "Capital of Green Shell Mussels"

Marlborough Marine Crudo (F) - 29
TM Rosé | Tomatillos | Estate Kohlrabi

Sides

Truffled Makikihi Fries (E) (D) (V) - 19
Parmesan | Textures of Black Truffle

Roasted Estate Cabbage (E) (D) (N) (V) - 19
Chive Creme | Pangrattato | Purple Sage Butter

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

Organic Garden Salad (V) - 16
Caramelized Shallot Vinaigrette

To Share

Mibrasa Braised Lumina Lamb Shoulder (D) - 120
Honey Mustard | Salsa Verde
The Harvest Signature - 1.2kg braised for 6h



The Main Event

From the Sea

Marlborough Market Fish (D) (F) - 49
Textures of Estate Fig | Silverbeet | Chermoula

From the Land

55 Days Aged Angus Beef Fillet (D) (G) (N) - 55
Local Mushroom | Beetroot | Green Pepper-Cherry Jus

Lumina Lamb Shank Stifado (D) - 50
Estate Vegetables | Estate Lemon | Estate Thyme

From our Garden

Estate Cauliflower Steak (D) - 42
Grapes | Capers | Raisins
Vegan option Available upon request

