

Today's Special

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, yoghurt, parsley 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

To Start

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

Charcoal roasted green shell mussels from Mills Bay,
Kimchi butter & coriander – 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
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The Main Event

Wild Awatere Valley venison striploin, parsnip, braised red cabbage, spiced prune jus & buckwheat crumb - 45

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

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

Grilled 'Mush Room' oyster mushroom, cucumber 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

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

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

Callebaut 70% dark chocolate mousse with Amaretti, cacao nibs & salted caramel - 19

Hedgerow apple & vanilla crème brulee with cinnamon shortbread - 18

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

Hailing from our very special Rapaura vineyard, nestled within the grounds of The Marlborough, our boutique selection of wines are the very best pairing for your dining experience.

We spent a long time searching for the coffee that fits our ethos, and finally found the perfect beans, Kawatiri coffee. A fair trade, premium grade, hand crafted and roasted coffee that carries the smokiness and flame similar to the Mibrasa. A perfect way to finish any meal.

15% surcharge applies on public holidays

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