

# HARVEST

RESTAURANT

## To Start

### **Manzo Tonnato** (F) - 27

Slow Cooked Beef Tenderloin | Fried Capers

### **Mibrasa Charred Octopus** (D)(F) - 30

Summer Peas | Estate Basil | Crème Fraiche

### **Charcoal Roasted Mills Bay Mussels** (F) - 27

Cornichon Gratin

### **Hickory Smoked Estate Zucchini** (D)(N)(V) - 25

Feta | Organic Beets | Pumpkin Seeds | Smoked Tomato

### **Tasman Bay Yellowfin Tuna** (D)(F) - 26

Rhubarb | Buttermilk | Lemon Verbena

## Main Course

### **Mint Crusted Lamb Rump** (D) - 54

Garden Vegetables | Tarragon Jus

### **Tasman Bay Snapper** (D)(F) - 45

Homegrown Tomato Fondue | Charred Pepper | Olive Crumb

### **Cashew Crusted Chicken Ballotine** (D)(N)(G) - 45

Goats Cheese | Soubise | Summer Salsa

### **Awatere Valley Venison** (D) - 46

Beetroot | Tui Plum | Coffee

### **Native Mushroom Risotto** (D)(G)(V) - 41

Crispy Shallot | Grana Padano | Fresh Garden Herbs

### **Grass Fed Angus Ribeye** - 56

Mushrooms | Carrot | Pickled Onion | Red Wine Jus

### **Miso Crusted Parsnip** (Vegan)(G)(N)(V) - 37

Capers | Pumpkin Seed | Packham Pear



## On The Side

### **Crispy Ageria Terrine** (D)(G)(V) - 15

Black Garlic

### **Seasonal Organic Garden Vegetables** (D)(V) - 15

### **Organic Garden Salad** (V)(G) - 12

Caramelized Shallot Vinaigrette

### **Cucumber Salad** (V)(D) - 12

Labneh | Za'atar | Buckwheat

## The Marlborough Estate Wines

2020 Riesling - 16/74

2020 Rosé - 15/74

2021 Merlot - 24/90

2021 Malbec - 24/90

2020 Merlot Malbec - 24/90

(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.

15% surcharge applies on public holidays, thank you for your understanding.