

HARVEST

RESTAURANT

To start

Manzo Tonnato (F) - 26

Slow Cooked Tenderloin | Fried Caper | Tuna Espuma

Pakari Aged Cheddar Soufflé (D) (E) (G) (V) - 25

Sauce Mornay | Fresh Garden Lettuce | Pickled Onion

Charcoal Roasted Mills Bay Mussels (F) - 25

Cornichon Gratin

Garden Pumpkin Royal (D) (E) (N) (S) (V) - 24

Pickled Native Oyster Mushroom | Homemade Crisp Bread

Hand Dived Pāua (D) (F) - 30

Lemon Verbena | Sea Buckthorn | Packham Pear

Mains

Mint Crusted Lamb Rump (D) - 54

Garden Vegetables | Pickled Turnip | Tarragon Jus

Hand Speared New Zealand Butterfish (D) (F) - 45

Guanciale | Edamame | Cioppino Foam

Canter Valley Duck Breast (D) (N) - 46

Jerusalem Artichoke | Estate Beets | Raspberry | Green Pepper 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