

HARVEST

RESTAURANT

For the table

Marlborough Pacific Oyster^(F) - 6 each
Vermouth Sabayon

Small Plates

Charcoal Roasted Mills Bay Mussels ^(F) - 25
Cornichon Gratin | Organic Lemon

Marbled Snapper Carpaccio ^{(D) (F)} - 25
Leek ash | Buttermilk | Pickled Rhubarb

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Cornichon Gratin | Organic Lemon

Chicken Liver Parfait ^{(D) (E) (G) (N)} - 22
Raspberry | Brioche | Candied Walnut

Marinated Beetroot ^{(D) (V)} - 25
Smoked Ricotta | Citrus

Big Plates

Tasman Bay Snapper ^{(D) (F)} - 45
Guanciale | Edamame | Cioppino Foam

Mint Crusted Lamb Rump ^(D) - 54
Garden Vegetables | Pickled Turnip | Tarragon Jus

Native Oyster Mushroom Risotto ^{(D) (G) (V)} - 40
Crispy Shallot | Grana Padano | Fresh Garden Herbs

Grass Fed Angus Ribeye - 55
Seared Mushrooms | Pickled Onion | Red Wine Jus

Sides

Crispy Agria Terrine ^{(D) (V)} - 14
Black Garlic

Seasonal Organic Garden Vegetables ^{(D) (V)} - 15

Organic Garden Salad ^(V) - 12
Caramelized Shallot Vinaigrette